

OPEN DAILY

5PM-10PM

# THE Bohemian

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## RESTAURANT

### EYE OPENERS + PROPER BEGINNINGS

<b>Green Goddess</b> -----	<b>\$16</b>
Rivi Gin + Yuzu + Ginger + Cilantro + Egg White	
<b>Not So Old Fashioned</b> -----	<b>\$16</b>
Michter's Rye + Rum + Carpano Antica + Chartreuse	
<b>Tiki Vibe</b> -----	<b>\$16</b>
Rum Blend + Caramelized Pineapple + Banana + Lime	
<b>Midnight Manhattan</b> -----	<b>\$16</b>
Michter's Bourbon + Amaro + Orange + Maraschino	
<b>It's A Rich Life</b> -----	<b>\$16</b>
Monkey Shoulder Whiskey + Vanilla + Mezcal + Bitters	
<b>Blood &amp; Passion</b> -----	<b>\$16</b>
Tequila + Blood Orange + Jalapeño + Lime	
<b>Panty Dropper</b> -----	<b>\$16</b>
House Infused Vanilla Vodka + Spiced Pear + Lemon + Cinnamon	
<b>1753</b> -----	<b>\$16</b>
Michter's Bourbon + Demerara + Maraschino + Lillet Rosé	
<b>Mango Crush</b> -----	<b>\$16</b>
Rum Blend + Coconut + Mango + Orange + Lime	

### LIGHTER REFRESHMENT

<b>Local Organic Drip Coffee</b> -----	<b>\$2.5</b>
Local Grumpy Goat Papa New Guinea + Bottomless + Organic	
<b>Double Shot Espresso</b> -----	<b>\$3</b>
Local Grumpy Goat Espresso + add \$2 side Sparkling Water	
<b>Cardamom Vanilla Italian Soda</b> -----	<b>\$6</b>
Sparkling Water + Vanilla + Cardamom Cream + Orange	
<b>Pomegranate Sage Lemonade</b> -----	<b>\$6</b>
Fresh Lemonade + Sage + Pomegranate	
<b>Saratoga Spring Water</b> -----	<b>\$8</b>
Still or Sparkling + Geyser Natural Spring Water + One Liter	
<b>Jarritos Soda</b> -----	<b>\$3.5</b>
Ask For Flavors	
<b>Mexican Coke • Sprite</b> -----	<b>\$3.5</b>
Glass Bottle + Cane Sugar	

### BOHO BAR + HOSPITALITY

The Bohemian is the quintessential addition to the burgeoning downtown Bonita Springs corridor, located in the newly renovated Entrada at Old 41 & Bonita Beach Road. Our approach is a relaxed, feel-good gathering environment for all. We highlight Florida breweries in our rotating beer selection and each drink is handcrafted to order. Open 7 days a week and late on the weekend, there is always a time to enjoy our dining room bar, or open and ambient patio!

### BEER + HARD SELTZ

<b>Longboard Lager</b> -----	<b>\$7</b>
Kona Brewing Co. + ABV 4.6% + Island Lager	
<b>Keewaydin Crusher</b> -----	<b>\$7</b>
Naples Beach Brewery + ABV 4.3% + Cream Light Ale	
<b>Hard Seltzer</b> -----	<b>\$7</b>
Funky Buddha Brewery + ABV 4.5% + Ask For Flavors	
<b>Modelo Negra</b> -----	<b>\$7</b>
Cerveceria Modelo Brewing Co. + ABV 5.4% + Caramel Malts	
<b>Hop Gun IPA</b> -----	<b>\$7</b>
Funky Buddha Brewery + ABV 7% + Citrus IPA	
<b>Beach Blonde Ale</b> -----	<b>\$7</b>
Three Daughters Brewing + ABV 5.0% + Blonde Ale	
<b>Grumpy Blonde Ale</b> -----	<b>\$7</b>
Riptide Brewing Co. + ABV 4.7% + Coffee Blonde Ale	

### WINE BY THE GLASS + SPLITS

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

**OWNER OPERATOR - CATLINE MERY**  
**MANAGING PARTNER - ERIN SMITH**  
**BEVERAGE DIRECTOR - ZOË EMERY**

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### SEAFOOD TOWERS • RAW

Daily Cold - Water Oysters <i>Gf</i> -----	\$21/36
Mignonette Pearls + Bloody Mary Cocktail + Tabasco	
Tiger's Milk Ceviche <i>Gf</i> -----	\$24
Local Catch + Peruvian Corns + Yam + Red Onion + Aji Amarillo	
Yellowfin Tuna Crispy Rice <i>Gf</i> -----	\$26
Chipotle Aidi + Sexy Scallions + Yakniku Sauce + Nosh	
Petite Tower (serves 1-2) <i>Gf</i> -----	\$35
4 Oysters + Shrimp Cocktail + Ceviche + Lobster Jar	
Grande Tower (serves 3-5) <i>Gf</i> -----	\$65
8 Oysters + Shrimp Cocktail + Ceviche + Lobster Jar + Seasonal Crab	
Royale Tower (serves 6+) <i>Gf</i> -----	\$105
12 Oysters + Shrimp Cocktail + Crab & Lobster + Ceviche + Tuna Tartare	

### LIGHTER FARE • SIDES

Goat & The Rye <i>Agf</i> -----	\$17
Figs + Whipped Herbed Goats Cheese + Pistachio + Hot Honey + Arugula	
Caramelized Pear Burrata <i>Agf</i> -----	\$20
Tuscan Kale + Roasted Hazelnuts + Sultanas + Poppysseed Vinaigrette	
Japanese Sweet Potato <i>Gf</i> -----	\$12
Caramelized Onion + Browned Miso Butter + Torched Black Sugar	
Baby Bok Choy <i>Vgf</i> -----	\$13
Sesame Oil + Tamari + Scallion + Ginger + Cashew Furikake	
A Shroom With A View <i>Vgf</i> -----	\$26
Jicama + Cucumber + Sprouts + Thai Cashew & Peanut	
Roasted Sorghum Carrots <i>Gf</i> -----	\$14
Herbs de Provence + Goats Cheese + Roasted Hazelnuts	

### SHAREABLES • SNACKS

St. Louis Style Ribs -----	\$20
Korean BBQ + House Pickles + Cashew Furikake + Sesame	
Cold Water Lobster Buns -----	\$26
Toasty Brioche Bun + Tarragon Aidi + Kim Chi + add \$8 make it hot	
Crispy Chicken Chicharones -----	\$21
Togarashi + Charred Shishito Peppers + White BBQ + Chive	
Sweet Pig Buns -----	\$24
Lotus Buns + House Kim Chi + Cilantro + Gochujang + House Pickles	
Wood Charred Octopus <i>Gf</i> -----	\$30
Shishito Vinaigrette + Goats Cheese + Shiso + Cauliflower	
Warm Crab & Lobster Jar <i>Agf</i> -----	\$26
Herbed Citrus Butter + Mango + Chives + Grilled Bread	
Plantain Buñuelos -----	\$18
Cilantro Lime Crema + Mango Chutney + Grilled Onion	

### LARGER PLATES

Sweet Potato Pappardelle <i>Vgf</i> -----	\$26
Thai Red Curry + Spaghetti Squash + Pumpkin Seed Hummus	
Wood Grilled Quail <i>Gf</i> -----	\$38
Ras el Hanout + Sweet Plantain + Pineapple Escabeche + Tigers Milk Aidi	
Texas Beef 'Short Rib' <i>Agf</i> -----	\$48
Apache Gremolata + Natural Jus + Pickled Red Onion + Smoked Sea Salt	
Baked Oysters & Roasted Bone Marrow ---	\$34
Brioche Crumb + Jalapeño Butter + Worcestershire + Gremolata	
Wild Diver Scallops a la Plancha <i>Gf</i> -----	\$48
Hen of the Woods Mushrooms + Gourd Purée + Maple + Crispy Pancetta	
Wood Grilled Butcher Steak <i>Agf</i> -----	\$60
Chimichurri + Grilled Lemon + Roasted Garlic + Caramelized Cipolini	
50oz. Aged Tomahawk Ribeye <i>Agf</i> -----	\$120
Japanese Sweet Potato + Okonomiyaki Sauce + Tamari Glaze	

### BOHEMIAN KITCHEN • CULINARY

The culinary approach at The Bohemian is a chef driven kitchen with sharable style selections with global influences and a focus on technique and quality. Our Florida hardwood oak grill offers versatile use of our locally sourced ingredients from neighboring farms & fishermen. Selections are made fresh to order and served as it's ready. Please keep in mind that changes & modifications are politely declined. Reflections of the season are highlighted and utilized in our cuisine, thus creating an ever-changing menu, often daily.

Good food is meant to be shared. Enjoy!

*Agf* • available gluten free    *Gf* • gluten free    *V* • vegan

### NOT LEAST OF ALL

AVAILABLE OPEN TO CLOSE

Sweet Potato Beignets -----	\$14
Rosemary + Sorghum Gelato + Nostalgic Crunch	
S'mores Cake -----	\$14
Graham Crust + Browned Butter Chocolate + Torched Mallow + Gelato	
Sous Vide Passionfruit Custard <i>Gf</i> -----	\$14
Torched Grapefruit + Cilantro Syrup + Vanilla Bean	
Profiterole & Gelato Sandwiches -----	\$14
Choux Pastry + Pistachio Gelato + Oaxaca Chocolate	
Dark Chocolate Oatmilk Vegan Gelato <i>Vgf</i> --	\$14
Coconut Flour Vegan Mexican Wedding Cookies	
Artisanal Cheese Plate -----	\$24
Seasonal Fruits & Accompaniments + Honeycomb + Grilled Bread	

CHEF • OWNER: BRANDON SCHEAE    SOUS CHEF: JUAN GOMEZ    PASTRY CHEF: MARIA MARTINEZ

\*consuming raw or undercooked meats, poultry, seafood, shellfish, dairy, or eggs may increase your risk for foodborne illness. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. Please inform of any dietary restrictions or requirements upon ordering and an honest effort will be made to accommodate, please be aware cross contamination is possible