



# Bohemian

## PIZZERIA

OPEN 7 DAYS A WEEK

Like us on FB & Insta! #EastVillageBohemianPizza

### STARTERS

<b>MAMA KAY'S CAESAR</b> Romaine, Mama's Caesar Dressing, Fresh Grated Parmesan	<b>\$4.5/\$8</b>	<b>LEMON PESTO SHRIMP</b> 6 Jumbo Shrimp, House Made Lemon Arugula Pesto, and Hand Made Lovera's Goat Cheese Baked and Served with Pizza Points	<b>\$15.5</b>
<b>BOHEMIAN SALAD</b> Fresh Mix of Baby Arugula & Baby Spinach. Tossed in our House Vinaigrette & Topped w/ Red Onion, Grape Tomatoes & Lovera's Goat Cheese - Add 3 <b>Shrimp</b> to any Salad <b>\$4</b> - Add <b>Chicken</b> to any Salad <b>\$3</b>	<b>\$5/\$9</b>	<b>SHRIMP DIAVOLO</b> 6 Marinated Jumbo Shrimp in a Devilish Sauce of San Marzano Tomatoes, Calabrese Peppers, Fire Roasted Red Bell Peppers, Slow roasted Red and Yellow Tomatoes, Chile Oil and Chile Flake	<b>\$15.5</b>
<b>CAPRESE</b> Fresh Sliced Roma Tomatoes, Marinated Red & Yellow Tomatoes, Imported Mozzarella Di Bufala, Arugula, Fresh Basil, House Vinaigrette	<b>\$6/\$11</b>	<b>BOHEMIAN BRUSSELS</b> Wood-fired Brussels Sprouts, Crispy Pancetta. Finished w/Imported Truffle Oil & Parmesan.	<b>\$9</b>
<b>ROASTED ARTICHOKE HUMMUS</b> Our Unique, House Made Hummus Served with Fresh Baked Pizza Points	<b>\$8</b>	<b>PIZZA POINTS</b> - Our Fresh Baked Pizza Dough <b>Served with:</b> <b>Oil &amp; Vinegar</b> - Imported Balsamic Vinegar & Extra Virgin Olive Oil	<b>\$5</b>
<b>ROASTED ARTICHOKE &amp; SPINACH</b> Fresh Spinach, Artichokes & Garlic, Baked in our Wood Fire Oven w/ A Special Blend of Cheeses Served with Fresh Baked Pizza Points	<b>\$9.25</b>	<b>GOAT CHEESE SALSINA</b> - San Marzano Tomato Sauce, Fire Roasted Jalapenos, Lovera's Goat Cheese	<b>\$8</b>
<b>ANTIPASTO</b> Assortment of Imported Cheeses, Meats, Olives, and Wood Fired Vegetables	<b>\$14</b>	<b>LEMON ARUGULA PESTO</b> Topped w/ Lovera's Goat Cheese	<b>\$8</b>

### SOFT DRINKS

<b>San Pellegrino Sparkling 1L</b>	<b>\$4</b>	<b>Hot Beverages</b>	
<b>Soft Drinks</b>	<b>\$2.5</b>	Latte, Cappuccino, Double Espresso	<b>\$4</b>
San Pellegrino Aranciata Rosso or Limonata		Coffee or Hot Tea	<b>\$2.5</b>
Coca Cola Bottle, Pepsi Products, Lemonade,			
IBC Root Beer			
Iced Tea			

# PIZZA BOHEMIAN

## MARGHERITA BOHEMIAN \$12.5

San Marzano Tomato Sauce, Marinated Grape Tomatoes, Fresh Basil, Mozzarella Di Bufala

## QUEEN MARGHERITA \$13.5

San Marzano Tomato Sauce, Slow Roasted Red/Yellow Tomatoes, Fresh Basil, Mozzarella Di Bufala, Herbed Garlic Oil Drizzle

## CAVOLETTI di BRUXELLES \$15

Wood Fired Brussels Sprouts, Caramelized Red Onions, Crispy Pancetta, San Marzano Tomato Sauce, Mozz Di Bufala, Truffle Oil

## VEGGIE BOHEMIAN \$14.5

San Marzano Tomato Sauce, Artichokes, Crimini Mushrooms, Slow Roasted Red & Yellow Tomatoes, Imported Fontina, Herbed Garlic Oil Drizzle

## ARUGULA \$14.5

Prosciutto di Parma, Lovera's Goat Cheese, Wild Arugula, Herbed Garlic Oil, Balsamic Glaze, Parmesan

## FUNGHI \$14.5

Crimini Mushrooms, Roasted Garlic, Lovera's Goat Cheese, San Marzano Tomato Sauce, Truffle Oil

**Add BurnCo Italian Sausage \$2**

## QUATTRO FORMAGGI \$14.5

Mozzarella Di Bufala, Lovera's Goat Cheese, Dutch Fontina, English Cheddar, Herbed Garlic Oil, Fresh Rosemary

**Add BurnCo Canadian Bacon \$2**

## MOJO PIZZA \$15

San Marzano Tomato Sauce, Red Onion, BurnCo's Canadian Bacon & Italian Sausage, Mozzarella Di Bufala, English Cheddar, Topped w/ Boho (Secret) Spice

## MAKE YOUR OWN PIZZA \$15

Choose Sauce + Cheese + up to 3 Toppings

### SAUCE:

San Marzano Tomato Sauce  
Lemon Arugula Pesto  
Calabrese Pepper Sauce  
Herbed Garlic Oil  
BBQ Sauce  
Imported Truffle Oil – **ADD .75¢**  
Fresh Herbs (Basil, Thyme, Rosemary)

### CHEESE:

Mozzarella Di Bufala  
English Cheddar  
Lovera's Goat Cheese  
Dutch Fontina  
Herbed Ricotta  
Vegan Cheddar

### VEGETABLES:

Crimini Mushrooms  
Castelvetrano Olives  
Wood Fired Brussels Sprouts  
Roasted Garlic  
Walnuts  
Raw Red Onion-\$1  
Caramelized Red Onions-\$1  
Roasted Jalapenos-\$1  
Red Bell Peppers  
Slow Roasted Tomatoes  
Grape Tomatoes  
Roasted Artichokes  
Wild Arugula  
Figs  
Spinach  
Calabrese Peppers-\$1  
Pepperoncinis -\$1

### MEATS:

Chicken  
Crispy Pancetta  
Italian Sausage  
**(from Burnco)**  
Canadian Bacon  
**(from Burnco)**  
Prosciutto di Parma  
Pepperoni  
Soppressata  
Organic Egg  
Shrimp- **\$4**

## MT. VESUVIUS \$15

Spicy Soppressata, Burn Co Italian Sausage, Crimini Mushrooms, Roasted Jalapeno, Mozzarella Di Bufala, Topped w/Spicy Calabrese Pepper Sauce

## LOCAL SAUSAGE \$14.5

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

## ISLE OF CAPRI \$15.5

San Marzano Tomato Sauce, Prosciutto di Parma, Roasted Artichokes, Castelvetrano Olives, Slow Roasted Red & Yellow Tomatoes, Fresh Basil, Mozzarella Di Bufala

## TRE P \$15

Crispy Pancetta, Prosciutto, Pepperoni, San Marzano Tomato Sauce, Mozzarella Di Bufala

## PESTO CHICKEN \$15

All-Natural Roasted Chicken, Roasted Artichokes, Slow Roasted Red/Yellow Tomatoes, Lemon Arugula Pesto, & Mozzarella Di Bufala

## BOHEMIAN BBQ \$15

All-Natural Roasted Chicken, Pancetta, Caramelized Onion, English Cheddar, Lovera's Goat Cheese, Garlic Olive Oil, Local BBQ Sauce Drizzle, Fresh Rosemary

## CRAIGIE'S ANGRY BEE \$15

BurnCo's Canadian Bacon, San Marzano Tomato Sauce, Pepperoncinis & Calabrese Peppers, Imported Fontina, Honey Drizzle

## KIDS PIZZA \$7

Your Choice of Sauce, Cheese & 1 Topping

## Additional Toppings \$2

## Gluten-Free Crust \$2

## CALZONE \$13.5

Our Fresh Pizza Dough Stuffed With House Made Herbed Ricotta, Choice of Cheese, Sauce and 2 Toppings

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

## DESSERTS

### LOCAL GELATO AND SORBETTO \$5

### S'MORES CALZONE \$6/\$9

### AFFOGATO \$6

Seasonal Flavors from Mod's

Dk Chocolate, Marshmallow, Wrapped in our delicious Dough.

Dusted Powdered Sugar. Graham Cracker Crumbs & Choc. Drizzle

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



# LUNCH SPECIAL

☞ SERVED DAILY 11AM-3PM ☞

## LUNCH SIZED PIZZA & SALAD - \$10

Your Choice of ANY of our Gourmet Pizzas

(Served w/ Side Caesar or Bohemian Salad; Add \$2 for Lunch Caprese)

## LUNCH SIZED CALZONE & SALAD - \$10

Filled w/ Herbed Ricotta & Your Choice of Sauce, Cheese & 2 Toppings

(Served w/ Side Caesar or Bohemian Salad; Add \$2 for Lunch Caprese)

## ITALIAN SANDWICHES - \$10

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

(Served w/ Side Caesar or Bohemian Salad; Add \$2 for Lunch Caprese)

### TUSCAN CHICKEN PESTO

All-Natural Roasted Chicken, Lemon Arugula Pesto,  
Artichoke Hearts, Slow Roasted Red & Yellow Tomatoes,  
Mozzarella Di Bufala

### LA BOHEME

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

### VEGGIE BOHO

Artichokes, Slow Roasted Red/Yellow Tomatoes,  
Crimini Mushrooms, House Made Lemon Arugula  
Pesto, Imported Dutch Fontina

### BOHO BREAKFAST SANDWICH

Fried Organic Egg, Canadian Bacon, English Cheddar,  
Salad Mix Tossed in House Dressing & Sliced Tomatoes

## HAPPY HOUR 3PM – 5PM (MON-FRI)

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

\$2 Domestic

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

## MONDAY SPECIAL - \$10 Margherita Pizza or Local Sausage Pizza

(ALL DAY/ALL NIGHT!)

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



WE RECYCLE! 

## 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, Fresh Lime and OJ, Served Up w/Salted Rim & Jalapeno Slice

### Hunter S. Thompson

Bombay Gin, Solerno Blood Orange Liqueur, Luxardo Cherry, Pomegranate Grenadine, B&B, Pineapple Juice

### Tolstoy Mule

Russian Standard Vodka, Fresh Mint, Lime, Ginger Syrup, & Orange Bitters (Try it w/ our Apple Infused Vodka!)

### Okie Mule

Apple Infused Oklahoma Whiskey, Fresh Mint, Lime, Ginger, & Whiskey Bitters

### Hemingway Daiquiri

Caña 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, Lemon Juice, Served Up

### Neal Cassady

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

### Haute Charlotte

Cucumber Infused Gin, St. Germaine, Fresh Lemon, with a Dash of Tabasco

### Strawberry Fields Forever

Strawberry and Basil Infused Vodka, Lemon and Ginger Syrups, Lemon Juice with a Splash of Soda

### Thorny Negroni

Hendrick's Gin, Imbue Petal & Thorn Vermouth, Aperol, with a Flamed Orange Peel

### Vieux Carré

James E Pepper 1776 Rye, Bénédictine, Vya Sweet Vermouth, Peychaud's and Angostura Bitters, Served up

### The Blackwell

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

### Crimson and Clover

Clove Infused Whiskey, Lemon Syrup, Lemon Juice, Fresh Mint & Angostura Bitters

### Patti's French 75

Italian Malfy Gin con Limone, Fresh Lemon Juice, Lemon Syrup, Topped with Prosecco (Try it w/ our Blackberry Infused Gin!)

### Sangria

Fresh Squeezed Juices, Torres Orange Liqueur, Tuaca, with your choice of Rose or Italian Red or White Wine

### Boho Infusion

Your very own cocktail creation (or ask your bartender to create one for you) using one of our house made infusions: **Apple Infused Oklahoma Whiskey, Blackberry and Rosemary Infused Gin, Clove Infused Whiskey, Cucumber Infused Gin, Roasted Jalapeno Infused Anejo Tequila, Spiced Apple Infused Vodka, Strawberry and Basil Infused Vodka**

### Mimosa –Champagne & Fresh Squeezed OJ -\$4

Champagne Bottle & Carafe of Fresh Squeezed OJ -\$18

### Bloody Mary -\$6.5

House Made Bloody Mary Mix Made w/ Fire Roasted Jalapeño Infused Vodka

## WINES

### REDS

	Glass	Bottle
Vallevò Montepulciano d'Abruzzo, Italy	\$7	\$28
Neverland Cabernet, Santa Barbara	\$12	\$50
Villa Antinori Toscana, Italy (Super Tuscan)	\$12	\$50
Fattoria Di Samontanna Chianti, Italy	\$10	\$42
Poppy Pinot Noir, Monterey County, CA	\$9	\$38
Le Fraghe Bardolino, Italy (Italian Pinot Noir)	\$10	\$42
Loca Linda Malbec, Mendoza Argentina	\$7.5	\$39 (1 litre)
Li Veli Primitivo, Italy (Red Zinfandel Similar)	\$8.5	\$36
Casadei, Mediterranean Blend, Italy	\$13.5	\$58
Jordan Cabernet, Alexander Valley		\$92

### ROSÉ

Domaine de Fontasainte, France	\$8.5	\$36
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### WHITES

Vallevò Trebbiano d'Abruzzo, Italy	\$7	\$28
Lady Lola Pinot Grigio Moscato, Italy	\$7.5	\$32
Erste & Neue Pinot Grigio, Italy	\$10	\$42
Lola Chardonnay, Sonoma, CA	\$10.5	\$45
White Queen Chardonnay, Sonoma	\$13	\$54
Joel Gott Sauvignon Blanc, Napa	\$7.5	\$32
St. Supéry Sauvignon Blanc, Napa	\$10	\$42

### BUBBLES

Cavicchioli 1928, Prosecco, Italy	\$7	\$28
Rotari Sparkling Brut Rosé, Italy		\$45
Veuve Clicquot Brut, Champagne, France		\$76

### RAMONA

Artisanal Sparkling Wine Cooler w/Organic Grapes & Natural Pink Grapefruit

## DIGESTIVO

**DISTILLERIA ALPE GENEPY HERBETET** \$7.5

**DISTILLERIA ALPE AMARO LYS** \$6.5

**LIMONCELLO (Kate's House-Made)** \$5

**PEACHELLO** \$5

## BEERS ON TAP

Peroni Pilsner, *Italy* \$5  
**Rotating Local Craft Beers** (ask your server) AYS

## BEER

Coop F5 IPA, <b>OK</b>	\$5
Iron Monk Milk Stout, <b>OK</b>	\$6
Dead Armadillo IPA 16 oz, <b>OK</b>	\$6
Prairie Standard, <b>OK</b>	\$6
Moretti La Rossa, <b>Italy</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 16 oz, <b>Belgium</b>	\$6
Bohemia Lager, <b>Mexico</b>	\$4.5
Oskar Blues Dale's Pale Ale, <b>CO</b>	\$4.5
New Belgium Fat Tire, <b>CO</b>	\$4
Boulevard Tank 7 Farmhouse Ale, <b>MO</b>	\$6
Omission Pale Ale Gluten Free, <b>OR</b>	\$5
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.

