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"The best thing about a picture is that it never changes, even when the people in it do."

- Andy Warhol



COCKTAILS

CHI 75

malort, grapefruit oleo, acid adjusted grapefruit juice, cava, mint
\$13 * citrus, dry, refreshing *

HELLO SWEETIE

sake, gin, grapefruit, sugar, mint, peaflower ice
\$15 * delicate, smooth, mellow *

ABSOLEM, ABSOLEM!

vodka, italicus, blueberry syrup, lemon, mint
\$13 * bergamot, fruit forward, balanced *

BORN ON THE BAIJIU

kiyomi rum, baijiu, lime, strawberry syrup, bitters
\$16 * plucky, funky, intriguing *

SHAKY FACE

rum blend, tequila, sherry, sfumato, strawberry
\$14 * boozy, transformative, bright * (Add a Shaky Face Polaroid Garnish for \$2)

BOKEH

fernet, citrus, sugar, egg white, cardamom
\$15 * medicinal, bittersweet, fragrant *

CHERRY VALANCE

tequila, mezcal, averta, branca menta, luxardo, lime, demerara, bitters, whipped cream
\$16 * cherry, cola, retro *

FLORIDA MAN

graham cracker infused bourbon, vanilla demerara, key lime, coconut milk blend
\$14 * creamy, citrus, key lime pie vibes *

TWEEDLE LEE DEE

cihuatan rum, cappelletti, smoked jalapeno, apricot, orgeat, lime
\$15 * chili, smoke, well balanced *

CAMERA OBSCURA

mint infused bourbon, watermelon juice, lemon, honey, peychaud's
\$13 * refreshing, minty, summer sipper *

LANDSLIDE

lemongrass + pandan infused vodka, cafe du monde, condensed milk blend
\$12 * rich, smooth, dangerous *

Because Some People Ruin Everything, \$25 Will Be Added To Any Check With Missing Coasters Or Books

COCKTAILS

SEASONAL MARGARITA

tequila, combier, lime, pineapple, blackberry puree, agave, jalapeno

\$14 * this margarita slaps *

ZEST FOR LIFE

rittenhouse rye, apologue saffron, chinola, green chile, cinnamon habanero shrub, egg

\$14 * passionfruit, bright, zesty *

THE GOLDEN RATIO

brandy, scotch, apricot liqueur, nux alpina, bitters

\$16 * preserved stone fruit, rich, spirit forward *

ESPRESSO MARTINI

espresso infused vodka, averna, demerara

\$14 * rich, dark, heady *

OLD FASHIONED

whiskey acres rye, demerara, bitters

\$16 * if you know, you know *

WHAT ABOUT PROM, BLANE?

tequila, mezcal, soursop, tepache, combier, pomegranate molasses

\$14 * fruit-forward, vibrant, punchy *

BOKEH MANHATTAN

rittenhouse rye, brandy, maraschino, sweet vermouth, bitters

\$15 * layered, spirit-forward, different *

FAIR WINDS

smith+cross rum, apologue persimmon, ginger liqueur, lime, agave, cava

\$15 * fresh, ginger, effervescent *

FIVE OF CUPS

rittenhouse rye, averna, montenegro, lemon, bitters

\$14 * boozy, deep, enigmatic *

BRAULI-OLI-OXENFREE

braulio, batavia arrack, elderflower liqueur, lemon, agave

\$16 * spirited, rich, christmas in july *

FLORA DERN

elijah craig, flora green, genepy, bitters

\$14 * decadent, sophisticated, medicinal *

ALCOHOL-FREE COCKTAILS

SAPPHIRE FALLS

strawberry, lemon, mint, peaflower ice, soda water

\$9

EARTHLING QUESTIONS

acid adjusted grapefruit juice + grapefruit oleo, ginger beer

\$9

GIVE ME COFFEE OR GIVE ME DEATH

cafe du mond, condensed milk blend, aztec chocolate bitters (contains a trace of alcohol)

\$9

NOBODY PUTS BABY IN A CORNER

watermelon juice, cucumber mint syrup, lemon

\$9

THE FLOOR IS GUAVA

guava puree, pineapple, lime, jalapeno

\$9

* WE CAN MAKE THESE BOOZY, ASK YOUR BARTENDER FOR SUGGESTED SPIRITS *

TO-GO COCKTAILS

FLORIDA MAN

SHAKY FACE

WHAT ABOUT PROM, BLANE?

BOKEH MANHATTAN

BORN ON THE BAIJIU

ESPRESSO MARTINI

\$40/EA * SERVES 4 *





SPARKLING WINE

LOS DOS, CAVA BRUT, CATALONIA SPAIN NV
GLASS \$8 / BOTTLE \$32

DOMAINE CAMILLE BRAUN, BRUT ROSÉ, FRANCE '21
GLASS \$15 / BOTTLE \$60

ROSÉ WINE

MAISON MIRABEAU FOREVER SUMMER, GRENACHE, SYRAH, FRANCE '22
GLASS \$12 / BOTTLE \$48

AVELEDA, TOURIGA NACIONAL, PORTUGAL '21
GLASS \$12 / BOTTLE \$48

WHITE WINE

DOW'S, DUORO VALE DO BOMFIM BLANC, BLEND, PORTUGAL '21
GLASS \$12 / BOTTLE \$48

SCHLOSS GOBELSBURG, GRUNER VELTLINER, AUSTRIA '21
GLASS \$12 / BOTTLE \$48

HOUSE OF BROWN, CHARDONNAY, NAPA VALLEY '18
GLASS \$12 / BOTTLE \$48

RED WINE

DOMAINE D'ANDEZON, SYRAH/GRENACHE, FRANCE '20
GLASS \$13 / BOTTLE \$52

TERRA DE FALANIS, CARIGNANE/GRENACHE, SPAIN '18
GLASS \$13 / BOTTLE \$52

ANDREA OBERTO, NEBBIOLO, ITALY '19
GLASS \$14 / BOTTLE \$56

BEER

DRAFT BEER

\$8

SEATTLE DRY CIDER

\$7

OLD STYLE

\$4

SPITEFUL LAGER

\$7

BLACK BUTTE PORTER

\$7

BUCKLEDOWN BELT & SUSPENDERS IPA

\$7

OTHER NON-ALCOHOLIC OPTIONS

MEXICAN COKE

\$3

Q SODA GINGER BEER

\$3

CLUB SODA

\$3



RYE

Koval Amburana Barrel \$9/\$17
Koval Maple Cask \$9/\$17
Michter's Rye Barrel Strength \$12/\$23
Old Elk Rye \$14/\$27
Rittenhouse \$5/\$8
Sazerac Rye \$6/\$11
Stellum Rye Cask Strength \$9/\$17
Templeton Rye Whiskey \$7/\$13
Very Olde St Nick Summer Harvest Rye \$26/\$52
Whiskey Acres \$9/\$17
Whistlepig Piggy Back 6yr \$10/\$19
Whistlepig 15yr Rye \$35/\$70
Wilderness Trail Rye \$9/\$18

IRISH

Jameson \$5/\$10
Redbreast 12yr \$12/\$23
Redbreast 27yr \$70/\$140
Roe & Coe \$7/\$13
Silkie Irish \$7/\$13
Tullamore Dew \$5/\$10

SCOTCH

Auchentoshan American Oak \$9/\$17
Big Peat \$9/\$17
Dewars \$6/\$10
Dalmore \$25/\$49
Dalwhinnie 15yr \$15/\$30
Glenfiddich 14yr \$9/\$18
J Walker Blk \$7/\$14
Kilchoman Cask Evolution \$20/\$39
Macallan 12Yr Shry Oak \$12/\$24
Timorous Beastie \$8/\$16

JAPANESE

Suntory Toki \$7/\$14
Shibui 18yr Sherry Cask \$70/\$140
Takamine \$15/\$30

BOURBON

1792 Bourbon \$8/\$15
Bardstown \$9/\$18
Blanton's \$11/\$21
Breckenridge Rum Cask \$10/\$19
Bowman Bros Straight Bourbon \$5/\$9
Bowman Bros Port Barrel \$7/\$13
Buffalo Trace \$5/\$10
Chicken Cock Whiskey \$9/\$18
Duke Bourbon Founders Reserve \$18/\$35
Eagle Rare 10yr Single Barrel \$7/\$13
EH Taylor \$10/\$19
Elijah Craig Single Barrel 18yr \$22/\$44
Elijah Craig Small Batch \$6/\$11
Elijah Craig Toasted Barrel 94 \$9/\$18
Evan Williams White Label \$5/\$8
Four Roses Small Batch \$10/\$20
Heaven Hill 7yr \$6/\$12
Henry McKenna \$7/\$13
Hirsch Bourbon Horizon 92 \$7/\$14
Jefferson's Ocean Cask \$16/\$32
Jefferson's Ocean Very Small Batch \$13/\$26
Johnny Drum \$5/\$10
Kentucky Owl \$18/\$36
Knob Creek 9yr Single Barrel Reserve \$10/\$19
Larceny Barrel Proof \$10/\$19
Maker's Mark \$6/\$11
Michter's Single Barrel \$17/\$33
Michter's Sour Mash \$7/\$14
Old Elk Wheated Bourbon \$12/\$24
Old Forester \$5/\$10
Old Forester Birthday \$30/\$60
Old Pogue Whiskey \$15/\$30
Rowan's Creek \$7/\$13
Smoke Wagon Small Batch \$9/\$16.50
Smoke Wagon Uncut Unfiltered \$11/\$21
Smooth Ambler Old Scout \$6/\$11
Stagg Jr \$7/\$14
Stellum Cask Strength \$9/\$17
Tom's Foolery \$9/\$18
Untitled Whiskey #18 \$12/\$24
Very Olde St Nick 8yr \$30/\$60
Very Olde St Nick 13yr \$60/\$120
Waitsburg OOLA \$6/\$12
Weller Reserve \$6/\$12
Whiskey Acres Bottled in Bond \$9/\$17
Wilderness Trail Single Barrel RSV \$8/\$16
Willet Bourbon \$7/\$14
Woodford Rsv Brbn \$6/\$11
Woodinville Port Cask Whiskey \$8/\$15
Yellowstone \$8/\$16

PRICES INDICATE 1OZ OR 2OZ POUR

VODKA

Field Vodka \$11
Modest Vodka \$8
Pride Vodka \$10
Stolichnaya Vodka \$8

GIN

By the Dutch Genever \$6/\$12
Deborges New Style Genever \$6/\$12
Hayman's Sloe Gin \$5/\$9
La Cross Fieldnotes \$6/\$11
Monkey 47 \$10/\$20
Prairie Gin \$4/\$8
Tanqueray \$5/\$10

BRANDY / COGNAC

Monnet VS Brandy \$6/\$12
El Gobernador \$6/\$12
Delord Blanche Armagnac \$5/\$10
Hennessy \$6/\$12
Laird's Applejack \$7/\$15

AGAVE / SOTOL

Banhez Espadin/Barril \$7/\$12
Casa Komos Anejo \$19/\$37
Cimarron Blanco \$6/\$10
Cimarron Reposado \$7/\$11
Del Amigo Mezcal \$6/\$12
Dos Alas Reposado \$5/\$10
Don Fulano Reposado \$10/\$19
Gran Orendain Anejo \$8/\$16
Marca Negra Mezcal Espadn \$10/\$18
Neta Espadin \$15/\$30
Por Siempre Sotol \$8/\$15
Tromba Teq Anejo \$8/\$13

LIQUEURS

Amaro Alta Verde \$5/\$9
Amaro Nonino \$7/\$14
Aperol \$6/\$12
Apologue (Various) \$9/\$16
Averna Amaro \$5/\$10
Aveze \$4/\$8
Bokeh Amaro \$5/\$10
Bonol \$4/\$8
Braulio Amaro \$7/\$13
Campari \$5/\$10
Cocchi Torino \$6
Cynar \$5/\$8
Dolin Genepi des Alpes \$7/\$12
DOM Benedictine \$6/\$12
Fernet Branca \$5/\$9
Ginrei Shiro Shochu \$6/\$12
Green Chartreuse \$9/\$17
Holiday on Rye Aquavit \$6/\$11
Italicus \$6/\$11
Lucano Amaro \$5/\$10
Luna Amaro \$7/\$13
Maraska Pelinkovac \$6/\$10
Malort \$5/\$9
Meletti \$5/\$10
Menta Branca \$5/\$9
Ming River Baijiu \$7/\$13
Montenegro \$7/\$13
Mr. Black Coffee \$6/\$12
Norden Aquavit \$6/\$11
Pasubio Amaro \$5/\$9
Pernod \$7/\$13
Sfumato Amaro \$5/\$9
St. George Absinthe \$9/\$18
Suze \$5/\$10
Yellow Chartreuse \$9/\$17

R(H)UM

Batavia Arrack \$5/\$10
Bounty \$5/\$8
Clairin \$7/\$14
Hamilton Jamaican Gold \$5/\$10
Hamilton Jamaican Black \$5/\$10
Kiyomi Japanese \$7/\$13
Ypioca Cachaca \$5/\$9
Wray & Nephew \$5/\$10





SNACKS & SIDES

HOUSE NUT MIX (V)

mix of nuts, seeds, herbs, spices,
and a touch of maple

\$7

MARINATED OLIVES (V)

mix of olives, herbs, olive oil

\$7

GOAT CHEESE SPREAD (V)

whipped goat cheese with honey, toma-
toes, balsamic reduction, and herbs,
served with crostini

\$14

CAJUN CRAB DIP

served with fresh flatbread

\$16

ROASTED RED PEPPER + PINEAPPLE SALSA (V,GF)

served with house-made tortilla chips

\$10

VEGGIE SUMMER ROLLS (V,GF)

carrots, cucumbers, cabbage, sweet
peppers, rice noodles, served with chili
peanut sauce

\$10

MAINS

BBQ BEYOND MEATBALLS (V)

sweet and spicy beyond meatballs, pine-
apple slaw, Hawaiian roll

\$16

MEDIANOCHE BITES

ham, swiss, slow roasted pork, pickles,
mustard, toasted sweet bread, with
chipotle aioli dipping sauce

\$16

GOAT CHEESE STROMBOLI (V)

goat cheese, mozzarella, sun dried
tomato, caramelized onion, housemade
garlic herb crust

\$18

GRILLED CHEESE (V)

cheddar, swiss, monterey jack, colby, with
a sundried tomato dipping sauce

\$13

DESSERT

SWEET TREAT

check the bar for today's sweet treat

\$MP

* consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.



Photo by Angel Jacome



Photo by Kevin Irvine



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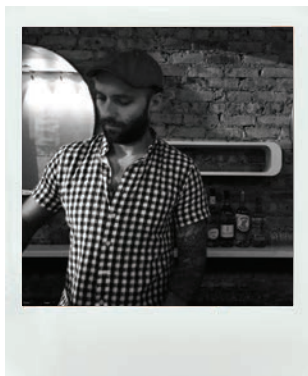


Photo by Kyle Mathews

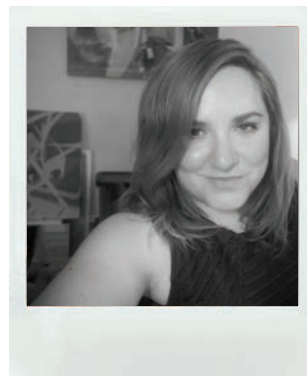


Photo by Jennifer Thornton

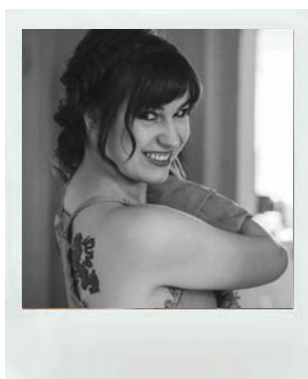
CREW



Rick
Owner



Ashely
Bartender



Kirsten
Bartender



Martin
Bartender

SWAG

TANK TOP
\$20

T-SHIRT
\$25

HOODIE
\$40

TOTE BAG
\$15







