

## BOHEMIAN COCKTAILS \$8.25

### Gypsy Rose

St. Germaine, Pomegranate Grenadine, Fresh Lime Juice, Topped w/Prosecco

### Caliente Kerouac Margarita

Roasted Jalapeno Infused Anejo Tequila, Solerno Blood Orange Liqueur, House-Made Sweet & Sour, Splash Fresh Squeezed OJ, Served Up w/Salted Rim

### Hunter S. Thompson

Bombay Sapphire East Gin, Solerno Blood Orange Liqueur, Cherry Heering, Pomegranate Grenadine, B&B, Pineapple Juice

### Tolstoy Mule

Russian Standard Vodka, Brandied Cherry, Fresh Mint, Fresh Lime Juice, Orange Bitters & Ginger Brew

### Alabama Mule

Clyde Mays Alabama Whiskey, Brandied Cherry, Fresh Mint, Fresh Lime Juice, Orange Bitters & Ginger Brew

### Hemingway Daiquiri

Cana Brava Rum, Fresh Squeezed Grapefruit Juice, Fresh Lime, Simple Syrup

### Jerry Garcia

Tin Cup Colorado Whiskey, Averna, Mata Hari Absinthe Bohemian, Orange Bitters, Lemon Syrup, Served Up

### Neal Cassady

Woodford Reserve, Orange Slice, Brandied Cherry, Whiskey Barrel Bitters, Demerara Sugar Cube

### Haute Charlotte

Botanica Spiritvs Gin, St. Germaine, Fresh Lemon Juice, Muddled w/ Cucumber & Tabasco

### Strawberry Fields

Strawberry infused Tito's, Lemon Syrup, Muddled Basil, Splash of Soda

### Harry's Boho Bellini

Italian Peachello and Prosecco

### Salvador Dali

Los Nahuales Mezcal, Raw Honey, Pineapple Juice, Fresh Lime Garnished w/Crushed Pink Peppercorns, Served Up

### The Zabienski

Bulleit Rye, Pomegranate Grenadine, Fresh Squeezed Grapefruit Juice, Served Up

### The Blackwell

Blackberry and Rosemary Infused Gin, St. Germaine, Fresh Lemon Juice, Topped with Prosecco, Served Up

### Intermezzo

Fruit Sorbetto, Solerno Blood Orange Liqueur, Top w/Prosecco

## WINES

### REDS

	Glass	Bottle
Bohemian Highway Cabernet, Napa	\$6	\$20
Francis Coppola Claret Cabernet, Sonoma	\$10	\$45
Jordan Cabernet, Alexander Valley		\$92
Paydirt, Zinfandel, Paso Robles, CA	\$10	\$45
Villa Antinori Toscana, Italy	\$12	\$52
Cecchi Chianti Classico, Italy	\$8.5	\$36
Montepeloso A Quo, Toscano, Italy	\$11	\$49
Poppy Pinot Noir, Monterey County, CA	\$8.5	\$36
Loca Linda Malbec, Mendoza Argentina	\$7.5	\$39 (1 litre)
Elio Perrone Tasmorcan, Barbera, Italy	\$9	\$40
Girouard Vines Red Blend, CA		\$61

### ROSÉ

Domaine de Fontasainte, France	\$8.5	\$36
Alloy Grenache Rosé, Paso Robles, CA	\$15	(500ml can)

### WHITES

Bohemian Highway, Pinot Grigio, Napa	\$6	\$20
Riff Pinot Grigio, Italy	\$7.5	\$32
Lola Chardonnay, Sonoma	\$10	\$42
White Queen Chardonnay, Sonoma	\$12	\$52
Joel Gott Sauvignon Blanc, Napa	\$7.5	\$32
Willamette Valley Vineyards, Riesling OR	\$7.5	\$32

### BUBBLES

Cavicchioli 1928, Prosecco, Italy	\$7	\$30
Secco Italian Bubbles • Pinot Noir Brut Rose	\$8	\$35
Veuve Clicquot Brut, Champagne, France		\$76

### LIMONCELLO (Kate's House-Made)

\$5

### PEACHELLO

\$5

## BEVERAGES

San Pellegrino Sparkling 1L \$2.5

Soft Drinks \$2.5

San Pellegrino Aranciata Rosso or Limonata, Coca Cola Bottle, Pepsi, Diet Pepsi, Dr. Pepper, Sierra Mist, Mountain Dew, Lemonade, Iced Tea

### Coffee

Latte, Americano, Cappuccino, Double Espresso \$3

Hot Tea \$2.5

### Affogato

Sea-salted Caramel gelato drowned in Italian-brewed coffee, drizzled in dark chocolate \$7

## BEERS ON TAP

Dead Armadillo Amber, **Tulsa** \$6

Dead Armadillo IPA, **Tulsa** \$6

Peroni Pilsner, **Italy** \$5

Rotating Tap Handles (*ask your server*) **AYS**

## BEER

Marshall Old Pavilion Pilsner, <b>Tulsa</b>	\$5
Roughttail Hoptometrist Double IPA, <b>OK</b>	\$7.5
Prairie Standard Farmhouse Ale, <b>OK</b>	\$6
Elk Valley Le Ferme Farmhouse Ale, <b>OK</b>	\$12
Anthem Golden One Belgium Style Ale, <b>OK</b>	\$5
Coop F5 IPA, <b>OK</b>	\$5
Coop Negative Split Belgian Style Ale, <b>OK</b>	\$4.5
Coop Spare Rib American Pale Ale, <b>OK</b>	\$4.5
Iron Monk Milk Stout, <b>OK</b>	\$6
Anchor Steam Beer, <b>CA</b>	\$5
Anchor Mango Wheat, <b>CA</b>	\$5
Omission Pale Ale Gluten Free, <b>OR</b>	\$5

Stella Artois Lager, <b>Belgium</b>	\$5
Duchesse De Bourgogne Red Sour Ale, <b>Belgium</b>	\$8.5
Blanche De Bruxelles White Ale, <b>Belgium</b>	\$6
Bohemia Lager, <b>Mexico</b>	\$4.5
Moretti Larossa Doppelbock, <b>Italy</b>	\$5
Sam Smith Organic Cider, <b>UK</b>	\$6
Sam Smith Nut Brown Ale, <b>UK</b>	\$6
Maeloc Blackberry Cider, <b>Spain</b>	\$6
Old Style, <b>WI</b>	\$2
Coors Banquet, <b>CO</b>	\$3
Miller Lite, <b>WI</b>	\$3
High Life, <b>WI</b>	\$2

*Required OK State Liquor & Sales Tax not included.*

# STARTERS

<b>MAMA KAY'S CAESAR</b>	<b>\$5/\$9</b>	<b>LEMON PESTO SHRIMP</b>	<b>\$14</b>
Romaine, Mama's Caesar Dressing, Herbed Croutons, Fresh Grated Parmesan		6 Jumbo Shrimp, House Made Lemon Arugula Pesto, and Hand Made Lovera's Goat Cheese baked and served with Pizza Points	
<b>BOHEMIAN SALAD</b>	<b>\$5/\$9</b>	<b>ANTIPASTO</b>	<b>\$10/\$16</b>
Baby Spinach and Wild Arugula with Shaved Red Onion, Marinated Grape Tomatoes, Tossed in our House Vinaigrette		Salumi, Imported Cheeses & Olives, and Seasonal Wood Fired Vegetables	
<b>ROASTED ARTICHOKE HUMMUS</b>	<b>\$8</b>	<b>BOHEMIAN BRUSSELS</b>	<b>\$9</b>
Our Unique, House Made Hummus, Served with Fresh Baked Pizza Points		Wood-fired Brussels Sprouts, Crispy Pancetta. Finished w/Imported Truffle Oil & Parmesan	
<b>CAPRESE</b>	<b>\$6/\$11</b>	<b>PIZZA POINTS</b>	<b>\$5</b>
Fresh Sliced Tomatoes, Imported Mozzarella Di Bufala, Arugula, Fresh Basil, House Vinaigrette		Our Fresh Baked Pizza Dough Served w/ Imported Balsamic Vinegar & Extra Virgin Olive Oil	
<b>Add Additional Toppings to Starters \$2</b>		<b>PIZZA POINTS w/GOAT CHEESE SALSINA</b>	<b>\$8</b>
<b>Add 3 Shrimp to any Salad \$6</b>		San Marzano Tomatoes, Fire Roasted Jalapenos, with Lovera's Goat Cheese, Fired in the Oven	
<b>Add Chicken: ½ Salad \$4, Full Salad \$6</b>		<b>PIZZA POINTS w/LEMON ARUGULA PESTO</b>	<b>\$8</b>
		Topped w/Goat Cheese	

# PIZZA BOHEMIAN

<b>MARGHERITA BOHEMIAN</b>	<b>\$12.5</b>	<b>MT. VESUVIUS</b>	<b>\$15</b>
San Marzano Tomatoes, Marinated Grape Tomatoes, Fresh Basil, Mozzarella Di Bufala		Spicy Soppresata, Burn Co Italian Sausage, Crimini Mushrooms, Roasted Jalapeno, Mozzarella Di Bufala, Topped w/Spicy Calabrese Pepper Sauce	
<b>CAVOLETTI di BRUXELLES</b>	<b>\$14</b>	<b>LOCAL SAUSAGE</b>	<b>\$14</b>
Wood Fired Brussels Sprouts, Caramelized Red Onions, Crispy Pancetta, San Marzano Tomatoes, Mozzarella Di Bufala		Burn Co Italian Sausage, Roasted Red Bell Peppers, Caramelized Red Onion, San Marzano Tomatoes, Mozzarella Di Bufala	
<b>VEGGIE BOHEMIAN</b>	<b>\$14</b>	<b>ISLE OF CAPRI</b>	<b>\$14</b>
San Marzano Tomatoes, Roasted Asparagus, Roasted Artichokes, Crimini Mushrooms, Caramelized Red Onion, Marinated Grape Tomatoes, Imported Fontina		San Marzano Tomatoes, Prosciutto, Roasted Artichokes, Castelvetrano Olives, Roasted Tomatoes, Fresh Basil, Mozzarella Di Bufala	
<b>ARUGULA</b>	<b>\$14</b>	<b>TRE P</b>	<b>\$14.5</b>
Prosciutto, Lovera's Goat Cheese, Wild Arugula, Garlic Olive Oil, Balsamic Glaze		Crispy Pancetta, Prosciutto, Pepperoni, San Marzano Tomatoes, Mozzarella Di Bufala	
<b>FUNGHI</b>	<b>\$14</b>	<b>PESTO CHICKEN</b>	<b>\$14.5</b>
Crimini Mushrooms, Roasted Garlic, Lovera's Goat Cheese, San Marzano Tomatoes, Truffle Oil		All-Natural Roasted Chicken, Roasted Artichokes, Asparagus, Marinated Grape Tomatoes, Lemon Arugula Pesto, Mozzarella Di Bufala	
<b>QUATTRO FORMAGGI</b>	<b>\$14</b>	<b>BOHEMIAN BBQ</b>	<b>\$14.5</b>
Mozzarella Di Bufala, Lovera's Goat Cheese, Dutch Fontina, English Cheddar, Roasted Garlic, Garlic Olive Oil, Rosemary		All-Natural Roasted Chicken, Pancetta, Caramelized Onion, English Cheddar, Goat Cheese, Garlic Olive Oil, Local BBQ Sauce Drizzle, Fresh Rosemary	
<b>GLUTEN-FREE CRUST</b>	<b>\$2</b>	<b>ADD'L TOPPINGS</b>	<b>\$2</b>
<b>MAKE YOUR OWN PIZZA</b>	<b>\$14</b>		

## CHOOSE YOUR SAUCE:

San Marzano Tomatoes  
Lemon Arugula Pesto  
Garlic Olive Oil  
Calabrese Pepper Sauce  
BBQ Sauce  
Imported Truffle Oil – **ADD .75¢**  
Fresh Herbs - no charge  
(Basil, thyme, Rosemary)

## CHOOSE YOUR CHEESE & UP TO 3 TOPPINGS: **ADD'L TOPPINGS \$2**

<b>CHEESES:</b>	<b>VEGETABLES:</b>	<b>MEATS:</b>
Mozzarella Di Bufala	Marinated Grape Tomatoes	Prosciutto
English Cheddar	Wood Fired Brussels Sprouts	Pepperoni
Lovera's Goat Cheese	Caramelized Red Onions	All-Natural Chicken
Dutch Fontina	Crimini Mushrooms	Crispy Pancetta
	Kalamata Olives	Local Sausage
	Castelvetrano Olives	Soppresata
	Roasted Garlic	Organic Egg - <b>\$1.50</b>
	Wild Arugula	
	Roasted Asparagus	
	Roasted Jalapenos	
	Roasted Red Bell Peppers	
	Roasted Tomatoes	
	Roasted Artichokes	
	Baby Spinach	

# DESSERTS

<b>LOCAL GELATO</b>	<b>\$6</b>	<b>S'MORES CALZONE</b>	<b>\$6/\$9</b>
Sea-salted Caramel, as well as Seasonal Flavors from Mod's		Imported Dark Chocolate, Marshmallow, Dusted with Powdered Sugar and Chocolate Drizzle	
<b>AFFOGATO</b>	<b>\$7</b>		
Sea-salted Caramel gelato drowned in Italian-brewed coffee, drizzled in dark chocolate			

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

# LUNCH

☞ SERVED DAILY 11AM-4PM ☞

## LUNCH SIZED PIZZA - \$10 (M-F ONLY)

MARGHERITA, TRE P, LOCAL SAUSAGE, VEGGIE

(Served w/ Caesar or Bohemian Salad)

Add an *Organic Egg* to any Pizza or Sandwich \$1.50

## ITALIAN SANDWICHES - \$10

☞ Soft Bread Sandwiches Made with Our Fresh House-Made Dough ☞

(Served w/ Side Caesar or Side Bohemian Salad)

### TUSCAN CHICKEN PESTO

All-Natural Roasted Chicken, Lemon Arugula Pesto Aioli,  
Roasted Artichoke Hearts, Roasted Red Bell Peppers,  
Mozzarella Di Bufala

### LA BOHEME

Pepperoni, Spicy Soppressata, Prosciutto,  
Sliced Tomatoes, Mozzarella Di Bufala,  
Arugula Tossed in House Vinaigrette

### VEGGIE BOHO

Artichokes, Red Bell Peppers, Crimini Mushrooms,  
House Made Lemon Arugula Pesto Aioli,  
Imported Dutch Fontina

### BRUNCH PANINO

Two Sunny Side Up Organic Eggs, Crispy Pancetta,  
Sliced Tomatoes, Mozzarella Di Bufala,  
Arugula Tossed in House Vinaigrette

### MIMOSA

Bottle of Champagne & OJ Carafe - \$20  
(Make Your Own!)  
Glass - \$3

### BLOODY MARY

Made w/Tito's Hand-Made Vodka  
☞ or *Choose* Fire Roasted Jalapeno Infused Vodka ☞

## HAPPY HOUR 3PM – 5PM (MON-FRI)

\$3 Off Any Pizza - \$2 Off Starters

\$2 Domestic

(Miller Lite, Coors, High Life, Old Style)

\$3.50 16oz Coop Cans

(Negative Split Belgium Style Ale or Spare Rib Pale Ale)

*MONDAY SPECIAL* - \$10 Margherita Bohemian Pizza

(ALL DAY/ALL NIGHT!)

Ask Your Server About

*Bohemian Wear*

**BOHO SHIRTS \$16**

**BOHO HATS \$20**



WE RECYCLE!



Bohemian  
PIZZERIA

OPEN 7 DAYS A WEEK

LUNCH DAILY AT 11am

**-KITCHEN-**

Open til 10pm **SUN-THURS** & MIDNIGHT **FRI & SAT**

COMPLIMENTARY WIFI



We use only the finest ingredients in EVERYTHING we prepare. From Italy, we import our all-natural "OO" flour & sea salt used in our hand-made crust. We also import San Marzano tomatoes for our sauce, as well as Buffalo Mozzarella. Our Goat Cheese is hand made locally by Lovera's in the Italian community of Krebs, Oklahoma. Our fresh produce is delivered daily & all of our fresh vegetables are fire-roasted each morning. Our meats are the finest available, including sausage from Tulsa's Burn Co and All-Natural Red Bird Farms chicken.

BUON APPETITO!