

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



[www.eastvillagebohemian.com](http://www.eastvillagebohemian.com)

		Glass	Bottle
<b>Draft</b>			
<b>Local Beers (Seasonal)</b>			
Dead Armadillo	\$5.00		
Coop	\$5.00		
Marshall	\$5.00		
Anthem	\$5.75		
Prairie	\$5.75		
<b>Import</b>			
Peroni Draft	\$5.00		
<b>Bottles</b>			
<b>Imports</b>			
Bohemia	\$4.50		
Moretti	\$4.50		
Moretti LaRossa	\$4.50		
Stella Artois	\$4.50		
<b>Cider</b>			
Magner's Irish Cider	\$5.00		
<b>Domestics</b>			
Old Style	\$2.50		
Bud Light	\$3.00		
Coors Banquet	\$3.00		
Miller Lite	\$3.00		
High Life	\$2.50		
<b>Bohemian Cocktails</b>			
<b>Gypsy Rose</b>	\$8.25		
Prosecco, house-made pomegranate grenadine, St. Germaine, fresh lime juice			
<b>French 75</b>	\$8.25		
Prosecco, Hendricks gin, fresh lemon juice, simple syrup			
<b>William S Burroughs</b>	\$8.25		
Herradura Silver, fresh grapefruit juice, fresh lime juice, simple syrup, on the rocks with a salted rim.			
<b>Neal Cassady</b>	\$8.25		
Woodford, orange slice, house made brandied cherry, whiskey barrel bitters, Demerara sugar cube			
<b>Kerouac Marg</b>	\$7.00		
El Jimador Añejo, Cointreau, agave nectar, fresh lime served up (make it caliente w/fire roasted jalapeños)			
<b>Tolstoy Mule</b>	\$8.25		
Cherry Noir Grey Goose, house-made amaretto cherry, fresh lime, orange bitters, ginger beer, fresh mint sprig			
<b>Alabama Mule</b>	\$8.25		
Clyde May's Alabama Whiskey, house-made amaretto cherry, fresh lime, whiskey bitters, ginger beer, mint sprig			
<b>Hemingway Daiquiri:</b>	\$7.00		
White rum, grapefruit juice, fresh lime juice, simple syrup			
<b>The Zabienski:</b>	\$7.00		
Bulleit rye, grapefruit juice, house-made pomegranate grenadine			
<b>Hunter S. Thompson:</b>	\$8.25		
Bombay Sapphire East gin, Cointreau, Cherry Heering, house-made pomegranate grenadine, B&B, pineapple juice, fresh lime			
<b>Reds</b>			
Bohemian Highway Cabernet Sauvignon, CA	\$6	\$20	
Valley of the Moon Cabernet Sauvignon 2012, Sonoma			\$45
Francis Coppola Claret Cabernet 2012, California	\$10	\$45	
Petra Zingari Super Tuscan 2012, Italy	\$8	\$36	
Villa Antinori Toscana 2011, Italy			\$54
Banfi Chianti Classico 2013, Italy	\$7	\$32	
Wente Sandstone Merlot 2012, California			\$38
Tulsa Deco Spotlight Merlot 2011, California			\$40
Acrobat Pinot Noir 2012, Oregon	\$10	\$45	
<b>Rose</b>			
Domaine de Fontaine Gris de Gris Rose, 2014 France	\$8	\$36	
<b>Whites</b>			
Bohemian Highway Chardonnay, California	\$6	\$20	
Pali Charm Acres Chardonnay 2013, Sonoma	\$9	\$40	
Joel Gott Sauvignon Blanc 2013, Napa Valley	\$8	\$36	
Mezzacorona Pinot Grigio 2013, Italy	\$7	\$32	
Chateau Moncontour Vouvray Sec Chenin Blanc 2013, France	\$9	\$40	
Willamette Valley Vineyards Riesling 2013, Oregon	\$7	\$35	
<b>Bubbles</b>			
Mumm Napa Brut Prestige			\$49
Bolla Prosecco, Italy	\$7	\$29	
Veuve Clicquot Brut Champagne, France			\$72
<b>Limoncello</b>			\$5.75
<b>Soft Drinks</b>			
San Pellegrino Sparkling Orange or Lemon, Pepsi, Diet Pepsi, Dr. Pepper, Sierra Mist, Mountain Dew, Lemonade, Iced Tea			\$2.50
<b>Coffee</b>			
Latte			\$2.50
Americano			\$2.00
Cappuccino			\$2.50
Hot Tea			\$2.00

\*Required Oklahoma State Liquor Tax not included.



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### STARTERS

<b>PIZZA POINTS</b> -Served w/Balsamic reduction & Garlic Olive Oil	<b>\$5</b>	<b>GULF SHRIMP</b>	<b>\$13.5</b>
		6 Gulf Shrimp, Lemon Arugula Pesto, and Goat Cheese baked and served with Pizza Points	
<b>MAMMA KAY'S CAESAR</b>	<b>\$5/\$8</b>	<b>ANTIPASTO</b>	<b>\$8/\$14</b>
Romaine, Kay's Caesar Vinaigrette, Herbed Croutons, Shaved Parmesan		Chefs choice of Imported Salumi and Cheeses, Marinated Olives, and Seasonal Wood Fired Vegetables	
<b>BOHEMIAN SALAD</b>	<b>\$5/\$8</b>	<b>CAPRESE</b>	<b>\$8</b>
Organic Baby Spinach and Wild Arugula with Shaved Red Onion, Cherry Tomatoes, tossed in our House Vinaigrette		Roma Tomatoes, Mozzarella Di Bufala, Fresh Basil, Arugula, House Vinaigrette	
<b>ROASTED ARTICHOKE HUMMUS</b>	<b>\$7</b>	<b>Add Pizza Menu Toppings to Starters - \$2</b>	
Served with Baked Pizza Points		<b>Add 2 Gulf Shrimp - \$3; Add 4 Gulf Shrimp - \$6</b>	

### 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).

<b>MARGHERITA BOHEMIAN</b>	<b>\$12.5</b>	<b>HERBED RICOTTA</b>	<b>\$12.5</b>
San Marzano Tomatoes, Roasted Garlic, Marinated Red and Yellow Cherry Tomatoes, Fresh Basil, Mozzarella Di Bufala		Baby Spinach, Garlic Oil Glaze, Over Easy Egg, Herbed Ricotta, Roasted Garlic	
<b>BRUSSELS</b>	<b>\$12.5</b>	<b>ROASTED POTATO</b>	<b>\$13</b>
Wood Fired Baby Brussels Sprouts, San Marzano Tomatoes, Pancetta, Mozzarella Di Bufala		Roasted Fingerlings, Caramelized Onions, Grana Padano, Sea Salt, Fresh Thyme, Garlic Olive Oil	
<b>FUNGHI</b>	<b>\$13</b>	<b>ASPARAGUS</b>	<b>\$13</b>
Porcini Mushrooms, San Marzano Tomatoes, Roasted Garlic, Goat Cheese, drizzled with Garlic Olive Oil		San Marzano Tomatoes, Prosciutto, Fontina, Fresh Rosemary, Wood Fired Asparagus	
<b>ARUGULA</b>	<b>\$13</b>	<b>BOHEMIAN VEGGIE</b>	<b>\$12.5</b>
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 Bufala	
<b>LOCAL SAUSAGE</b>	<b>\$13</b>	<b>TRE P</b>	<b>\$13.5</b>
Roasted Red Bell Peppers, Burn Co Italian Sausage, Caramelized Onion, San Marzano Tomatoes, Mozzarella Di Bufala		Pancetta, Prosciutto, Imported Pepperoni, San Marzano Tomatoes, Mozzarella Di Bufala	
<b>PUTTANESCA</b>	<b>\$13</b>	<b>RAPINI</b>	<b>\$13</b>
San Marzano Tomatoes, Caperberries, Kalamata Olives, White Anchovy, Chili Infused Oil, Mozzarella Di Bufala		San Marzano Tomatoes, Broccoli Rabe, Local Sausage, Roasted Garlic, Chili Flake, Hot Pepper Vinegar, Mozzarella Di Bufala	
<b>QUATTRO FORMAGGI</b>	<b>\$14</b>	<b>MT. VESUVIUS</b>	<b>\$13.50</b>
Imported Mozzarella Di Bufala, Fontina, Goat Cheese, Herbed Ricotta, Roasted Garlic, Rosemary		Spicy Soppresata, Local Sausage, Porcini Mushrooms, San Marzano Tomatoes, Chili Flake, Mozzarella Di Bufala	
<b>MAKE YOUR OWN PIZZA</b>	<b>\$13</b>		

#### 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 TOPPINGS (UP TO FOUR): **ADDITIONAL TOPPINGS \$2**

##### CHEESES:

Fontina  
Goat Cheese  
Mozzarella Di Bufala  
Parmesan  
Herbed Ricotta

##### VEGETABLES:

Marinated Cherry Tomatoes  
Wood Fired Brussels Sprouts  
Caramelized Onions  
Porcini Mushrooms  
Kalamata Olives  
Roasted Garlic  
Baby Spinach

##### MEATS:

Pancetta Prosciutto  
Pepperoni Egg  
Anchovies  
Gulf Shrimp  
Local Sausage  
Soppresata  
Genoa Salami

### DESSERTS

<b>LOCAL GELATO</b>	<b>\$6</b>	<b>S'MORES CALZONE (for 2 or more!)</b>	<b>\$9</b>
Seasonal Flavors from Mod's		Imported Dark Chocolate, Marshmallow, Dusted with Powdered Sugar and Chocolate Drizzle	



