



SIGNATURE SALADS

CHICKEN AND APPLE SALAD

shaved fennel, green apple,
rye croutons and horseradish dressing 11

CRAB CAKE SALAD*

baby lettuce, pickled shallots,
crispy capers, and bacon remoulade 14

COBB SALAD

hearts of romaine, avocado, egg, tomatoes, bacon,
rogue river blue cheese, green onions and sherry
vinaigrette with grilled chicken breast or steak 14

BOKA CAESAR SALAD

whole leaf lettuce, caesar dressing,
spanish white anchovies and torn croutons 9
grilled chicken or shrimp add 3

BEET SALAD

baby arugula and candied pecans with
rogue river blue cheese dressing 9

BABY LETTUCE SALAD

sheep's milk feta, plump currants and pinenuts with a
lemon vinaigrette 7

SOUPS & SIDES

SMOKED SEAFOOD CHOWDER

mussels, shrimp, halibut and bacon
with brioche croutons and chives 8

ROASTED TOMATO SOUP

pureed *caramelina* tomatoes, roasted garlic and fresh
basil, topped with basil oil and brioche croutons 5

TUNA TARTARE*

salsa verde, hard cooked egg, house
parmesan crackers 11

THE DON'S TRUFFLE FRIES 6

dressed in truffle oil, truffle salt and parsley

SANDWICHES

*all sandwiches served with your choice of potato
chips, baby lettuce salad or tomato soup
substitute truffle fries or smoked seafood chowder 2*

"THE BEAR BURGER"

crispy chickpea and veggie fritter,
mama lil's pickle relish, micro radish
sprouts and avocado 11

BOKA GRILLED CHEESE

pleasant ridge reserve cheese on grilled sourdough
bread 12

DREW'S REUBEN

painted hill's house cured brisket, house kraut and
russian dressing on thick rye 12

GRILLED CHICKEN + BRIE

bourbon caramelized onions and arugula
on a potato roll 13

TUNA MUFFULETTA

olive oil poached tuna, provolone,
olive salad on potato olive roll 12

"PBLT"

smoked pork belly bacon, baby lettuce,
tomato jam, garlic aioli on *macrina* brioche 11

SMOKED SALMON "BLTA"

house smoked sockeye salmon,
tomato jam, bacon remoulade and arugula 12

MAINS

SMOKED SALMON STRINGOZZI

cherry tomato and arugula with a white
wine lemon cream 12

MUSSELS + FRITES

taylor shellfish mussels and pickled tomatoes,
served with sumac dusted fries 13

NORTHWEST FISH TACOS

pan fried white fish, roasted salsa and sweet cabbage
slaw with black bean salad 11

BOKA BURGER

painted hill's beef with *beecher's* cheddar cheese,
sesame seed bun, house dill pickle, tomato jam with
truffle fries 14

CLAMS AND CHORIZO PASTA

taylor shellfish manila clams, chorizo,
saffron pasta, and smoked paprika broth 13

SPATZLE GRATIN

roasted pumpkin and apple, *pleasant
ridge reserve* cheese and brioche crumbs 14

Be a BOKA Lunch Insider -

Buy six lunch entrees and receive your
seventh complimentary. Ask for a Lunch
Insider card today!

SWEETS

EASY LIKE SUNDAE

mornin' graham cracker ice cream, hot fudge sauce,
house made toasted marshmallow 8

MEAN MR. HAZEL

molten chocolate cake, hazelnut ice cream, hazelnut
toffee 8

SAY CHEESE.....

blue cheesecake, Beecher's cheddar apple tartlet,
goat yogurt panna cotta
seasonal accompaniments 12

PUCKER UP

steamed lemon pudding, orange marmalade, vanilla
bean cream 8

LICENSE TO CHILL

choose three scoops from our seasonal
selection of house made sorbets
and ice creams 8

LIQUID DESSERT

CHOCOLATE MARTINI

white + dark godiva, vanilla vodka,
kahlua, chocolate shavings 9

BANANAS FOSTER

light + dark rums, banana puree, a dash of
cream and drizzled with caramel sauce 9

SWEET & FORTIFIED WINES

château doisy-vedrines, sauternes 16
far niente "dolce", napa valley 20
campbell's tokay, australia 6
king estate vin glacé, pinot gris, willamette valley 7
grahams 6 grapes 7
grahams 1991 vintage port 22
fonseca porto tawny 10yr 8
fonseca porto tawny 20yr 16
fonseca porto bin no. 27 7
taylor fladgate tawny 10yr 8
taylor fladgate tawny 20yr 22
taylor fladgate lbv porto 10

EXECUTIVE CHEF angie Roberts

GENERAL MANAGER jason harris

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 food borne illness