

LUNCH

BOA STEAKHOUSE

STARTERS

GOAT CHEESE BAKLAVA PISTACHIOS, BLACK TRUFFLES, FRISÉE	19
OYSTERS ON THE HALF SHELL* MIGNONETTE, COCKTAIL SAUCE	24/48
HAMACHI CRUDO* PRESERVED MEYER LEMON, BLACK TRUFFLE, CELERY	30
AHI TUNA TARTARE* LIME LEAF, COCONUT, GOLDEN FLYING FISH ROE	29
SHRIMP SCAMPI GARLIC, WHITE WINE, CROSTINI	22
STEAK TARTARE* SERVED WITH FRENCH FRIES	32

SALADS

CLASSIC CAESAR*	18
BOA CHOP CHOP (GF) ARTICHOKES, SALAMI, CHICKPEAS, OLIVES, TOMATOES, PINE NUTS, AGED PROVOLONE	17
AHI TUNA SALAD* ASIAN SLAW, MARKET GREENS, SESAME GINGER DRESSING, CRISP WONTONS	19
COBB SALAD POACHED CHICKEN, BACON LARDONS, AVOCADO, ROASTED BEETS, BUTTERMILK HERB DRESSING, DANISH BLUE	18

— ADD TO ANY SALAD —
CHICKEN 9, SALMON 12, SHRIMP 15

BURGERS & SANDWICHES

SERVED WITH FRENCH FRIES

BOA BURGER* BRIE CHEESE, CRISPY ONIONS, LETTUCE, TOMATO, BOA SAUCE	19	CHEF DANA'S WAGYU PHILLY CHEESESTEAK* SWEET PEPPERS, ONIONS, AMERICAN CHEESE, PROVOLONE, MAYO	21
WAGYU SMASH BURGER* DOUBLE-STACKED WAGYU BEEF, AMERICAN CHEESE, BOA SAUCE, LETTUCE, PICKLES, TOMATO, ONION	19	TURKEY CLUB SMOKED TURKEY, APPLEWOOD SMOKED BACON, TOMATO, AVOCADO, PROVOLONE, ONION BRICK, ROASTED GARLIC AIOLI	18
IMPOSSIBLE SMASH BURGER (V) PICKLES, ONION, TOMATO, MUSTARD, CHEESE (VEGAN OPTION AVAILABLE), BOA SAUCE	17	FRIED CHICKEN SANDWICH APPLE COLESLAW, CHIPOTLE AIOLI, SPICY HONEY	18

FROM THE GRILL

INCLUDES ONE SIDE

SKUNA BAY SALMON*	37
CHILEAN SEABASS*	46
PETITE FILET*	49
MARINATED SKIRT STEAK FRITES*	42
NEW YORK STRIP*	72

WAGYU AND ALL STEAK OPTIONS ALSO AVAILABLE.

PASTA

LOBSTER FRA DIAVOLO SAN MARZANO TOMATO, CALABRIAN CHILI, HAND-CUT SPAGHETTI	38
SPAGHETTI & WAGYU MEATBALLS	32

SIDES

GRILLED JUMBO ASPARAGUS (V, GF)	16
SMASHED BROCCOLI (VEG, GF)	16
SAUTÉED MUSHROOMS (VEG, GF)	16
CRISPY FRIES	14
TRUFFLE FRIES	19

GF - GLUTEN FREE, V - VEGETARIAN, VEG - VEGAN

*CONSUMING RAW OR UNCOOKED MEATS, FISH, SHELLFISH, AND EGG PRODUCTS MAY INCREASE THE RISK OF FOOD BORNE ILLNESS.

SPECIALTY COCKTAILS

BLACKBERRY SMASH	20
grey goose citron vodka, lejay crème de cassis, blackberry, mint	
SMOKE SHOW	20
knob creek rye, maple syrup, orange bitters, applewood smoke	
FASHION FORWARD	20
toki japanese whisky, grilled orange, angostura bitters	
CLEAN	19
haku vodka, lemon, agave, cucumber, mint	
EL TORO	20
lalo blanco tequila, red bull watermelon, licor 43, tajin, lemon	
BOA FUSION	19
neft vodka, fresh pineapple & watermelon	
FIRE & SMOKE	20
del maguey puebla mezcal, pineapple, pink peppercorn, honey, firewater bitters	
ESPRESSO MARTINI "BANDERO STYLE"	21
bandero cafe & blanco tequila, french pressed espresso	
THE ELIT	45
stoli elit vodka, caviar-stuffed olives	
OCEAN VIEW	20
casa azul organico blanco tequila, ace guava cider, lime, agave, pineapple, "salt air"	
LA QUEBRADA	20
gran centenario reposado tequila, aperol, passion fruit, lime, agave	
BOA 405	19
aspen vodka, fresh strawberry, lemon, balsamic vinegar, black pepper	
BOA-LOMA	19
cazadores cristalino, grapefruit & lime, fever tree sparkling pink grapefruit	
GOLDEN HOUR	20
pendleton original bourbon, orange blossom honey, egg white, honey ice pop	

ZERO PROOF & MOCKTAILS

MARGARITA	16
smokin' yuzu or classic with ritual zero-proof tequila	
PAPER CRANE	16
ritual zero-proof gin, blueberry rosemary shrub, yuzu, ginger	
ZEN GARDEN	14
cucumber, mint, pineapple, fever tree sparkling cucumber	
SUNKISS	14
pomegranate & lime juice, mint, serrano pepper, honey, giffard's orgeat	
COCO LOCO	14
coconut water, lime, pineapple, liquid alchemist coconut	

SPIRITS

WHISKEY

Angel's Envy	18
Basil Hayden	18
Basil Hayden Dark Rye	20
Bulliet Bourbon	18
Bulliet Rye	18
Buffalo Trace	18
Buffalo Kosher	19
Woodford Reserve	18

SCOTCH

Balvenie 14yr Carib Cask	25
Balvenie 30yr	275
Glenfiddich 18yr	30
Glenlivet 18yr	30
Lagavullin 16yr	30
Laphroaig 10yr	20
Macallan 12yr	22
Macallan 18yr	65
Macallan 25yr Anniversary	450

TEQUILA

Casamigos Blanco	18
Casamigos Repo	20
Casamigos Anejo	22
Mico Blanco	17
Casa del Sol Reposado	19
Clase Azul Repo	60
Clase Azul Gold	90
Clase Azul Anejo	125
Clase Azul "Ultra"	400

WINES

REDS

by the glass / bottle

PINOT NOIR

Crossbarn by Paul Hobbs, Sonoma Coast, CA 2021	24/96
Flowers, Sonoma Coast, CA 2022	28/112

ZINFANDEL BLEND

"The Prisoner", Napa, CA 2022	28/112
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MALBEC

Uno, by Antigal, Mendoza, ARG 2022	15/60
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MERLOT

Ancient Peaks, Paso Robles, CA 2021	17/68
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BORDEAUX

Château Biac Felix de Biac, Bordeaux, FR 2017	24/96
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CABERNET SAUVIGNON

Dunham Cellars, "XVIII," Columbia Valley, WA 2020	22/88
Frank Family, Napa, CA 2022	29/116
Austin Hope, Paso Robles, CA (1L), 2022	35/186

SIGNATURE REDS

Caymus, Napa, CA (1L), 2022	49/260
Daou Soul of a Lion, Paso Robles, CA 2021	94/376
The Bard, Napa, CA 2021	98/392

CALIFORNIA KINGS FLIGHT

2oz tasting of each | 82

WHITES

by the glass / bottle

CHAMPAGNE & SPARKLING

Mia Perla Prosecco, IT NV	13/52
G.H. Mumm, "Grand Cordon", FR NV	28/112
Devant Rose, Epernay, FR NV	32/128
Billecart-Salmon Blanc de Blancs, FR NV	48/192

PINOT GRIGIO

Anterra, IT 2023	14/72
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ROSÉ

BY.OTT by Domain Ott, Provence, FR 2023	17/68
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SAUVIGNON BLANC

Stoneleigh, Marlborough, NZ 2024	16/64
Details by Sinegal, Sonoma, CA 2022	18/72

CHARDONNAY

Harken, CA 2021	16/64
Plumpjack Reserve, Napa, CA 2023	32/128

Vintages are subject to change based on availability.