Lounge Menu

Happy Hour: Mon-Fri, 5-7p

BITES

Oysters* 8

Deviled Eggs* 3

Buffalo Cauliflower 8

Calamari Salad 8

Boneless Sweet Thai Chili Wings 6

Ahi Tacos* 7

Meatball Sub 10

Cauliflower Pizza 15

BOA Burger 13
add fries +2

Impossible L.A Classic Burger 15
add fries +2

HAPPY HOUR BAR

BOA Infusion 7
fruit infused cocktail

Fleetwood Margarita 8
sauza silver with grand marnier float

Luckman Martini 9
svedka or tanqueray with blue cheese olives

IMPORTED BEER & WINE
peroni & fat tire 6 • prosecco 6
white wine 5 • red wine 6

BREWS

allagash white ale 10
blue moon 9
chimay premium red 12
coors light 8
corona 7
einstök 9
fat tire 8
guiness 8
heineken 9
lagunitas 10
mirror pond 8
peroni 9
pilsner urquell 9
sam adams 8
sierra nevada 9
smart IPA 10
stella artois 9

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

Specialty Cocktails

Smoke Show 16
michter's straight bourbon, maple syrup, orange bitters, applewood smoke

Sidewinder 17
ciroc vs brandy, stolichnaya vodka, pineapple, lemon, demarara sugar

California Vesper 17
mulholland vodka, junipero gin, jardesca white apertiva, butterfly pea flower, lemon, grapefruit bitters

Fire and Smoke 16
el silencio espadin mezcal, pineapple, pink peppercorn, honey, lime, firewater bitters

Kentucky Sun 16
bulleit rye whiskey, lillet blanc, tangerine, mint, lime, demarara sugar

Tiki Roots 17
cruzan aged white & pyrat xo rums, fresh raspberries, orgeat, lemon, peychaud bitters, ginger beer

La Quebrada 17
casamigos reposado tequila, campari, passion fruit, lime, agave

Fashion Forward 17
knob creek rye whiskey, solerno blood orange liqueur, grilled orange, angostura bitters

BOA 405 17
kettle one vodka, fresh strawberry, lemon, balsamic vinegar

Clean 17
grey goose vodka, cucumber, fresh mint, lemon, agave

Blackberry Smash 16
absolut citron vodka, lejay crème de cassis, fresh blackberry, mint, lemon

BOA Infusion 15
svedka vodka, watermelon liqueur, fresh pineapple, fresh watermelon

Barkeep's Choice MP

Mocktails

Zen Garden 12
cucumber, mint, lemon, lime & pineapple juices, organics by red bull tonic

Cilantro Caliente 12
jalapeño, lime juice, agave, cilantro organics by red bull bitter lemon

New Age Hibiscus 12
pomegranate & lime juices, mint syrup, fruit infused ice cubes, organics by red bull ginger ale

the Whites

CHAMPAGNE & SPARKLING
Champagne, Pommery, Apanage,
Brut, Reims, France • 24

Champagne, Veuve Clicquot,
Yellow Label, Brut, France • 28

Sparkling Rosé, Charles Lafitte,
Prestige Rosé Camargue, France • 16

Prosecco, Da Luca, Veneto, Italy • 13

PINOT GRIGIO
Anterra, Friuli-Venezia Giulia • 11/22

SAUVIGNON BLANC
Kim Crawford, Marlborough • 13/26
Honig, Napa Valley • 12/24

BOURGOGNE BLANC
Olivier Leflaive, "Les Sétilles," Burgundy • 20/40

RIESLING
S.A. Prüm, "Essence," Mosel • 14/28

CHARDONNAY
Josh Cellars by Joseph Carr, North Coast • 14/28
Hanzell, Sebella, Sonoma • 20/40
The Snitch By The Prisoner, Napa Valley • 23/44

ROSÉ
Château La Gordonne, "La Chapelle Gordonne,"
Provence • 14/28

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offered: by the glass / half decanter (375 ml)

B O A
Steakhouse

101 Santa Monica Blvd • 310.899.4466
boasteak.com

the Reds

PINOT NOIR
Erath, Resplendent, Dundee, Oregon • 13/26
Inception, Santa Barbara County • 13/26
Tantara, Santa Maria Valley • 13/26
Gary Farrell, Russian River Valley • 13/26

SHIRAZ
Mollydooker, Blue Eyed Boy, Mclaren Vale,
South Australia • 22/44

SYRAH
Summerland, Paso Robles • 14/28

CÔTES-DU-RHÔNE
Saint-Esprit, Delas, France • 12/24

ZINFANDEL BLEND
"The Prisoner," Napa Valley, 2017 • 25/50

MERLOT
Silverado, Mt George Vineyard, Coombsville,
Napa Valley • 17/34

RIOJA RESERVA
Bodegas Izadi, Spain • 14/28

MALBEC
Achaval Ferrer, Mendoza, Argentina • 16/38

BORDEAUX
Château Recougne, Bordeaux Supérieur, France • 17/34

SANGIOVESE BLEND
Capezzana, Barco Reale Di Carmignano, Italy • 12/24

NEBBIOLO
Aldo Conterno, Langhe, Piedmont, Italy • 22/44

CABERNET SAUVIGNON
Castoro Cellars, Paso Robles • 13/26
H3, Horse Heaven Hills, Washington • 15/30
Buehler Estate, Napa Valley • 22/44
Pine Ridge, Napa Valley • 27/54

RED BLEND
Acumen, Mountainside, Napa Valley • 20/40
Westwood, Legend, Annadel Gap Vineyard, Sonoma • 19/38

CHIANTI
Classico Reserva, Banfi, Tuscany, Italy • 13/26