

Boca Bistro

384 Broadway 12866-3123 · +15186822800 · Updated: Jan 14, 2026

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SOUPS, SALADS & GRAIN BOWLS 7

Sopa Del Dia

Soup of the day

AVAILABLE OPTIONS

Cup: \$6.00

Bowl: \$8.00

Bacon & Bean Stew

White bean and chorizo stew, pork belly, smoked paprika

AVAILABLE OPTIONS

Cup: \$6.00

Bowl: \$8.00

Mixed Salad

Bibb lettuce, cucumbers, cherry tomatoes, shaved Idiazabal, migas sherry vinaigrette

\$12.00

Kale Salad

Chopped kale, apple, dried cranberries, Marcona almonds, lime juice, Marcona almond vinaigrette

\$14.00

Goat Cheese Salad

Bibb lettuce, toasted pine nuts, roasted shallots, black mission figs, bruleed goat cheese, quince vinaigrette

\$15.00

Grain Bowl

Quinoa, arugula, roasted butternut squash, feta cheese, candied pecans, pomegranate seeds, maple sherry vinaigrette

\$14.00

Mediterranean Grain Bowl

Shredded kale and cabbage, hummus, quinoa, cucumbers, cherry tomatoes, feta cheese, lemon and olive oil

\$14.00

SANDWICHES 6

Serrano & Manchego

Serrano ham, Manchego cheese, garlic aioli, quince paste on a house-made ciabatta roll

\$15.00

Caprese

Tomatoes, fresh mozzarella, arugula, lemon vinaigrette, and balsamic reduction on house-made ciabatta roll

\$15.00

Chicken

Grilled chicken, imported piquillo peppers, serrano ham, Manchego cheese, and dijon aioli, on house-made ciabatta roll

\$16.00

Spicy Fried Chicken

Buttermilk fried chicken, house hot sauce, coleslaw, house pickles, potato roll

\$16.00

Hummus Veggie

House-made hummus, fresh tomato, arugula, roasted piquillo peppers, cucumber, red onion, and feta cheese on house-made ciabatta roll

BLT **\$15.00**
Bacon, bibb lettuce, tomato, Manchego cheese, and garlic aioli on house-made ciabatta roll

LARGE PLATES 8

Chicken **\$26.00**

Tender breaded chicken breast, roasted Brussels sprouts and apples, beet purée, arugula, goat cheese crumble

Boca Burger **\$18.00**

Manchego cheese, piquillo peppers, crispy onions, garlic aioli

Fideo **\$22.00**

Fideo pasta, Chorizo Bilbao, littleneck clams, bell peppers, cauliflower, peas, saffron cream, garlic aioli

Return Of The Mac **\$14.00**

House mac and cheese blend, chorizo fresco, poblano peppers, chip breadcrumbs

B & B Mac **\$16.00**

House mac and cheese blend, roasted butternut squash, crispy bacon, butternut squash purée, sage, chip breadcrumbs

Fisherman Soup **\$27.00**

Littleneck clams, mussels, calamari, shrimp, scallops, tomato broth, salsa verde

Steak Of The Day

Fish Of The Day

PAELLA 4

Paella de Verdura **\$50.00**

Calasparra rice, cauliflower, red & green bell peppers, peas, tomato, mushroom, saffron, paprika

Paella Marisco **AVAILABLE OPTIONS**

Calasparra rice, clams, calamari, mussels, shrimp, cauliflower, red & green bell peppers, peas, tomato, saffron, paprika

\$65.00

Add Chicken: \$7.00

Add Chorizo: \$9.00

Paella Mixta **\$68.00**

Calasparra rice, chicken, Chorizo Bilbao, clams, calamari, mussels, shrimp, scallops, cauliflower, red & green bell peppers, peas, tomato, saffron, paprika

Paella Pollo Cerdo Y Pera **\$58.00**

Calasparra rice, chicken, crispy bacon, poached pears, carrot and onion, saffron, tomato, smoked paprika, cinnamon

TRADITIONAL TAPAS 27

Farm Bread & Tomato **AVAILABLE OPTIONS**

Grilled Farm Bread topped with tomato and garlic sauce, cherry tomatoes, olive oil

\$10.00

Add Manchego: \$4.00

Add Serrano: \$5.00

Add anchovies: \$5.00

Ham Croquettes	\$11.00
Serrano ham fritters, Manchego cheese	
Stuffed Dates	\$13.00
Dates stuffed with Valdeon cheese and Marcona almonds, wrapped in bacon, cider glaze	
Fried Calamari	\$18.00
Fried calamari, lemon, marinara	
Deviled Eggs	\$11.00
Creamy deviled eggs with paprika, crispy bacon, pickled red onion, chives, garlic aioli	
Boca Fries	\$8.00
Seasoned french fries	
Bistro Steak	\$18.00
Grilled bistro steak, roasted potatoes and Brussels sprouts, candied bacon, rosemary-garlic aioli *served medium rare	
Garlic Shrimp	\$15.00
Shrimp, garlic, lemon, extra virgin olive oil	
Pork Belly	\$18.00
Roasted pork belly, quince glaze, tri-colored carrots, butternut squash purée	
Clams in Broth	\$19.00
Littleneck clams, garlic, peas, white wine, salsa verde	
Sweet Potato Quinoa Cake	\$14.00
Sweet potato quinoa cakes with Manchego cheese, avocado crema, chipotle black bean purée	
Octopus	\$18.00
Grilled octopus, arugula, and piquillo pepper salad, orange-marcona almond gremolata	
Sautéed Mussels	\$22.00
Mussels, roasted butternut squash, shallot, chorizo, curry butternut broth, lime	
Pork Tenderloin	\$18.00
Grilled pork tenderloin, roasted potatoes, caramelized onions, sherry pork reduction, toasted crushed pistachios	
Chorizo & Tomato	\$16.00
Seared chorizo, marinated cherry tomatoes, pickled red onion, fresh herbs, sherry vinegar.	
Egg Omelette	\$12.00
Spanish omelette of potatoes, onions, garlic aioli, paprika.	
Anchovies	\$14.00
Marinated anchovies, roasted garlic oil, fresh herbs, garlic chips, guindilla peppers	
Mixta Chef's Selection (Serves 2)	\$28.00
Platter of meat and cheese options, accompanied with spiced walnuts and quince paste	
Sautéed Butterbeans	\$16.00
Sautéed butterbeans, kale, cherry tomatoes, pickled red onions, poached egg	

Fried Artichokes	\$14.00
Lightly breaded, deep-fried, white truffle oil, Idiazabal cheese, horseradish aioli	
Brussels Sprouts	\$15.00
Crispy Brussels sprouts, candied pecans, dried cranberries, maple-cinnamon glaze	
Stuffed Peppers	\$12.00
Imported piquillo peppers, black beans, lentils, Manchego cheese, salsa verde	
Sautéed Mushrooms	\$14.00
Sautéed exotic mushrooms, salsa verde	
Fried Potatoes	AVAILABLE OPTIONS
Fried potatoes, salsa brava, garlic aioli	\$10.00
	Chorizo: \$3.00
	Fried Egg: \$2.00
Grilled Asparagus	\$13.00
Grilled Asparagus, manchego cheese, romesco sauce, toasted marcona almonds	
Shishito Peppers	\$13.00
Blistered shishito peppers	
Cauliflower	\$16.00
Paprika and sumac roasted cauliflower, chopped pistachios, dates, pomegranate seeds, dukkah, lemon tahini sauce	

WAFFLES 4

Traditional Waffle	\$6.00
Churro Waffle	\$7.00
Waffle, cinnamon sugar	
The Madrid	\$11.00
Waffle, seasonal fruit compote, whipped cream	
The Valencia	\$11.00
Waffle, Nutella, banana	

EGGS 5

Egg Plate	\$11.00
Three eggs, bacon, fried potatoes, toasted ciabatta	
Cheese Omelette	\$13.00
Three egg, three cheese omelette, side salad, toasted ciabatta	
Boca Benny	\$13.00
Toasted ciabatta, serrano ham, poached egg, hollandaise, side salad	
Saratoga Benny	\$13.00
Toasted ciabatta, bacon, poached egg, hollandaise, side salad	

Potato Hash **\$12.00**
Potatoes, chorizo, shishitos, salsa brava, sunny side up egg, aioli

SIDES 4

Greek Yogurt & Granola **\$5.00**
Greek yogurt, honey, granola

Bacon **\$6.00**

Chorizo **\$6.00**

Shishito Peppers **\$6.00**

POSTRES 6

Flourless Chocolate Brownie **\$12.00**
Flourless chocolate brownie, Marcona almond butter, graham cracker dust, crushed Marcona almonds

Churros Y Chocolate **\$10.00**
Traditional fried dough, tossed with cinnamon and sugar, served with hot chocolate

Salchichoc **\$10.00**
Chocolate "charcuterie", rosemary biscotti, brandied cherries

Ricotta **\$10.00**
House-made ricotta, seasonal compote, graham cracker

Crema Catalana **\$10.00**
Caramelized creamy custard, notes of citrus and cinnamon

Almond Delight Mousse **\$10.00**
Coconut mousse, tahini fudge, toasted coconut, Marcona almonds

PRIMER PLATOS 2

Ham Croquettes **\$7.00**
Serrano ham fritters

Fried Potatoes **\$6.00**
Fried potatoes, salsa brava, and garlic aioli

SEGUNDO PLATOS 3

Penne Pasta **\$10.00**
Penne Pasta with butter or tomato sauce

Grilled Cheese **\$10.00**
Grilled ciabatta bread, Manchego cheese

Breaded Chicken	\$11.00
Breaded chicken accompanied with tomato sauce	

MOCKTAILS 3

Refreshing Sparkling Mint	\$4.00
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Muddled Fresh Mint, Club Soda, Splash of Fresh Lime Juice

House Blend Cold Brew Iced Tea	\$4.00
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Boca's signature blend of three teas

Limonada	\$4.00
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House-made lemonade

WHITE WINE BY THE GLASS 10

Cavazza Pinot Grigio, Veneto, Italy	\$10.00
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Poema Brut Cava, Penedes, Spain	\$10.00
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La Marca Prosecco Rosé Split	\$15.00
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Faustino Art Collection, Rosé, Rioja, Spain	\$11.00
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Dashwood Sauvignon Blanc, New Zealand	\$12.00
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Hogue Riesling, Columbia Valley, Washington	\$11.00
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Simply Chardonnay, Washington State	\$10.00
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Josh Cellars Reserva Chardonnay, North Coast, CA	\$14.00
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Milenrama, Rioja Blanco, Rioja, Spain	\$11.00
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Non-Alcohol Giesen, Sauvignon Blanc, New Zealand	\$12.00
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RED WINE BY THE GLASS 8

Astica Cabernet, Argentina	\$10.00
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Tres Buhis, Tempranillo, Murcia, Spain	\$10.00
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Honoro Vera, Garancha, Calatayud, Spain	\$10.00
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Murphy Goode Pinot Noir, California	\$11.00
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Don David Malbec, Calchaqui Valley, Argentina	\$13.00
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Torres Gran Coronas Cabernet Sauvignon Reserva, Penedes, Spain	\$16.00
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Faustino Crianza, Tempranillo, Rioja, Spain	\$14.00
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Valpolicella Superiore, Santi Ventale, Veneto, Italy	\$14.00
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DRAFT BEER SELECTIONS 10

Czech'rd Past **\$6.50**

Chatham Brewing, Pilsner Style Ale, 4.5% ABV, 16 oz.

White **\$8.50**

Allagash Brewing Company, Witbier-style Ale, 5.2% ABV, 16 oz.

Fiddlehead IPA **\$7.50**

Fiddlehead Brewing Company, New England-Style IPA, 6.2% ABV, 16 oz.

Shipping out of Boston **\$6.50**

Jack's Abby Brewing, American Amber/Red Lager , 5.3% ABV, 16 oz.

A Tiny Beautiful Something **\$9.00**

Maine Brewing Company, American Pale Ale, 5.5% ABV, 13oz

Duchesse Cherry **\$12.00**

Brouwerij Verhaeghe, Flanders Red Ale style, 6.8% ABV, 10oz

Minkey Boodle **\$9.00**

Thin Man Brewery, Raspberry Sour, 7% ABV 13oz

Piescraper **\$7.50**

Night Shift Brewery, Pumpkin style, 7% ABV, 13oz

Triple **\$9.00**

Brouwerij St.Bernardus, Triple, 8% ABV, 10oz

Organic Chocolate Stout **\$10.00**

Samuel Smith Brewery,English Stout, 5% abv 13oz

DOMESTIC BEER IN THE BOTTLE 2

Miller Lite (Milwaukee, WI) **\$6.00**

Light Lager/Pilsner: The original light lager. Golden color with a crisp, clean, and dry finish. 4.2% ABV, 12 oz.

Coors Light (Golden, CO) **\$6.00**

American-Style Light Lager: A frost brewed light lager with maltiness and a clean, crisp finish. 4.2% ABV, 12 oz.

IMPORTED BEER IN THE BOTTLE 3

Peroni (Italy) **\$6.50**

The original Italian lager. Clean aftertaste and a unique transparency from the spring malt, 5.1% ABV, 12 oz.

Corona (Mexico) **\$6.50**

Adjunct Lager - A clear, refreshing lager 4.6% ABV, 12 oz.

Komes Raspberry Porter (Poland) **\$13.00**

Browar Fortuna, Baltic style porter. A complex, yet drinkable raspberry porter enriched with raspberry juice, Madagascar vanilla, and Indian chili peppers. 8.5% ABV, 16.9 oz.

HARD CIDER 2

Blackberry	\$8.00
Austin Eastciders Co., 12oz, Real blackberry juice combined with bittersweet and culinary apples for a juicy, slightly tart cider.	
Texas Brut Light	\$8.00
Austin Eastciders Co., 12 oz of dry, tart apple, champagne with citrus notes, with a refreshing and tart aroma that includes notes of crisp apples.	

NON ALCOHOLIC BEER 3

Heineken 0.0	\$6.50
Heineken (Netherlands), N/A Helles-Lager, 0% ABV, 12 Oz.	
Free Wave	\$6.50
Athletic Brewing Co, N/A NE-Style IPA, 0.5% ABV, 12 oz.	
Upside Dawn	\$6.50
Athletic Brewing Co, N/A Golden Style, 0.5% ABV, 12 oz	

SPECIALTIES 7

Boca Iced Tea	\$4.00
Blend of Black, Green and Mint Tea	
Boca Lemonade	\$4.00
Fresh Lemon Juice, Simple Syrup, Water	
Ginger Limeade	\$4.00
Ginger Beer, Simple Syrup, Splash of Fresh Lime Juice	
Arnold Palmer	\$4.00
Half of Boca's Housemade Iced Tea, and Half of Housemade Lemonade	
Grapefruit Spritz	\$4.00
Grapefruit Juice, Simple Syrup, Club Soda, Fresh Lemon Juice	
Refreshing Sparkling Mint	\$4.00
Muddled Fresh Mint, Club Soda, Simple Syrup, Splash of Fresh Lime Juice	
Cold Brewed Iced Coffee	\$4.00

TAPAS E VERDURAS 17

Kale Salad	\$50.00
Chopped kale, apple, dried cranberries, Marcona almonds, lime juice, Marcona almond vinaigrette	
Goat Cheese Salad	\$50.00
Bibb lettuce, toasted pine nuts, roasted shallot, Black Mission fig, brûléed Cana de Cabra, quince vinaigrette	
Mixed Salad	\$45.00
Bibb lettuce, cucumbers, cherry tomatoes, shaved Idiazabal, migas, sherry vinaigrette	

Grain Bowl	\$45.00
Quinoa, arugula, roasted corn, onion and poblano peppers, feta cheese, lime, pickled red onions, cilantro-jalapeño vinaigrette	
Mediterranean Grain Bowl	\$50.00
Chopped kale, hummus, quinoa, cucumbers, cherry tomatoes, feta cheese, lemon and olive oil	
Mixto Chef's Selection	\$60.00
Selection of meats and cheeses	
Stuffed Dates	\$70.00
Dates stuffed with valdeon and marcona almonds, wrapped in bacon, cider glaze	
Ham Croquettes	\$45.00
Serrano ham fritters, Manchego cheese	
Fried Potatoes	\$40.00
Fried potatoes, salsa brava, garlic aioli	
Deviled Eggs	\$50.00
Creamy deviled eggs with paprika, crispy bacon, pickled red onion, chives, garlic aioli	
Garlic Shrimp	\$55.00
Shrimp, garlic, lemon, extra virgin olive oil	
Stuffed Pepper	\$70.00
Imported piquillo peppers, black beans, lentils, Manchego cheese, salsa verde	
Sweet Potato Quinoa Cake	\$50.00
Sweet potato quinoa cakes with Manchego cheese, blackberry jam, butterbean puree, cilantro	
Chicken	\$80.00
Tender breaded chicken breast, roasted corn and poblano peppers, spicy lime & jalapeño slaw, roasted potatoes, jalapeño aioli	
Bistro Steak	\$85.00
Grilled bistro steak, roasted zucchini and potatoes, cherry tomato chutney, cilantro-lime aioli	
Jalapeño Bacon Mac	\$70.00
House mac and cheese blend, crispy bacon, jalapeños, house chip breadcrumbs, chipotle aioli	
Return of the Mac	\$65.00
House mac and cheese blend, chorizo fresco, poblano peppers, chip breadcrumbs	

BOCADILLOS 3

Piquillo	AVAILABLE OPTIONS
Piquillo peppers, arugula, Idiazabal cheese, balsamic	One: \$7.00
	Two: \$13.00
Pamploma	AVAILABLE OPTIONS
Pamploma sausage, Idiazabal cheese, dijon aioli	One: \$7.00
	Two: \$13.00

Serrano

Serrano ham, Manchego cheese, quince paste

AVAILABLE OPTIONS

One: \$7.00

Two: \$13.00

TAPAS 11

Chips & Aioli

\$7.00

House chips served with spicy aioli & garlic aioli

Fried Artichokes

\$10.00

Lightly breaded, deep-fried, white truffle oil, Idiazabal cheese, horseradish aioli

Stuffed Dates

\$9.00

Dates stuffed with valdeon and Marcona almonds, wrapped in bacon, cider glaze

Garlic Shrimp

\$9.00

Shrimp, garlic, lemon, extra virgin olive oil

Meat & Cheese

\$13.00

Selection of meats and cheeses accompanied by spiced Walnuts, quince paste

Fried Potatoes

AVAILABLE OPTIONS

Fried potatoes, salsa brava, garlic aioli

\$7.00

Add fried egg: \$1.50

Add chorizo: \$3.00

Add fried egg and chorizo:

\$4.50

Shishito Peppers

\$9.00

Blistered shishito peppers

Stuffed Pepper

\$9.00

Imported piquillo peppers, black beans, lentils, Manchego cheese, salsa verde

Mixed Salad

\$8.00

Bibb lettuce, cherry tomatoes, shaved Idiazabal, sherry vinaigrette

Goat Cheese Salad

\$10.00

Bibb lettuce, toasted pine nuts, roasted shallot, black mission fig, bruleed Cana de Cabra cheese, quince vinaigrette

Kale Salad

\$10.00

Chopped kale, apple, dried cranberries, Marcona almonds, lime juice, Marcona almond vinaigrette

COCKTAILS 9

Red Sangria

AVAILABLE OPTIONS

Cabernet, triple sec, apricot brandy, cinnamon, lemon, lime, orange

Glass: \$6.00

Carafe: \$25.00

White Sangria

Pinot Grigio, apricot brandy, elderflower liqueur, triple sec, cinnamon, lime, orange

AVAILABLE OPTIONS

Glass: \$6.00

Carafe: \$25.00

Whiskey Old Fashioned

Whiskey, muddled orange, cherry, sugar, bitters

\$7.00

Margarita

Tequila, triple sec, fresh lime juice

\$7.00

Hugo Spritz

Cava, elderflower liqueur, club soda

\$9.00

Sage Bourbon Smash

Select bourbon, fresh lemon juice, simple syrup, fresh sage

\$10.00

Lemon Drop

360 Citron vodka, triple sec, fresh lemon juice, simple syrup

\$9.00

Berry Mule

Vodka, aronia berry liqueur, fresh lime juice, ginger beer

\$7.00

Passionfruit Cosmo

360 Vanilla vodka, Giffard passionfruit liqueur, fresh lemon juice

\$10.00

WINE 6

Simply Chardonnay

\$6.00

Cavazza Pinot Grigio

\$6.00

Astica Cabernet Sauvignon

\$6.00

Tre Buhis Tempranillo

\$6.00

Honoro Vera Garnacha

\$6.00

Santi Ventale Valpolicella Superiore

\$7.00

BEER 4

White

Allagash Brewing Company, Witbier Style, 5.2% ABV, 16oz

\$7.00

Shipping out of Boston

Jack's Abby Brewing, Amber style, 5.2% ABV, 16oz

\$5.00

Czech'rd Past

Chatham Brewing, Pilsner, 4.5% ABV, 16oz

\$5.00

Fiddlehead IPA

Fiddlehead Brewing Company, IPA-New England Style, 6.2% ABV, 16oz

\$6.00

CABERNET SAUVIGNON 11

2022 Astica, Argentina	\$32.00
Bin 202	
2020 Don David Reserve, Calchaqui Valley, Argentina	\$41.00
Bin 204	
2019 Orzada "Odfjell", Chile	\$49.00
Bin 213	
2021 Hess Allomi Napa Valley, California	\$75.00
B215	
2018 Torres Gran Coronas Reserva	\$57.00
Bin 216	
2020 True Myth, Paso Robles, California	\$61.00
Bin 217	
2018 The Calling, Alexander Valley, California	\$70.00
Bin 218	
2019 Goosecross Cellars, Napa, California	\$90.00
Bin 220	
2020 Stags Leap Wine Cellars "Artemis,"Napa, California	\$160.00
Bin 225	
2019 O'Shaughnessy, Napa, California	\$210.00
Bin 227	
2019 Patrimony Paso Robles, Adelaida District, California	\$450.00
Bin 230	

GARNACHA 5

2020 "La Atalaya Del Camino", Almansa, Spain	\$51.00
Bin 250	
2021 Honoro Vera, Calatayud, Spain	\$32.00
Bin 251	
2020 Godina, Campo de Borja, Spain	\$66.00
Bin 252	
2018 Ateca "Atteca Armas' Old Vines, Calatayud, Spain	\$96.00
Bin 254	
2017 Horsepower "Sur Echalas Vineyard"	\$278.00
Bin 256	

PINOT NOIR 7

2018 Crossbarn, Sonoma Cost, California	\$84.00
Bin 270	
2021 Murphy-Goode, Santa Maria Valley, California	\$43.00
Bin 271	
2018 Jonive, Russian River Valley, California	\$155.00
Bin 272	
Sonoma-Cutrer, Russian River Valley, CA	\$65.00
Bin 275	
2017 Sokol Blosser, "Orchard Block" Dundee Hills, Oregon	\$136.00
Bin 277	
2019 Joseph Phelps, Freestone Vineyards, Sonoma Coast, California	\$111.00
Bin 280	
2019 Shea Wine Cellars "Estate," Willamette Valley, Oregon	\$86.00
Bin 289	

PRIORATS 4

2019 Ritme Celler	\$56.00
Bin 290	
2015 Familia Torres "Salmos"	\$79.00
Bin 292	
2016 Perinet 1194	\$211.00
Bin 293	
2017 Familia Torres "Cos Perpetual"	\$121.00
Bin 294	

TEMPRANILLO 15

2017 CVNE Rioja Reserva, Rioja, Spain	\$61.00
Bin 309	
2008 El Puntido Gran Reserva, Rioja, Spain	\$149.00
Bin 311	
2015 Emilio Moro Malleolus Del Valderramiro, Ribera del Duero, Spain	\$233.00
Bin 314	
2018 Marques De Riscal Rioja Reserva, Rioja, Spain	\$65.00
Bin 315	
2018 Amor De Madre Resevera, Rioja, Spain	\$56.00
Bin 317	

2011 Faustino I Gran Reserva, Rioja, Spain	\$107.00
Bin 318	
2016 CVNE Rioja Gran Reserva, Rioja, Spain	\$86.00
Bin 320	
2015 La Rioja Alta "Gran Reserva 904," Rioja, Spain	\$160.00
Bin 325	
2016 La Rioja Alta "Vina Alberdi," Rioja, Spain	\$62.00
Bin 328	
2014 La Rioja Alta "Vina Arana" Gran Reserva, Rioja, Spain	\$98.00
Bin 329	
2017 Faustino Crianza, Rioja, Spain	\$53.00
Bin 330	
2016 La Rioja Alta "Vina Ardanza Reserva," Rioja, Spain	\$82.00
Bin 333	
2013 Cerrado Del Castillo de Cuzcurrita	\$178.00
Bin 340	
2018 Numanthia "Termes," Toro, Spain	\$70.00
Bin 343	
2021 Tres Buhis, Yecla, Spain	\$32.00
Bin 344	
OTHER REDS 9	
2019 Organic Malbec, "Cuma", Cuma Argentina	\$38.00
Bin 360	
2020 Malbec, Don David, Calchaqui Valley, Argentina	\$48.00
Bin 361	
2020 Merlot, Stags Leap, Napa, California	\$75.00
Bin 370	
2018 Chianti, Melini, Tuscany, Italy	\$34.00
Bin 380	
2018 Chianti Classico Riserva, Castello Di Monsanto, Tuscany, Italy	\$75.00
Bin 381	
2017 Valpolicella Superiore, Santi Ventale, Veneto, Italy	\$53.00
Bin 384	

Blend-Bordeaux-Chateau Branaire-Ducru "4eme Grand 175 Cru 2018 Classe en 1855 Saint-Julien," Bordeaux, France	\$175.00
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Bin 385

2018 Barolo, "Cascina Nuova" Elvio Cogno, Piedmont, Italy	\$138.00
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Bin 388

2017 Barolo, Ravera Bricco Pernice, Piedmont, Italy	\$211.00
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Bin 390

ZINFANDEL 3

2020 Ridge Paso Robles, San Luis Obispo, California	\$84.00
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Bin 401

2020 Turley "Juvenile" Napa Valley, California	\$58.00
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Bin 402

2019 Turley "Rattlesnake Ridge," Howell Mt., California	\$92.00
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Bin 404

HALF BOTTLES 5

2018 Pinot Noir, Patz & Hall, Sonoma Coast, California	\$58.00
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Bin 505

2020 Cabernet, Josh Cellars, California	\$31.00
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Bin 506

2018 Malbec, Antigal Uno, Mendoza, Argentina	\$27.00
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bin 508

2018 Tempranillo, El Coto Crianza, Rioja, Spain	\$26.00
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Bin 509

2020 Merlot, Alexander Valley Vineyards, CA	\$27.00
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Bin 510

SPARKLING 6

2004 Brut, Dom Perignon, Reims, France	\$315.00
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Bin 002

NV Brut, Moet & Chandon "Imperial", Epernay, France	\$110.00
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Bin 008

NV Brut, Veuve Cliquot, Reims, France	\$122.00
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Bin 011

2012 Brut Gran Reserva, Pere Venture Vintage, Cava, Spain	\$106.00
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Bin 012

NV Cava Brut, Poema, Catalunya, Spain	\$32.00
Bin 013	
2017 Brut Gran Reserva, Gelida	\$48.00
Bin 014	
ROSE 3	
2020 Faustino "Art Collection", Rioja, Spain	\$43.00
Bin 030	
2018 Domaine du Tariquet, Cotes de Gascogne, France	\$45.00
Bin 031	
2021 Chateau d'Esclans Whispering Angel, Cotes de Provence, France	\$70.00
Bin 033	
CHARDONNAY 11	
2018 Benovia, Russian River Valley, California	\$86.00
Bin 050	
2020 Cambria Chardonnay Katherine's Vineyard, California	\$53.00
Bin 052	
2020 Frank Family Carneros, Napa Valley, California	\$86.00
Bin 054	
2018 Baileyana, "Firepeak", Edna Valley, California	\$71.00
Bin 055	
2018 Flowers, Sonoma, California	\$95.00
Bin 062	
2018 Albert Bichot "Secret de famille", Bourgogne, France	\$75.00
Bin 063	
2022 Antinori Bramito della Sala, Umbria, Italy	\$54.00
Bin 070	
2020 Cakebread, Napa, California	\$98.00
Bin 064	
2021 La Crema, Monterey, California	\$56.00
Bin 071	
2014 William Hill Estate Winery, Benchland Series, Napa Valley, California	\$84.00
Bin 081	
2020 Simply, Washington State	\$32.00
Bin 085	

OTHER WHITES 10

2021 Hondarrabi Zuri, Ulacia, Txakoli de Getaria, Spain	\$52.00
Bin 150	
2022 Albarino, Martin Codax, Rias Baixas, Spain	\$51.00
Bin 151	
2021 Albarino, La Caña, Rías Baixas, Spain	\$60.00
Bin 152	
Albarino, A20, Rias Baixas, Spain	\$53.00
Bin 153	
2022 Pinot Grigio, Cavazza, Veneto, Italy	\$32.00
Bin 155	
2022 Pouilly Fuissé Le Clos, Burgundy, France	\$180.00
Bin 160	
2022 Rioja Blanco, Milenrama, Rioja, Spain	\$43.00
Bin 164	
NV Moscato, Bartenura, Provincia Di Pavia	\$49.00
Bin 167	
2020 Viura, CVNE "Monopole", Rioja, Spain	\$43.00
Bin 171	
2018 Pinot Gris, Hugel, Alsace, France	\$55.00
Bin 175	

RIESLING 5

2021 Hermann J. Wiemer, Late Harvest, Finger Lakes, NY	\$62.00
Bin 194	
2021 Hermann J. Wiemer, Semi-Dry, Finger Lakes, NY	\$44.00
Bin 196	
2021 Nikolaihof Wachau "Grüner Veltliner" Wachau, Austria	\$66.00
Bin 197	
2009 Hexamer "Quarzit", Nahe, Germany	\$94.00
Bin 198	
2020 Hogue, Columbia Valley, Washington	\$43.00

SAUVIGNON BLANC 5

2020 The Crossing Marlborough, New Zealand	\$40.00
Bin 186	

2022 Dashwood, Marlborough, New Zealand	\$45.00
Bin 189	
2021 Merry Edward, Russian River Valley, California	\$95.00
Bin 190	
2022 Pascal Jolivet Sancerre Blanc, Loire, France	\$68.00
Bin 191	
2022 Oyster Bay, Marlborough, New Zealand	\$43.00
Bin 193	

BOURBON 22

Angels Envy, Port Finish

Louisville, KY

Basil Hayden

Clermont, KY

Blanton's Single Barrel

Frankfort, KY

Bulleit

Lebanon, KY

Buffalo Trace

Frankfort, KY

Colonel E.H. Taylor Small Batch

Frankfort, KY

Cooperstown Select Straight Bourbon

Cooperstown, NY

Eagle Rare

Frankfort, KY

Elijah Craig 12 years

Bardstown, KY

Elijah Craig Small Batch

Bardstown, KY

Elijah Craig, Toasted Barrel

Bardstown, KY

High West

Park City, Utah

Hudson Bright Lights, Big Bourbon

Hudson Valley, NY

Jim Beam

Louisville, KY

Knob Creek

Clermont, KY

Maker's Mark

Loretto, KY

Michter's Small Batch

Schaefferstown, PA

Pappy Van Winkle 12 years

Frankfort, KY

Pappy Van Winkle 10 years

Frankfort, KY

Widow Jane

Red Hook, NY

Widow Jane Lucky Thirteen

Red Hook, NY

Woodford Reserve

Versailles, KY

RYE 9

Angel's Envy Rye, Finished in Caribbean Rum Cask Barrels

Louisville, KY

Bulleit Rye

Lawrenceburg, KY

Cooperstown Select Straight Rye Whiskey

Cooperstown, NY

Great Jones Straight Rye

Warwick Valley, NY

Hudson Do the Rye Thing

Hudson Valley, NY

Sazerac

Frankfort, KY

Templeton

Templeton, IA

Whistlepig, Piggyback 6 years Rye

Shoreham, VT

Whistlepig, Piggyback 10 years Rye

Shoreham, VT

IRISH WHISKEY 9

Jameson

Cork, Ireland

Jameson Caskmates Stout

Cork, Ireland

Jameson Select Black Barrel

Cork, Ireland

Tullamore Dew

County Offlay, Ireland

Slane

Boyne Valley, Ireland

The Irishman - Single Malt

Walsh Whiskey Distillery, Ireland

Kilbeggan - Single Grain

Cooley Distillery, County Louth, Ireland

Writers Tears - Blended Copper Pot

Walsh Whiskey Distillery, Ireland

Teeling - Single Pot Still

Dublin, Ireland

BLENDED WHISKEY 14

Canadian Club

Windsor, Ontario, Canada

Chivas Regal 12 years

Speyside, Scotland

Chivas Regal 18 years

Speyside, Scotland

Cooperstown Select American Blended Whiskey

Cooperstown, NY

Crown Royal

Gimli, Manitoba, Canada

Gentleman Jack

Lynchburg, TN

Jack Daniels #7

Lynchburg, TN

Johnnie Walker Black Label

Scotland

Johnnie Walker Blue Label

Scotland

Johnnie Walker Red Label

Scotland

Seagram's 7

Seagram's VO

Canada

Slaughterhouse

Napa, CA

Yukon Jack Honey

Louisville, KY

SINGLE MALT 14

A'Bunadh, Original Cask Strength

Speyside, Scotland

Balvenie Sherry Cask 15 years

Speyside, Scotland

Balvenie DoubleWood 12 years

Speyside, Scotland

Cragganmore 12 Years

Speyside, Scotland

Dalwhinnie 15 years

Speyside, Scotland

Glenmorangie 10 years

Highlands, Scotland

Glenfiddich 15 years

Speyside, Scotland

Glenlivet 12 years

Speyside, Scotland

Lagavulin 16 years

Islay, Scotland

LaPhroaig 10 years

Islay, Scotland

Macallan 12 years Double Cask

Speyside, Scotland

Oban 14 years

West Highland, Scotland

Old Parr 18 YR

Scotland

Talisker 10 years

Skye, Scotland

COGNAC 3

Rémy Martin V.S.O.P.

Hennessy V.S.

Courvoisier V.S.

TRADITIONAL SPANISH COCKTAILS 3

Tinto De Verano

\$10.00

Tres Buhis Tempranillo, Lemon-Lime Soda, Fresh Lime

Kalimotxo

\$10.00

Tres Buhis Tempranillo, Coca Cola Soda, Fresh Mint & Lemon

Carajillo

\$14.00

Licor 43, Espresso, Orange Twist

CORDIALS 9

Kahlúa

RumChata

Baileys Original

Frangelico

Licor 43 Chocolate

Romana Sambuca White

Romana Sambuca Black

Springbrook Cowboy Coffee

LIQUEURS 18

Aperol

B&B

Bénédictine

Campari

Chambord

Chartreuse

Cointreau

Di Amore Limoncello

Disaronno

Drambuie

Fernet-Branca

Grand Marnier Cordon Rouge

Licor 43

Nonino Quintessentia Amaro

Paolucci Limoncello

Ramazotti Amaro

St. Germain

Vicario Monk's Secret

SHERRIES 6

Harvey's Bristol Cream

Leonor Palo Cortado 12 years

Moscatel Emilín

Tio Pepe Palomino Fino

Lustau, Moscatel Emilin

Lustau, Palo Cortado Peninsula

PORTS 7

Fonseca Ruby

Fonseca Tawny

Graham's Tawny 20 years

Graham's Tawny 30 years

Graham's Tawny 40 years

Ramos Pinto 10 years

Ramos Pinto 20 years

GRAPPAS ²

Alexander

Sassicaia

VERMOUTH ²

Carpano Antica Formula

Yzaguirre Blanco

BOWLS & SALADS ⁴

Goat Cheese Salad

Bibb lettuce, toasted pine nuts, roasted shallot, Black Mission fig, brûléed goat cheese, quince vinaigrette

Kale Salad

Chopped kale, apple, dried cranberries, Marcona almonds, lime juice, Marcona almond vinaigrette

Grain Bowl

Quinoa, arugula, roasted butternut squash, feta cheese, candied pecans, pomegranate seeds, maple sherry vinaigrette

Mediterranean Grain Bowl

Chopped kale, hummus, quinoa, cucumbers, cherry tomatoes, feta cheese, lemon and olive oil

BOCA BISTRO DINNER ⁶

Patatas Bravas

Fried potatoes, salsa brava, and garlic aioli

Shishito Peppers

Blistered shishito peppers

Kale Salad

Chopped kale, apple, dried cranberries, Marcona almonds, lime juice, Marcona almond vinaigrette

Mediterranean Bowl with Chicken

Chicken, Chopped kale, hummus, quinoa, cucumbers, cherry tomatoes, feta cheese, lemon and olive oil

Return of the Mac

House mac and cheese blend, chorizo fresco, poblano peppers, chip breadcrumbs

Chicken Entrée - seasonal offerings

BOCA BISTRO 1/2 TRAYS 5

Shishito Peppers

Blistered shishito peppers

Deviled Eggs

Creamy deviled eggs with paprika, crispy bacon, pickled red onion, chives, garlic aioli

Ham Croquettes

Serrano ham fritters, Manchego cheese

Goat Cheese Salad

Bibb lettuce, toasted pine nuts, roasted shallot, Black Mission fig, brûléed goat cheese, quince vinaigrette

Paella de Verdura

Calasparra rice, cauliflower, red & green bell peppers, peas, tomato, mushroom, saffron, paprika

CHIANTI IL RISTORANTE DINNER 8

Italiana

House-made blend of arugula, radicchio, fennel, lemon juice, olive oil, shaved Ricotta Salata

Mozzarella E Prosciutto

Fresh mozzarella, parma prosciutto, arugula, lemon, crostini

Ital-Korean BBQ

Chianti's own Bulgogi-style marinated beef, a la plancha, grilled polenta

Mezzanine Alla Vodka

Penne, fresh tarragon, prosciutto, vodka pink sauce

Orecchiette Alla Norma

Orecchiette, sautéed eggplant, sausage, mozzarella, crushed tomato

Pomodoro

Penne, crushed tomato sauce, garlic, fresh basil, extra virgin olive oil

Penne Senesi

Penne with wilted spinach "aglio e olio", gorgonzola, crushed red pepper flakes, breadcrumbs, toasted almonds

Pesce Del Giorno

Fresh catch of the day

CHIANTI IL RISTORANTE DINNER 1/2 TRAYS 9

Italiana

House-made blend of arugula, radicchio, fennel, lemon juice, olive oil, shaved Ricotta Salata

Bruschetta Contadina

House-made ciabatta bread topped with smashed oven-roasted tomatoes, shaved Grana Padano cheese

Flatbread

Chef selected toppings (vegetarian available)

Mezzanine Alla Vodka

Penne, fresh tarragon, prosciutto, vodka pink sauce

Orecchiette Alla Norma

Orecchiette, sautéed eggplant, sausage, mozzarella, crushed tomato

Penne Senesi

Penne with wilted spinach "aglio e olio", gorgonzola, crushed red pepper flakes, breadcrumbs, toasted almonds

Pomodoro

Penne, crushed tomato sauce, garlic, fresh basil, extra virgin olive oil

Patate Del Giorno

Potato of the Day

Vegetali Del Giorno

Vegetables of the Day
