



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

eastvillagebohemian
www.eastvillagebohemian.com

STARTERS

PIZZA POINTS	\$5	GULF SHRIMP	\$12.5
		6 Gulf Shrimp, Lemon Arugula Pesto, and Goat Cheese baked and served with Pizza Points	
MAMMA KAY'S CAESAR	\$5/\$8	ANTIPASTO	\$8/\$14
Romaine, Kay's Caesar Vinaigrette, Herbed Croutons, Shaved Parmesan		Chefs choice of Imported Salumi and Cheeses, Marinated Olives, and Seasonal Wood Fired Vegetables	
BOHEMIAN SALAD	\$5/\$8	CAPRESE	\$8
Organic Baby Spinach and Wild Arugula with Shaved Red Onion, Cherry Tomatoes, tossed in our House Vinaigrette		Roma Tomatoes, Mozzarella Di Bufula, Fresh Basil, House Vinaigrette	
ROASTED ARTICHOKE HUMMUS	\$7		
Served with Baked Pizza Points			

PIZZA

ALL PIZZAS CAN BE MADE VEGETARIAN OR VEGAN. OUR DOUGH AND VEGETABLES ARE COOKED WITHOUT ANIMAL PRODUCTS 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 SHAVED IMPORTED PARMESAN. ADD'L TOPPINGS \$2. GLUTEN-FREE CRUST (ADD \$2).

MARGHERITA BOHEMIAN	\$12.5	HERBED RICOTTA	\$12.5
San Marzano Tomatoes, Roasted Garlic, Marinated Red and Yellow Cherry Tomatoes, Fresh Basil, Mozzarella Di Bufula		Baby Spinach, Garlic Oil Glaze, Over Easy Egg, Herbed Ricotta, Roasted Garlic	
BRUSSELS	\$12.5	ROASTED POTATO	\$13
Wood Fired Baby Brussels Sprouts, San Marzano Tomatoes, Pancetta, Mozzarella Di Bufula		Roasted Red Potatoes, Caramelized Onion, Goat Cheese, Sea Salt, Fresh Thyme, Garlic Olive Oil	
FUNGHI	\$13	ASPARAGUS	\$13
Porcini Mushrooms, San Marzano Tomatoes, Roasted Garlic, Goat Cheese, drizzled with Garlic Olive Oil		San Marzano Tomatoes, Prosciutto, Fontina, Fresh Rosemary, Wood Fired Asparagus	
ARUGULA	\$13	BOHEMIAN VEGGIE	\$12.5
Garlic Olive Oil, Goat Cheese, Pancetta, Wild Arugula topped with a Balsamic Reduction		Roasted Artichokes, Red Bell Peppers, Porcini Mushrooms, Fresh Oregano, San Marzano Tomatoes, Mozzarella Di Bufula	
LOCAL SAUSAGE	\$13	TRE P	\$13.5
Roasted Red Bell Peppers, Burn Co Italian Sausage, Caramelized Onion, San Marzano Tomatoes, Mozzarella Di Bufula		Pancetta, Prosciutto, Imported Pepperoni, San Marzano Tomatoes, Mozzarella Di Bufula	

MAKE YOUR OWN PIZZA **\$13**

CHOOSE YOUR SAUCE:

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

ADDITIONAL TOPPINGS \$2

CHOOSE YOUR CHEESE:

CHEESES:
Fontina
Goat Cheese
Mozzarella Di Bufula
Parmesan
Herbed Ricotta

CHOOSE YOUR TOPPINGS (UP TO THREE):

VEGETABLES:		MEATS:
Marinated Cherry Tomatoes	Wild Arugula	Pancetta
Wood Fired Brussels Sprouts	Roasted Asparagus	Prosciutto
Caramelized Onions	Roasted Jalapeños	Pepperoni
Porcini Mushrooms	Red Bell Pepper	Local Sausage
Marinated Olives	Red Potatoes	Gulf Shrimp
Roasted Garlic	Roasted Artichokes	Capicola
Fresh Herbs (Basil, Thyme, Rosemary, Oregano)-no charge		Genoa Salami

WOODFIRED PANINO (LUNCH ONLY)

Sandwiches are served with side salad or kettle chips on a Trencher's baguette (baked fresh daily!)

CAPRESE	\$8	VEGGIE	\$8.50
Roma Tomatoes, Mozzarella Di Bufula, Fresh Basil, House Vinaigrette		Roasted Red Bell Pepper, Porcini Mushrooms, Caramelized Onion, Fontina, Lemon Arugula Pesto, Roma Tomatoes, Arugula	
ITALIANO	\$9		
Imported Pepperoni, Genoa Salami, Capicola Ham, Mozzarella Di Bufula, Arugula, Roma Tomatoes, House Vinaigrette			

DESSERTS

LOCAL GELATO	\$6	S'MORES CALZONE (for 2)	\$9
Seasonal Flavors from Mod's		Imported Dark Chocolate, House made Marshmallow, Dusted with Powdered Sugar and Chocolate Drizzle	

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Draft

Local Beers

Dead Armadillo Amber	\$5.00
Coop F5 IPA	\$5.00
Marshall Dunkel Lager	\$5.00
Anthem Uroboros Stout	\$5.50
Prairie Birra	\$5.50

Imports

Bridgeport Seasonal	\$6.00
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Bottles

Imports

Bohemia	\$4.00
Moretti	\$5.00
Moretti LaRossa	\$5.00
Murphy's Stout	\$5.00
Stella Artois	\$5.00
Peroni	\$5.00

Cider

Magner's Irish Cider	\$5.00
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Domestics

Old Style	\$3.00
Budweiser	\$3.00
Bud Light	\$3.00
Coors Banquet	\$3.00
Miller Lite	\$3.00
High Life	\$2.50

Bohemian Cocktails

Gypsy Rose: \$8.50

Prosecco, house-made pomegranate grenadine, St. Germaine, fresh lime juice

French 75: \$8.50

Prosecco, Hendricks gin, fresh lemon juice, simple syrup, lemon twist

Sparkling Negroni: \$8.50

Hendricks gin, Campari, sweet vermouth topped with Prosecco

Neal Cassady \$9.00

Basil Hayden's, orange slice, house made brandied cherry, whiskey barrel bitters, Demerara sugar cube

Kerouac Marg: \$7.00

Herradura Silver, Cointreau, agave nectar, fresh lime served up

Caliente Kerouac: \$7.00

The Kerouac Marg listed above with fresh sliced Serrano peppers

Hemingway Daiquiri: \$7.00

White rum, grapefruit juice, fresh lime juice, and simple syrup

The Zabienski: \$7.50

Bulleit rye, grapefruit juice, house-made pomegranate grenadine

Puccini Cocktail: \$8.50

Prosecco and Cointreau with a lime wedge, fresh lime juice

Hunter S. Thompson: \$8.00

Hendricks gin, Cointreau, Cherry Heering, house-made pomegranate grenadine, B&B, pineapple juice, fresh lime juice

Reds

Bohemian Highway Cabernet Sauvignon, CA	\$6	\$20
Petra Zingari	\$8	\$36
Super Tuscan 2012, Italy		
Francis Coppola Claret 2012, California	\$10	\$45
Villa Antinori Toscana 2011, Italy		\$54
Santa Cristina Toscana 2012, Italy	\$8	\$36
Acrobat Pinot Noir 2012, Oregon	\$10	\$45
Folie a Deux Cabernet Sauvignon 2010, Sonoma	\$12	\$55
Ferrari Carano Cabernet Sauvignon 2011, Alexander Valley	\$14	\$68
Tulsa Deco Spotlight Merlot 2011, California		\$38

Rose

Mulderbosch Cabernet Sauvignon Rose 2014, South Africa	\$7	\$32
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Whites

Bohemian Highway Chardonnay, California	\$6	\$20
Joel Gott Sauvignon Blanc 2013, Napa Valley	\$8	\$36
Mezzacorona Pinot Grigio 2013, Italy	\$6.50	\$26
King Estate Pinot Gris 2013, Oregon	\$9	\$39
Angeline Chardonnay Reserve 2013, Sonoma	\$7	\$32
Darms Lane Chardonnay 2013, Napa Valley	\$13	\$60

Bubbles

Mumm Napa Brut Prestige		\$49
LaMarca Prosecco, D.O.C., Italy	\$7.50	\$29

Limoncello

\$6.00

Soft Drinks

San Pellegrino Sparkling Orange or Lemon, Pepsi, Diet Pepsi, Dr. Pepper, Sierra Mist, Mountain Dew, Lemonade, Iced Tea	\$2.50
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Coffee

Latte	\$2.50
Americano	\$2.00
Cappuccino	\$2.50
Hot Tea	\$2.00

*Required Oklahoma State Liquor Tax not included.



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