

Snacks

- Shrimp Cocktail** lime cocktail sauce 12
Lavash & Hummus 8
Deviled Eggs truffle brown butter, bacon 9
Buffalo Cauliflower Wings rainbow carrots, blue cheese powder, herb yogurt 11
Meatballs american wagyu, pomodoro sauce, grilled ciabatta 10
Soup of the Day 12

Salads

- Classic Chicken Caesar** 18
BOA Chop Chop artichoke, salami, chickpea, olive, tomato, pepperoncini, toasted pine nut, aged provolone cheese 14
House Cobb smoked turkey, blue cheese, bacon, egg, tomato, avocado, balsamic vinaigrette 18
Heirloom Tomato Salad watermelon, cucumber, kalamata olives, whipped feta, arugula 16
Nicoise Salad seared ahi tuna, artichokes, egg, kalamata olives, green beans, cherry tomatoes, lemon vinaigrette 18

Burgers • Sandwiches • Entrees

- Tuna Melt** house smoked tuna, muenster, avocado, served with chips 16
Fried Chicken Sandwich spicy ranch, bread & butter pickles, iceberg lettuce, served with chips 16
Turkey Club bacon, mahon cheese, red onion, avocado mousse, charcoal bread, served with chips 17
Smoked American Wagyu Tri-Tip brie, roasted peppers, black pepper aioli, served with chips 17
“Best beef sandwich in America.” - Restaurant Hospitality
Lamb Gyro tzatziki, kalamata olives, red onion, tomato, feta, pita, served with fries 16
BOA Burger camembert, onion brick, served with fries 18 *L.A. Magazine critic's choice for best burger*
Kosher Burger lettuce, tomato, onion, pickles, mustard, served with fries 18
An Impossible L.A. Classic impossible vegan chili, vegan american cheese, onion, mustard, served with fries 18
Skirt Steak Frites 31
Surf & Turf Tacos short rib, shrimp al pastor 18
Gluten Free Cauliflower Crust White Pizza cauliflower, broccolini, roasted garlic, calabrian chili 21

Plates *choose two sides*

- Airline Chicken Breast** 19 / **Skuna Bay Salmon** 22 / **6 oz. Filet Mignon** 29 / **7 oz. New York** 30
mac 'n cheese / smashed broccoli / mashed potato / chipotle lime corn / fries / sweet potato fries
sautéed spinach / brussels sprout

Build Your Own BOA Bowl *choose one of each*

Protein

salmon poke 18
chicken 18
hanger steak 24
pork belly 22

Base

brown rice
black beans
quinoa
kale

Veggie

mushrooms
artichokes
broccoli salad
kimchee

Topping

crispy garlic
smoked almonds
nori furikake
sunny side up egg +2

Sauce

sweet soy
tahini dressing
avocado cream

Chef's Bowls

- California Bowl** quinoa, mushrooms, asparagus, crispy garlic, avocado cream 17
The Michael Bowl pork belly, brown rice, kimchee, sunny side up egg, sweet soy 22