

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, Splash Fresh Squeezed OJ, Served Up w/Salted Rim

Hunter S. Thompson

Bombay Sapphire East Gin, Solerno Blood Orange Liqueur, Cherry Heering, Pomegranate Grenadine, B&B, Pineapple Juice

Tolstoy Mule

Russian Standard Vodka, Brandied Cherry, Fresh Mint, Fresh Lime Juice, Orange Bitters & Ginger Brew

Alabama Mule

Clyde Mays Alabama Whiskey, Brandied Cherry, Fresh Mint, Fresh Lime Juice, Orange Bitters & Ginger Brew

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, Served Up

Neal Cassady

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

Haute Charlotte

Botanica Spiritvs Gin, St. Germaine, Fresh Lemon Juice, Muddled w/ Cucumber & Tabasco

Strawberry Fields

Strawberry Infused Tito's, Lemon Syrup, Muddled Basil, Splash of Soda

Raspberry Beret

Raspberry & Thyme Infused Gin, Fresh Lime Juice, Simple Syrup, Splash of Soda

Salvador Dali

Los Nahuales Mezcal, Raw Honey, Pineapple Juice, Fresh Lime Garnished w/Crushed Pink Peppercorns, Served Up

The Harry Nilsson-Put the Lime in the Coconut

Caña Brava Rum, Fresh Mint, Fresh Lime, Simple Syrup, Coconut Water

The Blackwell

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

Intermezzo

Fruit Sorbetto, Solerno Blood Orange Liqueur, Top w/Prosecco

WINES

REDS

	Glass	Bottle
Bohemian Highway Cabernet, Napa	\$6	\$20
Francis Coppola Claret Cabernet, Sonoma	\$10	\$45
Jordan Cabernet, Alexander Valley		\$92
Paydirt, Zinfandel, Paso Robles, CA	\$10	\$45
Villa Antinori Toscana, Italy	\$12	\$52
Cecchi Chianti Classico, Italy	\$8.5	\$36
Montepeloso A Quo, Toscano, Italy	\$11	\$49
Poppy Pinot Noir, Monterey County, CA	\$8.5	\$36
Loca Linda Malbec, Mendoza Argentina	\$7.5	\$39 (1 litre)
Elio Perrone Tasmorcan, Barbera, Italy	\$9	\$40
Girouard Vines Red Blend, CA		\$61

ROSÉ

Domaine de Fontasainte, France	\$8.5	\$36
Alloy Grenache Rosé, Paso Robles, CA	\$15	(500ml can)

WHITES

Bohemian Highway, Pinot Grigio, Napa	\$6	\$20
Riff Pinot Grigio, Italy	\$7.5	\$32
Lola Chardonnay, Sonoma	\$10	\$42
White Queen Chardonnay, Sonoma	\$12	\$52
Joel Gott Sauvignon Blanc, Napa	\$7.5	\$32
St. Supéry Sauvignon Blanc, Napa	\$10	\$45
Willamette Valley Vineyards, Riesling OR	\$7.5	\$32

BUBBLES

Cavicchioli 1928, Prosecco, Italy	\$7	\$30
Secco Italian Bubbles •Pinot Noir Brut Rose	\$8	\$35
Veuve Clicquot Brut, Champagne, France		\$76

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

PEACHELLO \$5

BEVERAGES

San Pellegrino Sparkling 1L	\$4
Soft Drinks	\$2.5
San Pellegrino Aranciata Rosso or Limonata, Coca Cola Bottle, Pepsi, Diet Pepsi, Dr. Pepper, Sierra Mist, Mountain Dew, Lemonade, Iced Tea	
Coffee	
Latte, Americano, Cappuccino, Double Espresso	\$3
Hot Tea	\$2.5
Affogato	\$7
Sea-salted Caramel gelato drowned in Italian-brewed coffee, drizzled in dark chocolate	

BEERS ON TAP

Dead Armadillo Amber, Tulsa	\$6
Dead Armadillo IPA, Tulsa	\$6
Peroni Pilsner, Italy	\$5
Rotating Tap Handles (<i>ask your server</i>)	AYS

BEER

Marshall Old Pavilion Pilsner, Tulsa	\$5	Stella Artois Lager, Belgium	\$5
Roughttail Hoptometrist Double IPA, OK	\$7.5	Duchesse De Bourgogne Red Sour Ale, Belgium	\$8.5
Prairie Standard Farmhouse Ale, OK	\$6	Blanche De Bruxelles White Ale, Belgium	\$6
Elk Valley Le Ferme Farmhouse Ale, OK	\$12	Bohemia Lager, Mexico	\$4.5
Anthem Golden One Belgium Style Ale, OK	\$5	Moretti Larossa Doppelbock, Italy	\$5
Coop F5 IPA, OK	\$5	Sam Smith Organic Cider, UK	\$6
Coop Spare Rib American Pale Ale, OK	\$4.5	Sam Smith Nut Brown Ale, UK	\$6
Iron Monk Milk Stout, OK	\$6	Maeloc Blackberry Cider, Spain	\$6
Anchor Steam Beer, CA	\$5	Old Style, WI	\$2
Anchor Mango Wheat, CA	\$5	Coors Banquet, CO	\$3
Anderson Valley Briny Melon Gose, CA	\$5	Miller Lite, WI	\$3
Omission Pale Ale Gluten Free, OR	\$5	High Life, WI	\$2

Required OK State Liquor & Sales Tax not included.

STARTERS

MAMA KAY'S CAESAR	\$5/\$9	LEMON PESTO SHRIMP	\$14
Romaine, Mama's Caesar Dressing, Herbed Croutons, Fresh Grated Parmesan		6 Jumbo Shrimp, House Made Lemon Arugula Pesto, and Hand Made Lovera's Goat Cheese baked and served with Pizza Points	
BOHEMIAN SALAD	\$5/\$9	ANTIPASTO	\$10/\$16
Baby Spinach and Wild Arugula with Red Onion, Marinated Grape Tomatoes, Tossed in our House Vinaigrette		Salumi, Imported Cheeses & Olives, and Seasonal Wood Fired Vegetables	
ROASTED ARTICHOKE HUMMUS	\$8	BOHEMIAN BRUSSELS	\$9
Our Unique, House Made Hummus, Served with Fresh Baked Pizza Points		Wood-fired Brussels Sprouts, Crispy Pancetta. Finished w/Imported Truffle Oil & Parmesan	
CAPRESE	\$6/\$11	PIZZA POINTS	\$5
Fresh Sliced Tomatoes, Imported Mozzarella Di Bufala, Arugula, Fresh Basil, House Vinaigrette		Our Fresh Baked Pizza Dough Served w/Imported Balsamic Vinegar & Extra Virgin Olive Oil	
Add Additional Toppings to Starters \$2		PIZZA POINTS w/GOAT CHEESE SALSINA	\$8
Add 3 Shrimp to any Salad \$6		San Marzano Tomatoes, Fire Roasted Jalapenos, with Lovera's Goat Cheese, Fired in the Oven	
Add Chicken: ½ Salad \$4, Full Salad \$6		PIZZA POINTS w/LEMON ARUGULA PESTO	\$8
		Topped w/Goat Cheese	

PIZZA BOHEMIAN

MARGHERITA BOHEMIAN	\$12.5	MT. VESUVIUS	\$15
San Marzano Tomatoes, Marinated Grape Tomatoes, Fresh Basil, Mozzarella Di Bufala		Spicy Soppressata, Burn Co Italian Sausage, Crimini Mushrooms, Roasted Jalapeno, Mozzarella Di Bufala, Topped w/Spicy Calabrese Pepper Sauce	
QUEEN MARGHERITA	\$14.5	LOCAL SAUSAGE	\$14
San Marzano Tomatoes, Slow Roasted Red/Yellow Tomatoes, Fresh Basil, Mozzarella Di Bufala, Herbed Garlic Oil Drizzle		Burn Co Italian Sausage, Roasted Red Bell Peppers, Caramelized Red Onion, San Marzano Tomatoes, Mozzarella Di Bufala	
CAVOLETTI di BRUXELLES	\$14	ISLE OF CAPRI	\$14
Wood Fired Brussels Sprouts, Caramelized Red Onions, Crispy Pancetta, San Marzano Tomatoes, Mozzarella Di Bufala		San Marzano Tomatoes, Prosciutto, Roasted Artichokes, Castelvetrano Olives, Slow Roasted Red & Yellow Tomatoes, Fresh Basil, Mozzarella Di Bufala	
VEGGIE BOHEMIAN	\$14	TRE P	\$14.5
San Marzano Tomatoes, Asparagus, Artichokes, Crimini Mushrooms, Slow Roasted Red & Yellow Tomatoes, Imported Fontina, Herbed Garlic Oil Drizzle		Crispy Pancetta, Prosciutto, Pepperoni, San Marzano Tomatoes, Mozzarella Di Bufala	
ARUGULA	\$14	PESTO CHICKEN	\$14.5
Prosciutto, Lovera's Goat Cheese, Wild Arugula, Garlic Olive Oil, Balsamic Glaze, Parmesan		All-Natural Roasted Chicken, Roasted Artichokes, Asparagus, Slow Roasted Red/Yellow Tomatoes, Lemon Arugula Pesto, Mozzarella Di Bufala	
FUNGHI	\$14	BOHEMIAN BBQ	\$14.5
Crimini Mushrooms, Roasted Garlic, Lovera's Goat Cheese, San Marzano Tomatoes, Truffle Oil		All-Natural Roasted Chicken, Pancetta, Caramelized Onion, English Cheddar, Goat Cheese, Garlic Olive Oil, Local BBQ Sauce Drizzle, Fresh Rosemary	
QUATTRO FORMAGGI	\$14	ADD'L TOPPINGS	\$2
Mozzarella Di Bufala, Lovera's Goat Cheese, Dutch Fontina, English Cheddar, Roasted Garlic, Garlic Olive Oil, Rosemary			
GLUTEN-FREE CRUST	\$2		
MAKE YOUR OWN PIZZA	\$14		
CHOOSE YOUR SAUCE:		CHOOSE YOUR CHEESE & UP TO 3 TOPPINGS: ADD'L TOPPINGS \$2	
San Marzano Tomatoes	CHEESES:	VEGETABLES:	MEATS:
Lemon Arugula Pesto	Mozzarella Di Bufala	Roasted Tomatoes	Prosciutto
Garlic Olive Oil	English Cheddar	Wood Fired Brussels Sprouts	Pepperoni
Calabrese Pepper Sauce	Lovera's Goat Cheese	Caramelized Red Onions	All-Natural
Herbed Garlic Oil Drizzle	Dutch Fontina	Crimini Mushrooms	Chicken
BBQ Sauce		Kalamata Olives	Crispy Pancetta
Imported Truffle Oil – ADD .75¢		Castelvetrano Olives	Local Sausage
Fresh Herbs (Basil, thyme, Rosemary)		Roasted Garlic	Soppressata
			Organic Egg \$1.5

DESSERTS

LOCAL GELATO AND SORBETTO	\$6	S'MORES CALZONE	\$6/\$9
Seasonal Flavors from Mod's		Imported Dark Chocolate, Marshmallow, Dusted Powdered Sugar & Choc. Drizzle	
AFFOGATO \$7			
Sea-salted Caramel gelato drowned in Italian-brewed coffee, drizzled in dark chocolate			

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

LUNCH

☞ SERVED DAILY 11AM-4PM ☞

LUNCH SIZED PIZZA - \$10 (M-F ONLY)

MARGHERITA, TRE P, LOCAL SAUSAGE, VEGGIE

(Served w/ Caesar or Bohemian Salad)

Add an *Organic Egg* to any Pizza or Sandwich \$1.50

ITALIAN SANDWICHES - \$10

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

(Served w/ Side Caesar or Side Bohemian Salad)

TUSCAN CHICKEN PESTO

All-Natural Roasted Chicken, Lemon Arugula Pesto Aioli,
Roasted 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 Aioli, Imported Dutch Fontina

BRUNCH PANINO

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

MIMOSA

1L Carafe w/ Fresh Squeezed OJ - \$20

Glass - \$4

BLOODY MARY

Made w/Tito's Hand-Made Vodka - \$6.5

☞ or *Choose* Fire Roasted Jalapeno Infused Vodka ☞

HAPPY HOUR 3PM – 5PM (MON-FRI)

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

\$2 Domestic

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

\$3.50 16oz Coop Can

(Spare Rib Pale Ale)

MONDAY SPECIAL - \$10 Margherita Bohemian Pizza

(ALL DAY/ALL NIGHT!)

Ask Your Server About

Bohemian Wear

BOHO SHIRTS \$16

BOHO HATS \$20



WE RECYCLE!



Bohemian
PIZZERIA

OPEN 7 DAYS A WEEK

LUNCH DAILY AT 11am

-KITCHEN-

Open til 10pm **SUN-THURS** & MIDNIGHT **FRI & SAT**

COMPLIMENTARY WIFI



We use only the finest ingredients in EVERYTHING we prepare. From Italy, we import our all-natural "OO" flour & sea salt used in our hand-made crust. We also import San Marzano tomatoes for our sauce, as well as Buffalo Mozzarella. Our Goat Cheese is hand made locally by Lovera's in the Italian community of Krebs, Oklahoma. Our fresh produce is delivered daily & all of our fresh vegetables are fire-roasted each morning. Our meats are the finest available, including sausage from Tulsa's Burn Co and All-Natural Red Bird Farms chicken.

BUON APPETITO!