

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



www.eastvillagebohemian.com

OPEN 7 DAYS A WEEK!

		Glass	Bottle
Local Beers on Tap			
Dead Armadillo	<i>Amber</i>		
Coop	<i>F5 IPA</i>		
RoughTail	<i>12th Round Strong Ale</i>		
Dead Armadillo	<i>Hooligan English Bitter</i>		
Prairie	<i>Standard</i>		
Import on Tap			
Peroni Draft	<i>Italian Pilsner</i>		
Bottles and Cans			
Bohemia			
Moretti			
Moretti LaRossa			
Stella Artois			
Magner's Irish Cider			
Coop SpareRib Pale Ale			
Anthem Uroburos Stout			
Old Style			
Bud Light			
Coors Banquet			
Miller Lite			
High Life			
Bohemian Cocktails			
Gypsy Rose			
Prosecco, house-made pomegranate grenadine, St. Germaine, fresh lime juice			
French 75			
Prosecco, Hendricks gin, fresh lemon juice, simple syrup			
William S Burroughs			
Herradura Silver, fresh grapefruit juice, fresh lime juice, simple syrup, on the rocks with a salted rim.			
Neal Cassidy			
Woodford, orange slice, house made brandied cherry, whiskey barrel bitters, Demerara sugar cube			
Kerouac Marg			
El Jimador Añejo, Cointreau, agave nectar, fresh lime served up (make it caliente w/fire roasted jalapeños)			
Tolstoy Mule			
Russian Standard Original Vodka, house-made amaretto cherry, lime, orange bitters, ginger beer, mint sprig			
Alabama Mule			
Clyde May's Alabama Whiskey, house- made amaretto cherry, fresh lime, whiskey bitters, ginger beer, mint sprig			
Hemingway Daiquiri:			
White rum, grapefruit juice, fresh lime juice, simple syrup			
The Zabienski:			
Bulleit rye, grapefruit juice, house- made pomegranate grenadine			
Hunter S. Thompson:			
Bombay Sapphire East gin, Cointreau, Cherry Heering, house-made pomegranate grenadine, B&B, pineapple juice, fresh lime			
Reds			
Bohemian Highway Cabernet Sauvignon, CA			
Valley of the Moon Cabernet Sauvignon 2012, Sonoma			
Francis Coppola Claret Cabernet 2012, California			
Petra Zingari Super Tuscan 2012, Italy			
Villa Antinori Toscana 2011, Italy			
Banfi Chianti Classico 2013, Italy			
Wente Sandstone Merlot 2011, California			
Tulsa Deco Spotlight Merlot 2011, California			
Acrobat Pinot Noir 2013, Oregon			
Rose			
Domaine de Font Sainte Gris de Gris Rosé, 2014 France			
Whites			
Bohemian Highway Chardonnay, California			
True Myth Chardonnay 2013, Edna Valley CA			
Joel Gott Sauvignon Blanc 2013, Napa Valley			
Mezzacorona Pinot Grigio 2013, Italy			
Chateau Moncontour Vouvray Sec Chenin Blanc 2013, France			
Willamette Valley Vineyards Riesling 2013, Oregon			
Bubbles			
Mumm Napa Brut Prestige			
Bolla Prosecco, Italy			
Veuve Clicquot Brut Champagne, France			
Limoncello			
San Pellegrino Sparkling 750ml			
Soft Drinks			
San Pellegrino Sparkling Blood Orange or Lemon, Pepsi, Diet Pepsi, Dr. Pepper, Sierra Mist, Mountain Dew, Lemonade, Iced Tea			
Coffee			
Latte			
Americano			
Cappuccino			
Hot Tea			

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



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STARTERS

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

MAMA KAY'S CAESAR \$5/\$8
Romaine, Pat & Amy's Caesar Dressing, Herbed Croutons, Shaved Parmesan

BOHEMIAN SALAD \$5/\$8
Organic 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

GULF SHRIMP \$13.5
6 Gulf Shrimp, Lemon Arugula Pesto, and Hand Made Lovera's Goat Cheese baked and served with Pizza Points

ANTIPASTO \$8/\$14
Imported Salumi & Hand Made Italian Cheeses from Lovera's in Krebs, Marinated Olives, and Seasonal Wood Fired Vegetables

CAPRESE \$8
Fresh Sliced Tomatoes, Mozzarella Di Bufala, Fresh Basil, Arugula, House Vinaigrette

FORMAGGIO FUSO \$8
Mozzarella, Ricotta, & Lovera's Hand Made Goat Cheeses Melted in Our Wood Fire Oven. Served with Baked Pizza Points.

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 FRESH HERBS, MEDITERRANEAN SEA SALT AND EXTRA VIRGIN OLIVE OIL. OUR DOUGH IS MADE WITH IMPORTED "00" FLOUR. PIZZAS ARE FINISHED WITH FRESH GRATED IMPORTED PARMESAN. ADD'L TOPPINGS \$2. GLUTEN-FREE CRUST (ADD \$2).

MARGHERITA BOHO \$12.5
San Marzano Tomatoes, Roasted Garlic, Marinated Red and Yellow Cherry Tomatoes, Fresh Basil, Mozzarella Di Bufala

CAVOLETTI di BRUXELLES \$13.5
San Marzano Tomatoes, Wood Fired Baby Brussels Sprouts, Pancetta, Mozzarella Di Bufala

FUNGHI \$13.5
San Marzano Tomatoes, Wild Mushrooms - Porcini, Shiitake & Oyster, Roasted Garlic, Lovera's Hand Made Goat Cheese, drizzled with Garlic Olive Oil

ARUGULA \$13.5
Garlic Olive Oil, Lovera's Hand Made Goat Cheese, Prosciutto, Wild Arugula topped with an Imported Balsamic Glaze

LOCAL SAUSAGE \$13.5
San Marzano Tomatoes, Roasted Red Bell Peppers, Burn Co Italian Sausage, Caramelized Onion, Mozzarella Di Bufala

QUATTRO FORMAGGIO \$14
Imported Mozzarella Di Bufala, Imported Parmesan, Lovera's Hand Made Goat Cheese, Herbed Ricotta, Roasted Garlic, Rosemary

MT. VESUVIUS \$13.5
San Marzano Tomatoes, Spicy Soppressata, Local Sausage, Wild Mushrooms, Chili Flake, Mozzarella Di Bufala

VEGGIE BOHO \$12.5
San Marzano Tomatoes, Roasted Artichokes, Red Bell Peppers, Porcini Mushrooms, Fresh Oregano, Mozzarella Di Bufala

TRE P \$13.5
San Marzano Tomatoes, Pancetta, Prosciutto, Imported Pepperoni, Mozzarella Di Bufala

RAPINI \$13.5
San Marzano Tomatoes, Broccoli Rabe, Local Sausage, Roasted Garlic, Roasted Jalapeño, Mozzarella Di Bufala, Topped with a House Made Calabrese Pepper Sauce

MAKE YOUR OWN PIZZA \$13

CHOOSE YOUR SAUCE:

- San Marzano Tomatoes
- Garlic Olive Oil
- Lemon Arugula Pesto
- Chili infused Olive Oil
- Truffle Oil

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

CHOOSE YOUR CHEESE & TOPPINGS (UP TO FOUR): ADD'L TOPPINGS \$2

CHEESES:

- Goat Cheese
- Mozzarella Di Bufala
- Parmesan
- Herbed Ricotta

VEGETABLES:

- Marinated Cherry Tomatoes
- Wood Fired Brussels Sprouts
- Caramelized Onions
- Wild Mushrooms
- Kalamata Olives
- Castelvetrano Olives
- Roasted Garlic

Baby Spinach

- Wild Arugula
- Roasted Asparagus
- Roasted Jalapeños
- Red Bell Pepper
- Capers
- Roasted Artichokes

MEATS:

- Prosciutto
- Pepperoni
- White Anchovies
- Pancetta
- Local Sausage
- Soppressata
- Organic Egg

DESSERTS

LOCAL GELATO \$6
Seasonal Flavors from Mod's

S'MORES CALZONE (for 2 or more!) \$9
Imported Dark Chocolate, Marshmallow, Dusted with Powdered Sugar and Chocolate Drizzle



BOHO IS OPEN 7 DAYS A WEEK!

LUNCH – SERVED MON-FRI 11AM-4PM

ITALIAN SANDWICHES - \$10

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

SAN GENNARO

Local Sausage, San Marzano Tomatoes,
Caramelized Onions, Roasted Red Bell
Peppers, Mozzarella Di Bufala

LA BOHEME

Pepperoni, Spicy Soppressata, Prosciutto, Cherry Tomatoes,
Mozzarella Di Bufala, Baby Arugula, House Vinaigrette

VEGGIE BOHO

Artichokes, Red Bell Peppers, Wild Mushrooms,
Marinated Cherry Tomatoes, Lemon Arugula
Pesto, Lovera's Home Made Goat Cheese, Arugula

PANINO CAPRESE

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

HAPPY HOUR 3PM-6PM (M-F)

\$2 DOMESTIC BOTTLES

Coors, Lite, High Life, Bud Light

\$3 DEAD ARMADILLO HOOLIGAN DRAFT

\$3 COOP TALL BOY (Spare Rib Pale Ale)

\$3 OFF ALL PIZZAS

\$5 APPETIZERS

FORMAGGIO FUSO

Mozzarella, Ricotta, & Lovera's Hand Made Goat Cheeses
Melted in Our Wood Fire Oven. Served with Baked Pizza
Points.

\$8

CAPRESE

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

ROASTED ARTICHOKE HUMMUS

Our Unique House Made Hummus Served with Baked Pizza Points

GOAT CHEESE SAN MARZANO SALSINA

Our house made San Marzano tomatoes with fresh goat
cheese, fired in our oven. Served with Baked Pizza Points

BRUNCH (SATURDAY & SUNDAY ONLY)

MIMOSA

Fresh Squeezed Oranges & Champagne
GLASS - **\$3**
CARAFFE - **\$9**

BLOODY MARY

Classic Boho Bloody Mary - **\$7**
W/ Antipasto Skewer - **\$9**

POSTUMI PIZZA (ITALIAN HANGOVER) - \$13

Local BurnCo Sausage, Rosemary
Roasted Fingerling Potatoes, Caramelized Onions,
Mozzarella Di Bufala, Topped w/ 2 Organic Eggs