



Bites

Boca - dito's/ Bruschetta Sampler:

6 each or 3 for 17

A bruschetta tasting created by our chef, featuring today's fresh ingredients. Sample one tasting or choose all three to share.

Prosciutto

Fig Jam, Warm Tellegio Cheese and topped with Arugula

Boca Smoked Salmon

Chive Crème Fresh, Pickled Onions (BM), Caper Berries and Fresh Dill

Heirloom Tomato

Goat Cheese, Red Ribbon Sorrel, Sherry Reduction

Fire Roasted Shishito Peppers 8

Wood Grilled, Red Pepper Coulis, Seasoned with Black Lava Salt

Spicy Tuna Tar Tar 10

Haas Avocado, Scallion Puree, Sweet Soy and House Made Sesame Seed Crackers

Crispy Fried Green Tomato's 9

Pimento Spread, house made tomato jam, Boca hot sauce, crispy Prosciutto

Cheese & Charcuterie 18

See your server for our variety of our imported and house made Charcuterie and Cheese. Served with our seasonal jams and fruits, toasted nuts and organic honey

Salads

Organic Spinach 10

Pistachio crusted goat cheese croquette, oven dried grapes, toasted almonds, warm apple and Bacon Vinaigrette

Winter Green Salad 12

Pickled Sunchokes, Dolce Gorgonzola, Black Mission Fig Puree, Crispy Pears, Blue Cheese tossed in a Honey Vinaigrette

Number 9 10

Red Ribbon Sorrel, Cherry Tomatoes, Hearts of Palm, Herb Ricotta Cheese and Pomegranate Reduction

Flatbreads

So Cal 12

60 Spice Grilled Chicken, Goat Cheese Morany, Spinach, and Artichokes

Avalon 12

Shishitos, Smoked Tomato Jam, House Cured Boca Bacon, San Simon Cheese and Cilantro

Napa & Selina 12

Onion Jam, Herb Ricotta, Blistered Grapes, Arugula and Pomegranate Syrup

Curing Room 12

San Marzano Tomato's, Provolone & Mozzarella, Sopressata, Basil, Spicy Coppa

Flour + Water + Tomato + Cheese 9

San Marzano Marinated Tomatoes, Mozzarella and Basil Oil

Off The Wall Salads

Triple Bibb Salad 6

Assorted Bibb Lettuce off of our Grow Wall, Mint, Chives, Champagne Vinaigrette

Farm Salad 12

Romaine, Roasted Beets, Quinoa, Preserved Lemons, Crispy Apples, Beet Puree, Blue Cheese, Lemon Pepper Vinaigrette

Kale 12

Roasted Butternut Squash, Wild Mushrooms, Cherries, Brown Butter Dust, Lemon Vinaigrette

Hearth

Lobster Pot Pie 35

Rich Lobster "Bisque" with Pewee Potato's, Fall Vegetables, Fresh Maine Lobster Meat baked in a Puff Pastry Crust

60 Spice Chicken 19

Free Range Chicken from Joyce Farms, Carrot Puree, Trumpet Royal Mushrooms and Sautéed Garlic Spinach

Spaghetti Squash & Mussels 15

Spaghetti Squash, Saffron, Chorizo, Cherry Tomatoes, Garlic, Parsley, Steamed in Agave Wheat Beer

Sweet Potato Gnocchi (V) half 9 / full 16

Lobster Mushroom, Butternut Squash, Broccolini, Sage Cream and Micro Parmesan

Grill

Brown Paper Roasted Catch 27

Served with the freshest catch of the day from our Captains, and Paired with our Farmer's Freshest Vegetables

Marinated Flank Steak 26

Served with Roasted Bone Marrow, Cippolini Onions and Chimi-Churri

Seared Coriander Crusted Ahi 28

Ember Roasted Golden Beets, Haricot Verts, Radish Sprouts and Blood Orange Dust

Cheerwine Braised Short Rib 28

Angalotti, Vanilla Parsnip Puree, Tri-Colored Cauliflower, Cheerwine Demi

Bistecca with Free Hand Fresh Pasta 36

Dry Aged Ribeye prepared Bistecca Style, Rubbed with Garlic and Fresh Herbs, served with Pasta Gratain. Limited availability

Life Changing Waygu Burger 17

Aged Cheddar, Pickle, Tomato, Lettuce, B-1 Sauce, BE-1 sauce, Truffle Parmesan Fries

Better Than Moms Meatloaf 18

Made fresh daily, pimento mashed potatoes, tri-colored roasted carrots, tomato worcestershire sauce

Staff Meal 19

Whatever the Chef has in the coolers. Ask your server.

Beer for the Kitchen 3

They love beer too

Sides 6

Bacon and Brussels topped with Capriole

Crispy Sweet Potato Chips with Malt Vinegar Dust

Loaded Mash with Pimento, Chorizo, Aged Cheddar and Scallions

Acorn Squash Soup, Honey and Rosemary

Tri-Colored Cauliflower tossed in a Brown Butter Sage

Quinoa

Pasta Gratain

We use the best naturally raised and organic ingredients we can find from farmers, ranchers and fishermen throughout the region whenever possible.



White

Chloe Pinot Grigio
 Watchdog Riesling
 Charles Krug Sauv Blanc
 Cantina Zaccagnini Pinot Grigio
 Vinum Chenin Blanc
 Elk Cove Pinot Gris
 Brocard Chablis
 Evolution White Blend
 Murrieta's The Whip White Blend
 Landmark Chardonnay
 Paul Cluver Gewurztraminer

Rose

Lazy Creek (Pinot Noir)

Red

Aquinas Cab Sebastiani
 Candor Merlot
 J. Bookwalter Subplot 27
 Locations E-2
 Landmark Pinot Noir
 Josh Pinot Noir
 Chat St. Michelle Merlot (Indian Wells)
 Burgess Syrah
 Laetitia Pinot Noir
 Klinker Brick Zinfandel
 Klinker Brick Farrah Syrah
 Pinnacoli Primitivo
 True Myth Cab
 Ruta 22 Malbec
 Villadoria
 Dom David Malebc
 Decoy Red Blend
 Hanna Cab
 Lamadrid Cab Franc

Cocktails

10/38	901	10
7.5/28	Lost In Translation	14
10/38	Boca-Rita	11
10/38	Pineapple Captain Express	12
10/38	Park Avenue	12
12/46	Sweet Carrot Aperitif	8
14/54	Pumpkin Seasonal Cocktail	12
10/30	Apple Spice Seasonal Cocktail	12
13/50	Mixed Berry Seasonal Cocktail	12
12/46	Shift Drink	12

Beer

	New Planet Blonde (Gluten Free)	6
	Two Bros Ebel Weiss	6
	5 Rabbit Fabulosa Porter	6
12/46	Lagunitas Lil Sumpin Sumpin	6
	Oskar Blue Old Chub	6
	Oskar Blue Mama Yella	6
	Oskar Blue Dale's Pale	6
	Bell's Two Hearted	6
	Negra Modelo	6
	Big Leaf Maple	6
12/46	Cigar City Invasion Pale Ale	6
14/54	Coronado Orange Ave Wit	6
12/46	Sierra Nevada Kellerweiss	7
62	Terrapin Hi-Five	6
10/38	Terrapin Maggie	6
13/50	Sonoma Hatchet Apple	6.50
86	Sonoma Pitchfork Pear	6.50
15/58	Miller Lite	4.50

Why would you serve beer in a can...

Unlike beer cans of the past, today's aluminum can and its lid are lined with a water-based coating. Beer and metal never touch and there is no exchange of flavor. Aluminum cans keep beer fresher for longer by eliminating the damages of light and ingressed oxygen. Lightweight cans enable breweries to reduce their fuel costs and carbon footprint for shipped beer by 35%. Cans are the most easily and frequently recycled beverage package in the world. A recycled aluminum can generates 95% less pollution than one made from scratch and requires 96% less energy. One recycled can saves the energy equivalent of 6 ounces of gas or the electricity to power a guitar amplifier for two hours.

*Source: Oskar Blues Brewery website

Green, it's a hard adjective to pin down these days. We prefer to categorize our wines in more certain terms.

(O)rganic : Wines are grown under 'organic' guidelines in their region, this includes the absence of chemical fertilizers and pesticides.

(S)ustainable : Some farmers take additional steps beyond standard organic winemaking to apply sustainable farming practices. Examples include the use of composting and the cultivation of plants that attract insects that are beneficial to the health of the vines. Sustainable practices in these vineyards also extend to actions that have seemingly little or nothing to do with the production of grapes such as providing areas for wildlife to prevent animals from eating the grapes and allowing weeds and wildflowers to grow between the vines. Sustainable farmers may use bio-diesel for tractors in the vineyards to reduce emissions among the vines, or plough with horses.

(B)iodynamic : This takes wine grape growing and winemaking still a step further, in addition to forbidding the use of all chemical herbicides, pesticides and fertilizers like **(O)rganic**, and utilizing **(S)ustainable** farming practices such as biodiversity, integrated pest management and herbal/mineral preparations, **(B)iodynamic** viticulture introduces the knowledge of cosmic timing as essential to the regeneration of healthy soil, ground cultivation and the care given to the vine throughout the year. Why? Many winemakers say it makes their good wine even better, if you want to know more, Google 'Rudolf Steiner' or ask your server.