

OPEN 11AM 7 DAYS A WEEK FOR LUNCH & DINNER

818 East 3rd Street, Tulsa, OK 74120
918-895-6999 - **COMPLIMENTARY WIFI**

www.eastvillagebohemian.com

Bar Open
Late
NIGHTLY!

Wood Fire Kitchen Hours:
Sunday-Thursday until 10pm
Friday-Saturday until 1am

			Glass	Bottle
Local Beers on Tap	\$5.50	Reds		
Dead Armadillo <i>Amber</i>		Bohemian Highway (House)	\$6	\$20
Prairie <i>Seasonal</i>		Cabernet Sauvignon, Napa		
Dead Armadillo <i>IPA</i>		Francis Coppola Claret	\$10	\$44
Roughtail <i>Strong Ale</i>		2012 Cabernet, Sonoma		
Import on Tap		Jordan Cabernet Sauvignon		\$92
Seasonal Brew \$ AYS		2011, Alexander Valley		
Peroni Draft <i>Italian Pilsner</i>	\$5.00	Li Veli Orion Primitivo	\$8	\$35
Bottles and Cans		2013 Italy		
Prairie Bomb Imperial Stout (aged w/coffee)	\$8.00	Villa Antinori Toscana	\$11	\$51
Mikkeller Wit Fit- Hoppy Wit	\$5.50	2011 Italy		
Coop F5 IPA	\$5.00	Cecchi Chianti Classico	\$8	\$35
Anthem Uroburos Stout	\$5.00	2011 Italy		
Bohemia	\$4.50	Montepeloso Toscana	\$10	\$44
Stella Artois	\$4.50	2011 Italy		
Coop Negative Split Belgian Style Ale	\$4.50	Poppy Pinot Noir	\$8	\$35
Coop Spare Rib American Pale Ale	\$4.50	2011 Monterey County, CA		
Coop Briefcase Brown	\$4.50	Loca Linda Malbec	\$7	\$38 (1 litre)
Magner's Irish Cider 16oz	\$6.00	2014 Mendoza, Argentina		
Old Style	\$2.00	Girouard Vines Red Blend		\$61
Coors Banquet	\$3.00	2012 YOLO County, CA		
Miller Lite	\$3.00	Gerard Bertrand Tautavel	\$7.5	\$32
High Life	\$2.00	Rouge, 2011 France		
Bohemian Cocktails	\$8.25	Rose		
Mata Hari		Jolie Folle Rosé	\$7	\$38 (1 litre)
Prosecco, Mata Hari Absinthe Bohemian, Lemon Oil, Served Up		2014 Provence, France		
The Great Pumpkin Martini		Whites		
Corsair Vanilla Bean Infused Vodka, Housemade Spiced Syrup, Pumpkin Puree		Bohemian House White	\$6	\$20
Jerry Garcia		Ask Your Server		
Tin Cup Colorado Whiskey, Avena, Mata Hari Absinthe Bohemian, B&B, Orange Bitters, Lemon Oil. Served Up		White Queen Chardonnay		\$49
Neal Cassady		2013 Sonoma		
Woodford Reserve, Orange Slice, Brandied Cherry, Whiskey Barrel Bitters, Demerara Sugar Cube.		Joel Gott Sauvignon Blanc	\$7	\$30
Caliente Kerouac Margarita		2013 Napa		
Roasted Jalapeno Infused El Jimador Añejo Tequila, Solerno Blood Orange Liqueur, Agave Nectar, Fresh Squeezed Orange & Lime Juice. Salted Rim		Riff Pinot Grigio	\$7	\$29
La Dolce Vita		2013 Italy		
Godiva Dark Chocolate Liqueur, Corsair Vanilla Bean Infused Vodka, Licor 43, Fresh Brewed Espresso, Splash of Cream. Served Up		Lola Chardonnay	\$9	\$40
Tolstoy Mule		2013 Sonoma		
Russian Standard Vodka Muddled With A Brandied Cherry, Fresh Mint, Fresh Lime Juice And Finished With Ginger Beer		Willamette Valley Vineyards	\$7	\$32
Alabama Mule		Riesling 2013 Oregon		
Clyde Mays Alabama Whiskey Muddled With A Brandied Cherry, Fresh Mint, Fresh Lime Juice And Finished With Ginger Beer		Bubbles		
Hunter S Thompson		Cavicchioli 1928 Prosecco,	\$6.5	\$26
Botanica Gin, Solerno Blood Orange Liqueur, Cherry Heering, House-Made Pomegranate Grenadine, B&B, Pineapple Juice. Served On The Rocks		Italy		
Ginsberg		Secco Italian Bubbles	\$8	\$35
Bontanica Spiritvs Gin, VYA Sweet Vermouth, St. Germaine, Fresh Lemon Juice. Served Up Or On The Rocks		2013 Pinot Noir Brut Rose		
Mescalito		Veuve Clicquot Brut		\$76
Los Nahuales Mexcal, Honey Pineapple Syrup, Pineapple Juice, Hellfire Bitters, Fresh Lime Garnished With Crushed Pink Peppercorns. Served Up		Champagne, France		
Gypsy Rose		Limoncello		\$5.75
St. Germaine, House-Made Pomegranate Grenadine, Fresh Lime Juice, Topped w/Prosecco		San Pellegrino Sparkling 1L		\$4.00
		Soft Drinks		\$2.50
		San Pellegrino Sparkling Aranciata Rosso or Limonata, Pepsi, Diet Pepsi, Dr. Pepper, Sierra Mist, Mountain Dew, Lemonade, Iced Tea		\$2.50
		Coffee		
		Latte		\$3.00
		Americano		\$3.00
		Cappuccino		\$3.00
		Espresso		\$3.00
		Hot Tea		\$2.00
		Affogato		\$7.00
		Sea-salted Caramel gelato 'drowned' in fresh- pressed coffee, drizzled in dark chocolate		

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

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STARTERS

MAMA KAY'S CAESAR \$5/\$9

Romaine, Mama's Caesar Dressing, Herbed Croutons, Shaved Parmesan

BOHEMIAN SALAD \$5/\$9

Baby Spinach and Wild Arugula with Shaved Red Onion, Cherry Tomatoes, Tossed in our House Vinaigrette

ROASTED ARTICHOKE HUMMUS \$7

Our Unique, House Made Hummus Served with Fresh Baked Pizza Points

CAPRESE \$9.5

Fresh Sliced Tomatoes, Mozzarella Di Bufala, Fresh Basil, Arugula, House Vinaigrette

GOAT CHEESE SALSINA \$7

San Marzano Tomatoes, Fire Roasted Jalapeños, with Lovera's Goat Cheese, Fired in the Oven. Served w/ Baked Pizza Points

LEMON PESTO SHRIMP \$14

6 Jumbo Shrimp, House Made Lemon Arugula Pesto, and Hand Made Lovera's Goat Cheese baked and served with Pizza Points

ANTIPASTO \$10/\$16

Imported Salumi & Hand Made Italian Cheeses from Lovera's in Krebs, Marinated Olives, and Seasonal Wood Fired Vegetables

FLORENTINE FORMAGGI \$9

Goat Cheese, Lovera's Black Hat Toma, Gorgonzola, Herbed Ricotta, Fresh Spinach & Topped w/ Artichokes. Fired in the Oven & Served w/ Baked Pizza Points

PIZZA POINTS- Our Fresh Baked Pizza Dough Served w/Imported Balsamic Vinegar & Extra Virgin Olive Oil \$5

Add 3 Shrimp to any Salad \$6

Add Chicken: ½ Salad \$4 Full Salad \$6

PIZZA

ALL PIZZAS CAN BE MADE VEGETARIAN OR VEGAN. FRESH VEGETABLES ARE COOKED DAILY IN OUR WOOD FIRE OVEN. OUR SAUCE IS SIMPLY HAND-CRUSHED IMPORTED SAN MARZANO TOMATOES TOPPED WITH MEDITERRANEAN SEA SALT, CRACKED PEPPER AND EXTRA VIRGIN OLIVE OIL. OUR DOUGH IS MADE WITH IMPORTED ITALIAN "00" FLOUR. PIZZAS ARE FINISHED WITH FRESH GRATED IMPORTED PARMESAN. ADD'L TOPPINGS \$2. GLUTEN-FREE CRUST (ADD \$2).

MARGHERITA BOHEMIAN \$12.5

San Marzano Tomatoes, Marinated Cherry Tomatoes, Fresh Basil, Mozzarella Di Bufala

CAVOLETTI di BRUXELLES \$13.5

San Marzano Tomatoes, Wood Fired Brussels Sprouts, Caramelized Red Onions, Pancetta, Mozzarella Di Bufala

TRE P \$14

San Marzano Tomatoes, Pancetta, Prosciutto, Pepperoni, Mozzarella Di Bufala

ARUGULA \$13.5

Garlic Olive Oil, Lovera's Goat Cheese, Prosciutto, Wild Arugula, Balsamic Glaze

LOCAL SAUSAGE \$13.5

San Marzano Tomatoes, Burn Co Italian Sausage, Roasted Red Bell Peppers, Caramelized Red Onion, Mozzarella Di Bufala

FUNGHI \$13.5

San Marzano Tomatoes, Porcini Mushrooms, Roasted Garlic, Lovera's Goat Cheese, Truffle Oil

QUATTRO FORMAGGI \$14

Garlic Olive Oil, Mozzarella Di Bufala, Lovera's Goat Cheese, Gorgonzola, Herbed Ricotta, Roasted Garlic, Rosemary

PESTO CHICKEN \$14

Lemon Arugula Pesto, Organic Roasted Chicken, Roasted Artichokes, Asparagus, Red And Yellow Cherry Tomatoes, Mozzarella Di Bufala

MT. VESUVIUS \$14

San Marzano Tomatoes, Spicy Soppressata, BurnCo Italian Sausage, Porcini Mushrooms, Roasted Jalapeño, Mozzarella Di Bufala. Topped w/ Spicy Calabrese Pepper Sauce

VEGGIE BOHEMIAN \$12.5

Lemon Arugula Pesto, Roasted Artichokes, Red Bell Peppers, Porcini Mushrooms, Lovera's Goat Cheese

ISLE OF CAPRI \$14

San Marzano Tomatoes, Prosciutto, Roasted Artichokes, Castelvetrano Olives, Sun Dried Tomatoes, Fresh Basil, Mozzarella Di Bufala

MAKE YOUR OWN PIZZA \$14

CHOOSE YOUR SAUCE:

San Marzano Tomatoes
Calabrese Sauce
Lemon Arugula Pesto
Garlic Olive Oil
Calabrese Pepper Oil
Truffle Oil

Fresh Herbs (Basil, Thyme, Rosemary)-no charge

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

CHEESES:

Mozzarella Di Bufala
Lovera's OK Toma
Herbed Ricotta
Gorgonzola
Lovera's Goat Cheese
Hickory Smoked-
Caciocavera

VEGETABLES:

Marinated Cherry Tomatoes
Wood Fired Brussels Sprouts
Caramelized Red Onions
Porcini Mushrooms
Kalamata Olives
Castelvetrano Olives
Roasted Garlic

MEATS:

Prosciutto
Pepperoni
Organic Chicken
Pancetta
Local Sausage
Soppressata
Organic Egg

DESSERTS

LOCAL GELATO \$6

Sea-salted Caramel, as well as Seasonal Flavors from Mod's.

S'MORES CALZONE (for 2 or more) \$9

Imported Dark Chocolate, Marshmallow, Dusted with Powdered Sugar and Chocolate Drizzle

Affogato \$7.00

Sea-salted Caramel gelato 'drowned' in fresh-pressed coffee, drizzled in dark chocolate

LUNCH – SERVED DAILY 11AM-4PM

SINGLE TOPPING PIZZA - \$10

-Build Your Own Single Topping Pizza -
(Served w/ Side Caesar or Side Bohemian Salad)

ITALIAN SANDWICHES - \$10

-Soft Bread Sandwiches Made with Our Fresh House Made Dough-
(Served w/ Side Caesar or Side Bohemian Salad)

TUSCAN CHICKEN PESTO

Organic Roasted Chicken, Lemon Arugula Pesto,
Roasted Artichoke Hearts, Sundried Tomatoes,
Mozzarella Di Bufala

LA BOHEME

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

VEGGIE BOHO

Artichokes, Red Bell Peppers, Wild Mushrooms,
House Made Lemon Arugula Pesto, Lovera's Goat Cheese

UOVO

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

MIMOSA

Fresh Squeezed Oranges & Champagne

GLASS - \$3

CARAFFE - \$9

BLOODY MARY

Classic Boho Bloody Mary - \$7

W/ Antipasto Skewer - \$9

EARLY HAPPY HOUR 3PM-6PM (MON-FRI)

\$3 OFF ANY PIZZA - \$2 Off STARTERS

\$2 DOMESTICS

Miller Lite, Coors, High Life, Old Style

\$3.50 16oz COOP CANS

Negative Split Belgium Style Ale and Spare Rib Pale Ale, Coop Briefcase Brown

Monday Special - \$10 Margherita Bohemian Pizza (ALL DAY/NIGHT!)

WEEKEND Fri-Sat Late Night Special - \$10 (10pm-1am)

Single Topping Pizza with House Wine or Beer (Coop Can, Peroni or F-5)

Ask your server about

Bohemian Wear

BOHO SHIRTS \$16

BOHO HATS \$20