



## 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    |
| 14/54 | Sierra Nevada Kellerweiss       | 7    |
| 12/46 | Terrapin Hi-Five                | 6    |
| 62    | Terrapin Maggie                 | 6    |
| 10/38 | Sonoma Hatchet Apple            | 6.50 |
| 13/50 | Sonoma Pitchfork Pear           | 6.50 |
| 86    | Miller Lite                     | 4.50 |
| 15/58 |                                 |      |

## 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.