



BOKA Denotes half price offerings for Happy Hour

QUICK BITES

THE DON'S TRUFFLE FRIES

dressed in truffle oil, truffle salt + parsley 6 **BOKA**

ROOT VEGGIE CHIPS

selection of the season's finest, herb +
creme fraîche for dipping 3

WAGYU DOG

snake river farms all wagyu beef hot dog,
bacon braised cabbage + hot mustard 9

SPICY SPANISH PEANUTS

chili, garlic + lime 2

HERBED PRETZEL

house made, warm out of the oven,
fleur de sel + spicy mustard for dipping 4

SOUPS, SALADS + STARTERS

MUSHROOM SOUP

shimeji, shiitake + crimini mushrooms with a
mini toasted *pleasant reserve* cheese sandwich 9

SMOKED SEAFOOD CHOWDER

clams, mussels, salmon, cod + bacon
with brioche croutons + chives 8

WEDGE SALAD

baby iceberg, diced red beets, candied pecans +
rogue river blue cheese dressing 8

BOKA CAESAR SALAD

whole leaf lettuce, caesar dressing,
spanish white anchovies + torn croutons 9 **BOKA**

BOKA SALAD

baby lettuce, sheep's milk feta, plump currants
radish + pine nuts tossed in oregano vinaigrette 7 **BOKA**

+ EXTRAS

5 each

- +roasted beets with horseradish + herb crème fraîche
- +potato + bacon gratin
- +braised baby artichokes + tomato cardamom broth
- +grilled flat bread with olive oil + fleur de sel
- +sautéed greens
- +bluebird farro + pickled vegetables

*The ingredients for this menu are organically grown,
sustainably produced + purchased from local farmers whenever
possible, including all of our eggs and dairy.
Thank you for dining with us!*

EXECUTIVE CHEF angie roberts

18% service fee will be added to parties of 6 or more
*consuming raw or undercooked meats, poultry, shellfish, eggs
or unpasteurized juice may increase the risk of foodborne
illness

URBAN BITES + EATS

KUSSHI OYSTERS*

ginger champagne mignonette 2/ea

MUSSELS + FRITES

taylor shellfish mussels + pickled tomatoes
served with sumac dusted french fries 14 **BOKA**

DUNGENESS CRAB CAKES*

pickled shallots + bacon remoulade 12 **BOKA**

SPAETZLE GRATIN

caramelized onions, mushrooms,
pleasant ridge reserve cheese 9 **BOKA**

SEASONAL GRILLED FLATBREAD

artisanal cheese + seasonal fruit 6

PRAWN FRITTERS*

cornmeal battered + skewered
served with jalapeno remoulade 12

AHI TUNA TARTARE*

salsa verde, quail egg + parmesan crackers 8

SEATTLE SALUMI PLATE

chef's selection of 3 served with
mini baguette + accoutrements 10

ARTISANAL CHEESE

chef's selection of 3 plus pairings,
mini baguette + crackers 12

BUTTERMILK FRIED CHICKEN

cream topped biscuit, buttermilk dressing
+ house made hot sauce 9

SWEET AND SOUR LAMB LOLLIPOPS

grilled + glazed mini lamb chops 10

PORK BELLY SLIDERS

tender pork belly, plum ketchup +
coleslaw, on brioche buns 6

SMOKE HOUSE RULES!

house smoked salmon, salt cod, sturgeon,
flatbread, pickles + crème fraîche 10

MAIN EATS

BOKA BURGER

painted hills beef with *beecher's* cheddar cheese, sesame seed
bun, house dill pickles, onion jam with truffle fries 14 **BOKA**

PAINTED HILLS 6OZ. PETIT FILET

potato, bacon gratin + coffee demi glace 27

WILD ALASKAN SALMON

coriander risotto 28

BRICK CHICKEN

blue bird grain farm's farro, green peppercorn sauce 23

ALASKAN HALIBUT

baby artichokes, yukon potato coins,
tomato cardamom broth + lemon aioli 25