

## signature drinks

### spontaneitini

two cocktails made with jean marc xo vodka, taittinger champagne, and a gold dusted chocolate rim, garnished with a hotel 1000 guest room key good for one overnight stay. rates start at \$250, ask your server for availability.

*cocktail a la carte 20 each*

### crush

step into spring with this mojito-style cocktail. bacardi limon, apricot puree, muddled mint and a splash of lavender dry soda served over ice deliver a truly refreshing cocktail 9

### english breakfast

if you're looking for a light, balanced martini, we have the drink for you, we muddle cucumber and shake with gin, add a dash of absinthe and a splash of our house made lemon sour, served up in a martini 9

### northwest collins

we're spinning the vodka collins boka style with vodka, white cranberry juice, dash of black currant puree, lemon grass dry soda, and muddled tarragon 9

### euro

try something original in this blend of lillet blanc, limoncello liqueur, pernod and lime sour muddled with lemons and fresh cilantro 9

### boka manhattan

we have taken this cocktail downtown to put a new spin on a classic smoothing off the corners for a for a exceptional blend of flavors 11

## boka signature drink classics

### white peach cosmo

we shake vodka, white cranberry juice, lime sour, white peach purée and fresh rosemary 9

### downtown sidecar

henessey vs cognac, apricot brandy, frangelico, lemon sour, muddled orange, sugar rim 9

### georgia peach

makers mark bourbon, lemon sour, muddle lemon, peach puree 10

## non-alcoholic beverages

### aahh...spaahh

aloe vera, cranberry juice and lime sour 5

### cactus cooler

prickley pear purée, ginger ale, fresh lime 6

### red havana

muddled mint, raspberries, lime, soda and sugar 6

### raging bull

strawberry puree, mango puree, red bull, orange juice, splash soda 6

## join us for happy hour

**sun/mon – 3:30pm-close**

**tues-fri – 3:30-6pm and 10pm-close**

**sat – 5-7pm and 10pm-close**

½ off all urban bites and urban eats

well drinks \$4.75 / draft beers \$3

\$5 selected red & white wines by the glass

## urban bites

### rhubarb bruschetta

brown butter and ginger rhubarb with golden raisins, *rogue river* blue cheese and aged balsamic 7

### sugar cane skewered crab cakes\*

dungeness crab with fresh herbs and lemongrass aioli, served on sugar cane sticks 9

### boka poke\*

sashimi grade ahi tuna, cubed and served with fresh avocado, ponzu vinaigrette and ginger, taro chips 9

### pork belly steam bun sliders

hoisin chili glaze and cilantro 12

### grilled *painted hill's* beef satay

with jicama slaw and thai chili dipping sauce 10

### tuna tartines

olive oil poached ahi tuna, deviled quail's egg, shaved fennel salad 8

## urban eats

### boka burger

grilled angus beef burger with *beecher's* cheddar cheese, pickled tomatoes and onion jam served with truffle fries 13

### boka grilled cheese & soup

*pleasant ridge reserve* cheese on grilled potato bread served with roasted tomato bisque 13

### mussels + frites

*taylor shellfish* mussels sautéed with garlic, white wine and spicy tomato pickle 16

### crispy chicken drumettes

confit chicken, celery herb salad, mrs. slye's red hot, and house-made blue cheese dressing 11

### bacon mac n' cheese

baked *beecher's* cheddar cheese topped with bacon and herb bread crumbs 8

### walnut and honey glazed prawns

fennel and orange salad 13

### field greens salad

a blend of local organic lettuces, mustard vinaigrette and crumbled goat cheese 6

### caesar salad

whole leaf romaine, shaved parmesan and house-made torn croutons 10

### truffle fries 6

\*consuming raw or undercooked meats, poultry, shellfish, eggs or unpasteurized juice may increase the risk of food borne illness