

Happy Hour

MONDAY-FRIDAY 4-6PM

BAR AREA

\$5 Well Mixed Drinks

Wines: \$5/glass

Draft Beers: \$4

Ramspur, Pinot Grigio 15’

Stella Artois,

Pilsner, Belgium

Chloe Chardonnay 15’

Modern Times,

Amber Ale

Hahn, Pinot Noir 16’

Downtown,

Brown Ale

Bliss Cabernet 15



BAR BITES

TRUFFLE MAC & CHEESE 5

Parmesan, Pecorino

BASIL PESTO FLAT BREAD 5

Parmesan Cheese, Garlic and Olive Oil

CAESAR SALAD 6

Crispy Romaine, White Anchovies, Garlic Crostini

PIZZETTA 6

Fresh Mozzarella, Tomato Sauce, Basil, Parmesan
and EVVO

ROASTED BRUSSELS SPROUTS 5

Pancetta, Pecorino

PROVOLETTA 6

Oven Baked Provolone, Fontina, Thyme, Roasted
Garlic, Crostini

BURRATA 8

Persimmon Conserva, Toasted Hazelnuts,
Arugula, , Crostini

ROASTED BUTERNUT SQUASH 5

Fried sage

MANILA CLAMS & MEDITERRANEAN MUSSELS 8

Tomato-Fennel, Saffron Stock

ROASTED ARTICHOKE 8

Tarragon Dip, Grilled Lemon

BRUSCHETTA (2ea) 6

Garbanzo Beans Puree, Tomato Eggplant-Caper
Relish,

Fresh Mint, EVOO

MEATBALLS (2ea) 8

San Marzano Tomato Sauce, Pinenuts, Pecorino,

Grilled Bread

NO SUBTITUTIONS

HAND CRAFTED

COCKTAILS

All \$8

BOCA MARGARITA

Arette Reposado Tequila, Lime Juice, Agave,
Cointreau.

PASSION SLUSH

Vodka, Passion Fruit, Lemon Juice,
Tarragon Syrup, Topped with Champagne

APEROL SPRITZER

Aperol, La Marca Prosecco, Over Ice

BLOOD ORANGE MARGARITA

Arette Reposado Tequila, Lime Juice, Agave

CUCUMBER LEMON DROP

Square one Cucumber, Triples Sec, Lemon
juice UP

BERRY MOJITO

White Rum, Blackberry, Lime Juice, Mint,
Soda

FRESARITA

Arette Tequila, Strawberry, Agave, Lime
Juice

BOCA MANHATTAN

Carpano Antica, Evan Williams Bourbon,
Angostura Bitters



BEER

BOTTLE

Clausthaler, Non Alcoholic **5**

Coors Light **5**

Corona **5**

Heineken **6**

Moylans Kilt Lifter... (22oz.) **7**

Marin Brew Co. Blueberry Ale (22oz.)

7

DRAFT 6

Moylan’s Hefeweizen, Marin, CA
Lagunitas, IPA, Petaluma, CA
Fort Point, Kolsch Style Ale, SF, CA
Coronado Brewing Co, Coastal Pilsner,
Coronado, CA

**MONDAY HALF OFF BOTTLES OF
WINE**

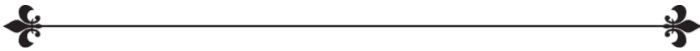
TUESDAY HALF OFF DRAFT BEERS

Happy Hour

MONDAY-FRIDAY 4-6PM
BAR AREA

\$5 Well Mixed Drinks

Wines: \$5/glass	Draft Beers: \$4
Ramspur, Pinot Grigio 15’	Stella Artois, Pilsner, Belgium
Chloe Chardonnay 15’	Modern Times, Amber Ale
Hahn, Pinot Noir 16’	Downtown, Brown Ale
Bliss Cabernet 15’	



BAR BITES

TRUFFLE MAC & CHEESE 5
Parmesan, Pecorino
BASIL PESTO FLAT BREAD 5
Parmesan Cheese, Garlic and Olive Oil
CAESAR SALAD 6
Crispy Romaine, White Anchovies, Garlic Crostini
PIZZETTA 6
Fresh Mozzarella, Tomato Sauce, Basil, Parmesan
and EVVO

ROASTED BRUSSELS SPROUTS 5

Pancetta, Pecorino
PROVOLETTA 6
Oven Baked Provolone, Fontina, Thyme, Roasted
Garlic, Crostini
BURRATA 8
Persimmon Conserva, Toasted Hazelnuts,
Arugula, , Crostini
ROASTED BUTERNUT SQUASH 5
Fried sage
MANILA CLAMS & MEDITERRANEAN MUSSELS 8
Tomato-Fennel, Saffron Stock
ROASTED ARTICHOKE 8
Tarragon Dip, Grilled Lemon
BRUSCHETTA (2ea) 6
Garbanzo Beans Puree, Tomato Eggplant-Caper
Relish,
Fresh Mint, EVOO
MEATBALLS (2ea) 8
San Marzano Tomato Sauce, Pinenuts, Pecorino,
Grilled Bread
NO SUBTITUTIONS

HAND CRAFTED
COCKTAILS

All \$8

BOCA MARGARITA
Arette Reposado Tequila, Lime Juice, Agave,
Cointreau.
PASSION SLUSH
Vodka, Passion Fruit, Lemon Juice,
Tarragon Syrup, Topped with Champagne
APEROL SPRITZER
Aperol, La Marca Prosecco, Over Ice
BLOOD ORANGE MARGARITA
Arette Reposado Tequila, Lime Juice, Agave
CUCUMBER LEMON DROP
Square one Cucumber, Triples Sec, Lemon
juice UP
BERRY MOJITO
White Rum, Blackberry, Lime Juice, Mint,
Soda
FRESARITA

Arette Tequila, Strawberry, Agave, Lime
Juice

BOCA MANHATTAN

Carpano Antica, Evan Williams Bourbon,
Angostura Bitters



BEER

BOTTLE

Clausthaler, Non Alcoholic 5
Coors Light 5
Corona 5
Heineken 6
Moylans Kilt Lifter... (22oz.)7
Marin Brew Co. Blueberry Ale (22oz.)
7

DRAFT \$6

Moylan’s Hefeweizen, Marin, CA
Lagunitas, IPA, Petaluma, CA
Fort Point, Kolsch Style Ale, SF, CA
Coronado Brewing Co, Coastal Pilsner,
Coronado, CA

MONDAY HALF OFF BOTTLES OF

WINE

TUESDAY HALF OFF DRAFT BEERS