

## LIGHT & REFRESHING

**New Orleans Spritzer**—peychauds aperitivo, prosecco, soda water, orange twist

## BOCANOVA ORIGINALS

**Stormy Black Cat**—black rum, mint, falernum, ginger beer, angostura bitters

**Cachaça Punch**—aged avuá cachaça, lemon, pineapple, orgeat

**Smoke & Mirrors**—mezcal, egg whites, balsamic vinegar, honey syrup, lemon, bitters

**Black Daiquiri**—black rum, quinquina aperitif, lemon, lime, simple syrup

**Los Espiritus**—house infused jalapeño tequila, lime, housemade hot sauce, lime salt

**Inkwell**—cask strength bourbon, grapefruit, aged balsamic, angostura bitters, simple syrup

## CLASSICS

**1944 Mai Tai**—aged rum, orange liqueur, orgeat, lime

**Pisco Sour**—lime, simple syrup, egg whites, angostura bitters

## TAKES ON TRADITIONALS

**Cucumber Collins**—house infused cucumber vodka, elderflower liqueur, lemon, soda water

**Columbus Negroni**—st. george botanivore gin, campari, dolin & antica carpano sweet vermouth, salt

**Premier Paloma**—tequila blanco, peychauds apertivo, grapefruit, lime, agave, prosecco

**Five Points Manhattan**—cask strength bourbon, sweet vermouth, angostura, peychauds, orange bitters

**Bocavion**—bourbon, amaro, peychauds aperitivo, gran classico, lemon

## FROM THE BREWERY

**Erdinger**—non-alcoholic (Germany) 7.

**Palma Louca**—lager (Brazil) 7.

**Xingu**—black beer (Brazil) 7.

**Scrimshaw**—pilsner (Fort Bragg, CA) 7.

**Lost Coast Brewery**—indica ipa (Eureka, CA) 7.

**Weihenstephaner**—hefeweissbier (Germany) 8.

**Golden State Cider** 8.

## NON-ALCOHOLIC

Sparkling Water (1000 ml) 7.

Seasonal Agua Fresca 6.  
(ask for today's selection)

Fresh Brewed Ice Tea (free refills) 6.

Fresh Squeezed Lemonade (free refills) 6.

Arnold Palmer (free refills) 6.

Cranberry Juice 6.

Apple Juice 6.

Pom Juice 6.

Fresh-Squeezed Orange Juice 6.

Mexi-Coke/Mexi 7-Up 5.

Diet Coke (8 oz) 4.

Ginger Beer & Mint 7.

Raspberry Lemonade 7.

## WINES BY THE GLASS

		17 oz	glass / carafe / bottle
9.	<b>SPARKLING WINES</b>		
	N.V. Marotti Campi Brut Rose— <b>Morro D'Alba</b> (Italy)	12	n/a 48
12.	N.V. Capita Vidal <b>Cava</b> , Brut (Penedes, Spain)	12	n/a 48

## SHERRY & APERITIF WINE

<b>Fino</b> Lustau (Sanlucar de Barraneda, Jerez, Spain)	8	n/a	n/a
<b>Amontillado</b> del Puerto Almacenista G. Obregon (Santa Maria, Jerez, Spain)	10		55
<b>Oloroso</b> , Pata de Gallina Amacenista J.C. Jarana (Jerez de la Frontera, Spain)	10		55

## 12. WHITE WINES

2015 Penya <b>Viognier</b> (Côtes Catalanes, France)	10	30	40
2014 Linaje Garsea <b>Verdejo</b> (Rueda, Spain)	12	36	48
2015 Selby <b>Sauvignon Blanc</b> (Russian River, CA)	12	36	48
2014 Argento <b>Chardonnay</b> (Mendoza, Argentina)	12	36	48

## ROSÉ WINES

2015 Domaine Le Pive <b>Grenache Blend</b> (S.W. France)	11	33	44
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## RED WINES

2015 Penya <b>Grenache, Carignan, Syrah</b> (Côtes Catalanes, France)	10	30	40
2013 Bueyes, <b>Cabernet Sauvignon</b> (Mendoza, Argentina)	12	36	48
2015 Pago de los Capellanes Joven <b>Tempranillo</b> (Ribera del Duero, Spain)	13	39	52
2014 Westside Crossing <b>Pinot Noir</b> (Russian River Valley, CA)	13	39	52
2011 Domingo Molina <b>Malbec</b> (Salta, Argentina)	13	39	52

## JOIN US FOR

### WINE-DOWN WEDNESDAYS

1/2 off most bottled wines on our list  
all day every Wednesday

### BOCA BUSINESS LUNCH

special 3-course chef's lunch menu  
Monday - Friday  
\$20

### HAPPY HOUR / BOCADITOS

3:00 - 5:00  
everyday

### RICK'S SUPPER CLUB

special 5-course dinner party  
free-flowing wine  
1st Thursday of every month  
\$58