

BAR MENU

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	

HAPPY HOUR

MON-FRI 5:30-6:30PM
WEEKENDS 5-6PM
IN THE BAR

WHITE BEAN HUMMUS 10

CRISPY LAVASH CHIPS, PINE NUTS, OLIVE OIL

OYSTERS ON THE HALF SHELL* 12

3PC, MIGNONETTE, LEMON, TABASCO

BOA BURGER 13

BRIE CHEESE, CRISPY ONIONS, BOA SAUCE,
SERVED WITH FRIES

SMASH BURGER SERVED WITH FRIES

WAGYU 15 OR IMPOSSIBLE 14

BONELESS THAI CHILI WINGS 14

PICKLED CUCUMBER, SWEET THAI CHILI GLAZE

TACOS 2PC

TUNA* AVOCADO MOUSSE, RADISH CILANTRO 8

KING CRAB CEVICHE GRAPEFRUIT, AVOCADO 8

WAGYU* PICO DE GALLO, AVOCADO, CILANTRO 18

MINI WAGYU MEATBALL SANDWICH 9

TOMATO, BURRATA

\$12 COCKTAIL MENU

BOA FUSION

NEFT VODKA, FRESH PINEAPPLE & WATERMELON,
WATERMELON LIQUEUR

LYCHEE MARGARITA

BANDERO TEQUILA, LYCHEE, LIME, COCONUT, TAJIN

THE QUEEN BEE

HENDRICKS GIN, APERTIVE, ANGOSTURA, GAMBINO
PROSECCO, LEMON, HONEY

WAGYU OLD FASHIONED

WAGYU WASHED WHISKEY, SIMPLE SYRUP,
CHOCOLATE BITTERS, WALNUT BITTERS

GIN "VICKY"

LONDON DRY GIN, GRAPEFRUIT JUICE, VANILLA SYRUP

MINITINI

VODKA OR GIN

HOUSE WINE \$10

TODAY'S RED, WHITE OR SPARKLING

REDS

BY THE GLASS/BOTTLE

PINOT NOIR

CROSSBARN BY PAUL HOBBS, SONOMA COAST, CA 2021	24/96
FLOWERS, SONOMA COAST, CA 2022	28/112
I'USINE, ORIN SWIFT, RUSSIAN RIVER, CA 2019	33/132

ZINFANDEL

"THE PRISONER", NAPA, CA 2022	28/112
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ITALIAN BLEND

MODUS, RUFFINO, TOSCANY, IT 2020	21/84
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RED BLEND

ERUPTION, BRASSFIELD, CA 2021	20/80
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MALBEC

UNO, BY ANTIGAL, MENDOZA, ARG 2021	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 2021	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 2020	94/376
THE BARD, NAPA, CA 2021	98/392

CALIFORNIA KINGS FLIGHT

2OZ TASTING OF EACH | 82

W H I T E S

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

SAUVIGNON BLANC

STONELEIGH, MARLBOROUGH, NZ 2024	16/64
DETAILS BY SINEGAL, SONOMA, CA 2022	18/72

PINOT GRIGIO

ANTERRA, IT 2023	14/72
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CHARDONNAY

HARKEN, CA 2021	16/64
JORDAN, SONOMA, CA 2022	22/88
PLUMPJACK RESERVE, NAPA, CA 2023	32/128

ROSÉ

BY.OTT BY DOMAIN OTT, PROVENCE, FR 2023	17/68
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JOIN US FOR WINE LOVER'S NIGHT.

50% OFF
BOTTLES OF WINE

EVERY SUNDAY
(EXCLUDING THE CAPTAIN'S LIST)

SPIRITS

TEQUILA

BANDERO BLANCO	18
CASAMIGOS BLANCO	18
CASAMIGOS REPO	22
CASAMIGOS ANEJO	28
CASA DEL SOL REPOSADO	19
CINCORO BLANCO	22
CINCORO REPOSADO	28
CINCORO ANEJO	38
CODIGO BLANCO	18
CODIGO ROSSO	27
CODIGO REPOSADO	22
CUERVO RESERVA EXTRA ANEJO	50
CLASE AZUL REPO	60
CLASE AZUL GOLD	90
CLASE AZUL ANEJO	125
CLASE AZUL “ULTRA”	400
DON JULIO 1942	48
THE BAD STUFF	50

MEZCAL

CASAMIGOS	28
DEL Maguey Chichicapa	22
DOS HOMBRES	18
PIERDE ALMAS	22

WHISKEY

ANGEL’S ENVY	18
BASIL HAYDEN	18
BULLIET BOURBON	18
BULLIET RYE	18
BUFFALO TRACE	18
WOODFORD RESERVE	18

SCOTCH

BALVENIE 14YR CARIB CASK	31
BALVENIE 30YR	275
GLENFIDDICH 15YR	32
GLENFIDDICH 18YR	30
GLENLIVET 18YR	30
JOHNNIE WALKER BLACK	18
JOHNNIE WALKER BLUE	60
LAGAVULLIN 16YR	30
LAPHROAIG 10YR	20
OBAN 14YR	32
THE MACALLAN SHERRY OAK 12YR	26
THE MACALLAN SHERRY OAK 15YR	65
THE MACALLAN SHERRY OAK 18YR	125
THE MACALLAN A NIGHT ON EARTH - THE JOURNEY	45
THE MACALLAN HARMONY COLLECTION - AMBER MEADOW	75
THE MACALLAN RARE CASK	155

ZERO PROOF & SPECIALTY 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

BEER

ALLAGASH WHITE	10
BELGIAN WHEAT ALE - 5.2% MAINE, USA	
BLUE MOON	9
BELGIAN WHEAT ALE - 5.4% COLORADO, USA	
COORS LIGHT	8
LIGHT LAGER - 4.2% COLORADO, USA	
CORONA PILSNER - 4.6% MEXICO	9
GUINNESS STOUT - 4.2% IRELAND	9
LAGUNITAS IPA	10
INDIAN PALE ALE - 6.2% CALIFORNIA, USA	
MODELO PILSNER - 4.4% MEXICO	9
PERONI EURO PALE LAGER - 5.1% ITALY	9
PILSNER URQUELL	9
PALE LAGER - 4.4% CZECH REPUBLIC	
STELLA ARTOIS	9
BELGIAN LAGER - 5% LEUVEN, BELGIUM	
ATHLETIC BREWING CO.	8
RUN WILD IPA, <0.5% ABV	
ATHLETIC BREWING CO.	8
CERVEZA ATLETICA LIGHT COPPER, <0.5% ABV	

CIDER & SELTZER

ACE GUAVA	10
CIDER - 5.0% CALIFORNIA, USA	
HAPPY DAD	9
HARD SELTZER - 5% ORANGE COUNTY, CA, USA	
FRUIT PUNCH OR LEMON LIME	



West Hollywood
Santa Monica
Manhattan Beach
Austin

BOASTEAK.COM

*Consuming raw or uncooked meats, fish, shellfish and egg products may increase the risk of foodborne illness.