



HAPPY HOUR SPECIALS

HALF OFF ALL FUN BITES & SANDWICHES
EVERY DAY 5:00-7:30 PM

Draft Guinness | Bass | Drake's Hefeweizen ~ \$4
House Red or White Wine ~ \$5
Premium Well Drinks ~ \$5
Red Sangria ~ \$5

SIGNATURE COCKTAILS

La Bohème Infusion

Café La Bohème's signature specialty drink, made with premium infused vodkas, and our secret mix of fresh fruit juices.

French Pear Martini

Grey Goose La Poire and St Germain liqueur shaken and topped with a dash of champagne. Voila!

Cantaloupe Martini

Absolut Mandarin vodka, melon liqueur, a splash each of orange and lime juice, shaken and served up.

Santa Monica Sidecar

Our top shelf Sidecar combines Remy Martin VSOP Cognac, Cointreau, fresh lemon juice and sugar, shaken and served up.

Mango Mojito

A tropical take on a Cuban staple! Cruzan Caribbean light rum with natural simple syrup, fresh limes, fresh mint, and mango puree with a splash of soda water.

The Ultimate Margarita

Comisario Blanco and Reposado tequila, Cointreau, freshly squeezed lemons, limes and oranges served in a salt rimmed glass for the true margarita enthusiast.

All Signature Cocktails \$12

7 7 7 MARTINIS

7 Martinis, 7 Days a Week, Just \$7 Each

Maker's Mark Manhattan

The classic made with Maker's and brandied cherries

Cucumber Martini

Cucumber infused vodka and a splash of sweet & sour

Ginger Martini

Jameson's Irish Whisky, Canton's Ginger Liqueur and ginger ale

Espresso Martini

Van Gogh Espresso vodka, cream and coffee liqueur

The Gala Temptress

Stoli Gala Applik vodka, sweet & sour and mint

The Earth Goddess

Veev Acai Spirit, Pomari pomegranate liqueur, sweet & sour

The Chandelier

Our chandelier inspired lemon drop made with Limoncello



WINE FLIGHTS

Enjoy a flight of 3 2-oz tastes of our specially chosen wines.

Tiny Bubbles

16

Piper Heidsieck Brut Champagne
Domaine Chandon Brut Classic
Veuve Cliquot Yellow Label

Plush Pinots

14

Stephen Ross Pinot Noir
Mark West Pinot Noir
Bouchaine Pinot Noir

Chardonnays

13

Chateau St Jean Chardonnay
Wente Chardonnay
Stonier "Un-Oaked" Chardonnay

Big Reds

15

Zaca Mesa Syrah
Layer Cake Cabernet Sauvignon
Paul Dolan Deep Red Blend

WINES BY THE GLASS

BUBBLES

Borgo Magredo Prosecco Extra Dry, Italy N/V	10
Domaine Chandon Brut Classic, Napa Valley N/V	12
Piper Heidsieck Brut, Reims, France N/V	14
Veuve Cliquot Yellow Label, Reims, France N/V	22

WHITES

Sutton Cellars Rattlesnake Rosé, Sonoma County 2006	8
Esperto Pinot Grigio, Italy 2008	9
Tamari Reservas Torrontes, La Rioja, Argentina 2008	10
Tangent Ecclestone White Blend, San Luis Obispo 2007	10
Quivira Sauvignon Blanc, Fig Tree Vineyard, Dry Creek Valley 2007	11
Chateau St Jean Chardonnay, Sonoma County 2006	10
Wente Chardonnay, Arroyo Seco, Monterey 2007	11
Stonier "Un-Oaked" Chardonnay, Australia 2005	12
Koehler Riesling, Santa Ynez Valley, Santa Barbara 2007	10

REDS

Stephen Ross Pinot Noir, Central Coast 2007	11
Bouchaine Pinot Noir, Carneros 2006	14
Murphy-Goode Merlot, Alexander Valley 2006	11
Zaca Mesa Syrah, Santa Ynez Valley, Santa Barbara 2005	10
Terrazas de los Andes Malbec Reserva Argentina 2008	12
Sausal Family Zinfandel, Alexander Valley 2006	11
Rodney Strong Cabernet Sauvignon, Sonoma County 2006	12
Layer Cake Cabernet Sauvignon, Napa Valley 2007	16
Paul Dolan Deep Red Blend, Mendocino 2004	15

WINE CELLAR MONDAYS

Half Off All Bottles of Wine
No Corkage | Special Flights

Corkage policy: We will gladly open your wine that is not on our wine list.
The fee is \$20.00 per 750ml. bottle. There is a 3 bottle maximum per table or party.