

LUNCH

SIMPLE START

- Tomato Basil Soup 6 / 10
san marzano tomatoes + basil + cream
- Clam & Artichoke Bisque 8 / 12
lemon chive crème fraîche
- Shrimp & Crab Cocktail 18
grilled shrimp + Dungeness crab + cocktail sauce + lemon
- Cheese & Charcuterie Board 18
*artisanal cheeses + cured meats
traditional accoutrements*
- Truffle Cheese Fries 14
truffle pecorino + wild mushrooms + gremolata

FROM THE GARDEN

- BOKA Greens 11
*cranberries + cashews + cucumber + pear
balsamic vinaigrette*
- Beet Salad 14
*kefir cheese + fresh cherries + frisée
pistachio dust + avocado*
- Caesar Salad 13
romaine + croutons + white anchovies + parmesan crisp

ADD Herb Chicken 6 + Grilled Steak 8 + Seared Salmon 9

Cobb Salad
*romaine + tomato + radish + scallion + blue cheese
bacon + grilled chicken + soft poached egg
green goddess dressing*

17

BETWEEN BREAD

Served with fries, salad or tomato soup

- Classic Cheeseburger 16
*grass fed beef + beecher's cheddar + tomato
lettuce + onion + b & b pickles
add bacon or fried egg, 2/each*
- The Chef's Burger 18
*grass fed beef + oma cheese + port aioli
onion sofrito + brioche bun
add bacon or fried egg, 2/each*
- Gourmet Grilled Cheese 15
thick cut brioche + robiola + fontina
- Black Bean & Lentil Patty 14
Tuscan kale slaw + calabrian chili aioli + brioche bun
- B.A.A.T 17
*bacon + avocado + arugula + heirloom tomato
aioli + thick cut brioche*

TWISTED CLASSICS

- Rock Fish Tacos 15
*corn salsa + piquillo ranch + shaved cabbage
queso fresco*
- Fish & Chips 18
cod + remoulade + radish slaw + hand cut potato chips
- Lamb & Chickpea Vol au Vent 16
*Moroccan style lamb + puff pastry + medjool dates
feta + torn mint*
- Crab Toast 18
*poached egg + torched tomato conserva
lemon-caper crema + watercress*

Executive Chef Scott Mickelson