

BAKED GARLIC & OLIVE SOURDOUGH LOAF

IRON-SKILLET ROASTED

MUSSELS	15	triple order	34
SHRIMP	15	double order	28
COMBO mussels, shrimp & crab			39
DOUBLE MUSSELS & CRAB			39
DOUBLE SHRIMP & CRAB			39
DOUBLE SHRIMP DOUBLE CRAB			49
DOUBLE MUSSELS DOUBLE CRAB			49

APPETIZERS

LOBSTER SOUP in a mild curry brodetto	9
CRISPY CRAB CAKES with cranberry relish	14
YELLOWTAIL CARPACCIO with diced chilies & olive oil ponzu sauce	14
LOBSTER CROSTINI with garlic aioli avocado & red onions served with burrata	14
DUNGENESS CRAB CROSTINI with smoked salmon & avocado served with burrata	13
HEIRLOOM TOY BOX TOMATOES bermuda onions & avocado in a balsamic vinaigrette served with burrata	9

SALADS

HOUSE tomatoes, pangrattato, avocado & red onions in an evoo vinaigrette add crab 8	9
BABY ROMAINE with pancetta & pt. reyes bleu cheese dressing add crab 8	9
CAESAR with croutons & shaved grana cheese add crab 8	9
APPLES, WALNUTS, SUNDRIED CRANBERRIES with lettuce, crumbled blue cheese in a raspberry vinaigrette	9

WE ACCEPT MOST MAJOR CREDIT CARDS

THE STEAK

all entrées served a la carte

PETIT FILET MIGNON	29
FILET MIGNON	39
FILET MIGNON BONE-IN (when available)	39
NEW YORK BONE-IN	39
PORTERHOUSE bobo's-style new york & petit filet mignon cooked separately	59
SURF & TURF half crab & petit filet mignon	39

100% usda certified prime dry-aged up to six weeks
we cook our steaks medium rare for optimum flavor

THE CRAB

dungeness crab roasted in garlic sauce

WHOLE CRAB (2 + pounds)	35
HALF ORDER (1 + pound)	19
THREE POUNDS (for two)	49
TOO TWO CRAB (for three)	69
CRAB FEAST (for four)	100

THE FISH

HAWAIIAN SUNFISH FILET sautéed in a soy-butter glaze with seaweed	19
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SIDES

(each) 8

TWICE-BAKED POTATO
BAKED YAM with brown sugar butter
BRUSSELS SPROUTS with pancetta
SWISS CHARD with garlic & olive oil
PORTOBELLO MUSHROOMS
CAULIFLOWER sautéed with garlic & evoo - pangrattato
BERMUDA ONION RINGS
MODERN MAC & CHEESE

Boboquivari

(bo-bo-kwee-var-ee) is the venetian court jester of comedy, embodied in a popular italian marionette



MARTINIS

perfectly balanced & shaken till icy

12

THE BASIL

hangar one straight vodka, fresh basil, lime & a touch of sugar

THE BOHATTAN

basil hayden bourbon, sweet vermouth, fernet, house made brandied cherry & orange twist

THE DREAM

2 nite vodka, absolut vanilia, fresh blackberries & lemon with a sugar collar

THE ESPRESSO

kahlua, bailey's, frangelico, amaretto, espresso, chantilly cream & shaved chocolate rim

ON THE ROCKS

12

THE BLOOD ORANGE MARGARITA

patron tequila, blood orange, lemon & lime juice & soda

THE Q-BALL

hangar one citron, fresh cucumber with lemon & mint

THE BEAUX

mt gay xo rum, reed's ginger brew & fresh lime

THE BELLE

hendricks gin, lemon, st. germain & pomegranate juice

THE MOSCOW MOJITO

stolichnaya vodka, brown sugar, fresh mint, lemon & orange with a splash of ginger ale

WINES

by the glass

WHITE

300	CHAMPAGNE	domaine chandon brut classic	(split)	12
310	CHAMPAGNE	laurent perrier brut	(split)	19
536	CHARDONNAY	man o' war new zealand		12
545	CHARDONNAY	stuhlmuller alexander		15
522	SAUVIGNON	jax y3 napa		9
532	PINOT GRIS	etude carneros		12
534	ROSÉ	chateau d'escalans "whispering angel" france		10
519	WHITE ZIN	st george		7

RED

434	CABERNET	perelli minetti napa		13
480	CABERNET	groth oakville napa		20
439	GRENACHE	curtis winery santa ynez valley		13
440	PINOT NOIR	rex hill willamette		15
443	MERLOT	peju napa		15
426	ZINFANDEL	brazin lodi		12
425	SYRAH	cutt by hunnicutt coombsville		13

1450 LOMBARD SAN FRANCISCO 415.441.8880

www.boboquivaris.com

BEER

ANCHOR STEAM	5
deep amber, hoppy aroma, locally brewed	
FAT TIRE AMBER ALE	5
toasty & hoppy with a fresh finish	
PERONI	6
light, crisp & refreshing	
ANDERSON VALLEY OATMEAL STOUT	5
inky black, hint of chocolate, bittersweet finish	
DOG FISH 90 MINUTE IPA	7
pale ale, notes of brandied fruitcake & citrus	
CHIMAY BLUE TRAPPIST ALE	11
dark, smooth rich texture, spice & floral notes	