 Denotes half price offerings for Happy Hour

## QUICK BITES

### THE DON'S TRUFFLE FRIES

dressed in truffle oil, truffle salt + parsley 6 

### 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 SALAD

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

## + 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 

### DUNGENESS CRAB CAKES\*

pickled shallots + bacon remoulade 12 

### SPAETZLE GRATIN

caramelized onions, mushrooms,  
pleasant ridge reserve cheese 9 

### 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 

### 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