

# Boho BAR

OPEN DAILY

5PM-10PM

## EYE OPENERS + PROPER BEGINNINGS

<b>Green Goddess</b> -----	<b>\$16</b>
Rvi Gin + Yuzu + Ginger + Cilantro + Egg White	
<b>Rose Gold</b> -----	<b>\$16</b>
Sweet Gwendoline Gin + Lillet Rose + Suze	
<b>Tiki Vibe</b> -----	<b>\$16</b>
Appleton Rum + Blackwell Rum + Caramelized Pineapple + Banana	
<b>Bohemian Aviation</b> -----	<b>\$16</b>
Hendricks Flora Adora Gin + Violet + Lemon + Maraschino	
<b>Midnight Manhattan</b> -----	<b>\$16</b>
Michter Bourbon + Amaro + Orange + Maraschino	
<b>It's A Rich Life</b> -----	<b>\$16</b>
Monkey Shoulder Scotch + Vanilla + Mezcal + Bitters	
<b>Blood &amp; Passion</b> -----	<b>\$16</b>
Cristalino Tequila + Blood Orange + Jalapeño + Lime	
<b>Michter Big</b> -----	<b>\$16</b>
Michter Bourbon + Aperol + Orgeat + Lime	

## BAR BITES + SMALLER SNACKS

<b>Charred Shishito Peppers</b> -----	<b>\$9</b>
Togarashi + White BBQ + Nutritional Yeast + Sesame	
<b>Wing Dings</b> -----	<b>\$16</b>
Truffle Hot Garlic + Gorgonzola + Cashew Furikake + Chile de Arbol	
<b>Sweet Pig Buns</b> -----	<b>\$24</b>
Lotus Buns + House Kim Chi + Cilantro + Gochujang + House Pickles	
<b>A Shroom With a View</b> • <i>vgr</i> -----	<b>\$26</b>
Jicama + Cucumber + Cilantro + Thai Cashew & Peanut + Lime	
<b>Lobster Buns</b> -----	<b>\$26</b>
Tarragon Aidi + Kim Chi Cucumbers & Celery + Crispy Potato Stix	
<b>St. Louis Spareribs</b> -----	<b>\$18</b>
Korean BBQ + House Pickles + Canchita + Sesame	
<b>Hamburguesa</b> -----	<b>\$32</b>
Brisket + Ham + Oaxaca Cheese + Summer Truffle + Jalapeño + Chipotle Mayo	

# Bofro

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### WINE BY THE GLASS

<b>Vavasour Sauvignon Blanc</b> -----	\$11	\$40
Marlborough, New Zealand, 2021 - Tropical Fruits, Bright Citrus, Mineral		
<b>Uma Pinot Grigio</b> -----	\$10	\$35
Delle Venezie, Italy 2021 - Lemon Rind, Pineapple, Wet Stone		
<b>Alie Rosé</b> -----	\$14	\$52
Toscana, Italy, 2022 - White Peach, Peony, White Fruits		
<b>Mill Keeper Chardonnay</b> -----	\$12	\$44
Napa, California NV - Lemon Custard, Toast, Oak		
<b>Pine Ridge Chenin Blanc</b> -----	\$10	\$35
Napa, California, 2021 - Floral, Honey, Apple		
<b>Daou Cabernet Sauvignon</b> -----	\$17	\$65
Sonoma Coast, California, 2020 - Oak, Chocolate, Plum		
<b>Pessimist Red Blend</b> -----	\$12	\$44
Paso Robles, California, 2020 - Blackberry, Truffle, Boysenberry		
<b>Antigal 1 Uno Malbec</b> -----	\$12	\$44
Mendoza, Argentina, 2018 - Blackberry, Peppery		
<b>Mill Keeper Cabernet Sauvignon</b> -----	\$13	\$50
Napa, California, NV - Spice, Black Fruit, Oak		
<b>Benton Lane Pinot Noir</b> -----	\$15	\$58
Willamette, Oregon, 2019 - Cherry, Cola, Earthy		

### BEER + HARD SELTZ

<b>Longboard Lager</b> -----	\$7
Kona Brewing Co. + ABV 4.6% + Island Lager	
<b>Vibin' Lager</b> -----	\$7
Funky Buddha Brewery + ABV 5% + Golden Lager	
<b>Keewaydin Crusher</b> -----	\$7
Naples Beach Brewery + ABV 4.3% + Cream Light Ale	
<b>Hop Gun IPA</b> -----	\$7
Funky Buddha Brewery + ABV 7% + Citrus IPA	
<b>Hard Seltzer</b> -----	\$7
Funky Buddha Brewery + ABV 4.5% + Mango Guava	
<b>Modelo Negra</b> -----	\$7
Cerveceria Modelo Brewing Co. + ABV 5.4% + Caramel Malts	
<b>Beach Blonde Ale</b> -----	\$7
Three Daughters Brewing Co. + ABV 5.0% + Blonde Ale	

Consuming any of our alcoholic drinks responsibly. Always drink with care. We are not responsible for any damage or injury caused by our patrons. © 2023 Bofro Bar. All rights reserved.