

# BOHEME

Feel Worlds Away

## \$5 HAPPY HOUR BITES

*\*offered weekdays\**

### PULLED PORK SLIDERS

jalapeno cheddar bun, marinated pork, pickles, balsamic sauce

### BEEF EMPANADAS

ground beef, egg, red onion, potato, scallions, jalapenos, creole seasoning + chimichurri sauce

### WILD MUSHROOM EMPANADAS

portobello, porcini, oyster, & shiitake mushrooms, mongolian onions, roasted tomatoes, maumahara, mozzarella + tomatillo sauce

### SCARLINO CROSTINI

toasted french baguette, arugula, prosciutto, parmesan & truffle oil

## HAPPY HOUR LIBATIONS

### WINES \$5 BTG (By the Glass)

**CHARD** castle rock, cali  
**PINOT GRIGIO** pasqua, italy  
**SAUVIGNON BLANC** mirassou, cali  
**CABERNET** el libre, argentina  
**MERLOT** flaco, spain  
**MALBEC** primogenito, argentina  
**GARNATXA** rose altes, spain  
**MOSCATO** centorri, italy  
**CAVA** poema, spain  
**PROSECCO** la marca, italy

### \$4 BEERS

**BLONDE ALE**  
southern star, tx  
**AMBER ALE**  
full sail, oregon

### WINES \$37 BTB (By the Bottle)

**CABERNET** storypoint, cali

### \$7 STANDARD COCKTAILS

#### OLD FASHIONED

rye, sugar, bitters

#### PALOMA

blanco tequila, lime, salt, ting

#### MEZCAL FIX

mezcal, lime, tamarind

#### CHILCANO

pisco, lime, ginger beer,  
abbott's bitters

#### \*hot\* BOURBON TODDY

bourbon turbinado, lemon

#### BRAMBLE

gin, lemon, cassis

#### MOSCOW MULE

vodka, lime, ginger beer

#### MOJITO

rum, lime, mint, ginger beer

#### TEQUILA SUNRISE

blanco tequila, lemon, orange,  
hibiscus

#### \*hot\* BUTTERED RUM

rum, butter, turbinado

## Happy Hour

4-8PM Tuesday - Friday

All day Sunday & Monday

**Boheme is a cashless establishment.**

**We accept credit and debit cards as payment, thank you.**

### Hours of Operation:

Monday - Thursday: 4pm - 2am

Friday: noon - 2am

Saturday & Sunday: 11am - 2am

### Kitchen is Open:

Till 11pm Sunday - Wednesday

Till Midnight Thursday

Till 1am Friday - Saturday

For reservations or inquiries, please visit us at [www.BarBoheme.com](http://www.BarBoheme.com)

# BRUNCH

SATURDAY & SUNDAY  
11AM-3PM

## BRIOCHE CUSTARD FRENCH TOAST

- ✦ brioche french toast, brown sugar custard, topped with bourbon sage apples, honey butter syrup, whipped cream, candied pecans, blueberries 12  
+ ADD BACON 2

## BREAKFAST CROISSANT

buttered croissant, garlic pepper jam, gruyere, porchetta, fried egg, arugula + arugula pear salad & peach vinaigrette 13

## BAKED BRIE

- ✦ baked brie, honey, rosemary, candied pecans + fresh fruit, tx seasonal jam, baguette 14



## ARTISANAL PIZZA

garlic naan, pesto, prosciutto, gruyere, mozzarella, eggs + arugula pear salad & peach vinaigrette 15

## CREOLE SHRIMP

Shrimp, creole butter sauce, crispy baguette 14

## BARBACOA HASH

tender beef hash, fried egg, pico de gallo, fresh corn tortillas 12

## KOREAN PULLED PORK BENEDICT

korean pulled pork, poached egg, crispy onions, grit cake, hollandaise + arugula pear salad & peach vinaigrette 13

## BREAKFAST FRIES

bechamel sauce, roasted jalapenos, cheesy scrambled eggs, pulled pork, pico de gallo 12

✦ indicates vegetarian option

# LIBATIONS

MIMOSAS 6

+ fresh juice carafe 28

SPARKLING

+ BRUT CAVA poema, spain 7/26

APEROL SPRITZ 9

SPARKLER \*nonalcoholic\*

+ pear or watermelon shrub + seltzer 5

SANGRIA 7

FROZEN MOJITO 10

BLOODY MARY 9

FRENCH 75 9

ESPRESSO 2

NITRO COLD BREW 4

## ✦ VIETNAMESE FRIES

hoisin, sriracha, garlic mayo, cilantro, peanut 9

## + BANGKOK STYLE

+ smoked pork shoulder, yellow curry  
mayo, crushed sesame sticks 13

## ✦ HANDPICKED CHEESEBOARD

selection of artisan cheese + baguette, nuts, olives,  
jam 15

## CHARCUTERIE BOARD

selection of artisanal meats, baguette + jam 17

## MIXED BOARD

selection of artisan cheese + meats + fixings 25

## ✦ TRADITIONAL HUMMUS

blended spiced chickpeas, tahini, sumac + baked  
naan 9

## ✦ + SMOKED JALAPENO

+ cilantro, mongolian fire oil 9

## ✦ HYDROPONIC SALAD

hydroponic lettuce, pears, caramelized pecans,  
dried cranberries, dunbarton blue + balsamic  
vinaigrette 8

## ✦ CHEESECAKE

+seasonal fruit & whipped cream 8

THE DRUNKEN MONKEY red

sauce, bourbon bacon, smoked jalapenos, ricotta,  
rosemary 15

THREE LITTLE PIGS mozzarella, red

sauce, smoked pork belly, bourbon bacon, pancetta,  
truffle oil, garlic, rosemary 17

MOUNT FUJI bourbon & sage caramelized

fuji apples, pancetta, gorgonzola, roasted walnut  
powder, arugula, mozzarella, garlic 17

KOREAN BARBACOA korean bbq,

arugula, mozzarella, barbacoa, mongolian onion,  
cilantro, fried onion 17

CRISPY PEPPERONI red sauce,

mozzarella, shaved pepperoni, aleppo, garlic,  
parmesan 13

✦ ADRIENNE'S VEGAN muhammara,

arugula, wild mushrooms, mongolian onion,  
roasted tomato, basil, black salt, moroccan olives 14

✦ MARGHERITA roasted tomato, basil leaf,

mozzarella, parmesan, pepper, pink salt, garlic 13

✦ TRUFFLE MUSHROOM red sauce,

wild mushrooms, mozzarella, garlic, truffle salt,  
rosemary, truffle oil 15

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*20% gratuity will be added to parties of 8 or more.  
Regrettably, we are unable to split tabs for large  
parties. We apologize for any inconvenience.*

## GLOSSARY

ALEPPO a Syrian variety of *Capsicum Annuum*

LAVASH a soft Armenian flatbread

MUHAMMARA a red pepper dip from Marash, Syria  
with hints of pomegranate, garlic, lemon & walnut

GHEE a class of clarified butter that originated in India.

✦ Indicates vegetarian options