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info@bokehchicago.com

4716 NORTH KEDZIE AVENUE
 CHICAGO, ILLINOIS 60625
 (773) 754-0129



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

- Andy Warhol

SIGNATURE COCKTAILS

UNIFORM, DELTA, JULIET

clairin rum, zwack, pineapple shrub, demerara, lemon, allspice tincture, smoke bubble
\$15 * tangy, spiced, vibrant *

TENDER BUTTONS

pinot grigio, shochu, vodka, grapefruit, lemongrass syrup
\$15 * smooth, airy, fragrant *

PACHINKO

kiyomi rum, pisco, cava, clementine liqueur, lime, aronia amaro caviar pearls
\$16 * citrus, petrol, effervescent *

NEOPHOBIA

aquavit, suze, celery poblano juice, honey, lime, cardamom bitters
\$14 * savory, vegetal, crisp *

SHAKY FACE

rum blend, tequila, sherry, sfumato, plum & sour cherry cordial
\$14 * boozy, transformative, bright * (Add a Shaky Face Polaroid Garnish for \$2)

BOKEH

fernet, citrus, sugar, egg white, cardamom bitters
\$14 * medicinal, bittersweet, fragrant *

ESPERANTO

tequila, coccalero, tagine syrup, lemon, coconut milk
\$14 * rounded, saffron, depth *

TWEED JACKET

brandy, chinato, citrus, sugar, egg white, peychaud's
\$14 * balanced, dried fruit, dapper *

SATORI & KENSHO

shochu, umeshu, vanilla liqueur, matcha milk, genmaicha syrup, egg white, lemon, boba
\$16 * tea tannins, crème anglaise, citrus *

SPEED SKATER

gin, gran classico, sloe gin, nux alpina walnut liqueur, cardamom bitters
\$14 * astringent, pine, berry *

FULL REGALIA

bokeh label rittenhouse rye, byrrh, cynar, raspberry balsamic gastrique, arugula foam
\$15 * rich, sweet & sour, herbal *

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

BOKEH CLASSICS

SEASONAL MARGARITA

tequila, plum & sour cherry cordial, lime, ancho chili salt
\$13 * fruit forward, tart, piquant *

SIEGFRIED & ROY

our winter martini and a little extra - gin, armagnac, earl grey tea syrup
\$17 * spirited, decadent, magical fantasia *

OLD FASHIONED

elijah craig small batch bourbon, demerara, angostura & orange bitters
\$13 * if you know, you know *

FROM OFF TO ON

dark rum, mezcal, banane liqueur, chili infused creme de cacao, horchata
\$14 * tropical, cayenne, snowbird vibes *

BOKEH MANHATTAN

rye, brandy, maraschino, sweet vermouth, bitters
\$13 * layered, spirit-forward, different *

LE CONGELÉ BOULEVARDIER

bourbon, braulio, allspice dram, gran classico, orange spice dust, smoke
\$15 * baking spices, orange, alpine *

TURKISH DELIGHT

gold rum, apologue saffron liqueur, turkish coffee, fig jam
\$14 * robust, cardamom, hairy chested *

XOCOLA'J

rye, byrrh, chili, chocolate, sesame coffee tincture, served hot
\$14 * toasty campfire, luscious, velvety *

NAKED & FAMOUS

mezcal, strega, aperol, lime
\$13 * herbal, smoky, naughty * served nude - (nsfw) beefcake or cheesecake or prude

FOREST FLOORS

bourbon, zwack, alchermes, black pepper vanilla demerara
\$14 * woody, fragrant, spiced *

WE'RE IN A MOOD

ask your bartender for details (Sunday-Thursday)
\$MP

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

ALCOHOL-FREE COCKTAILS

THE WALLS IN THE MALL ARE TOTALLY TOTALLY TALL

plum & sour cherry cordial, grapefruit, pineapple shrub, soda

\$9 * fruity, zesty, refreshing *

SILENT CEREMONY

earl grey tea, sugar, lime, rose water

\$9 * herbal, complex, floral *

BOSPHORUS STRAIT

turkish coffee, tagine syrup, condensed milk

\$9 * robust, rich spices, smooth *

LITTLE EYES

pineapple, celery poblano juice, lime, honey

\$9 * bright, vegetal, honeyed *

EK BALAM

chili, chocolate, horchata, fig jam, served hot

\$9 * toasty, decadent, creamy *

* we can add spirits to any alcohol-free cocktail, ask the bartender for suggestions *

BOTTLED TO-GO COCKTAILS

ESPERANTO

NEOPHOBIA

SHAKY FACE

SPEED SKATER

SEASONAL MARGARITA

TURKISH DELIGHT

SIEGFRIED & ROY

NAKED & FAMOUS

BOKEH MANHATTAN

FROM OFF TO ON

\$40/ea - serves four



SPARKLING WINE

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

DOMAINE CAMILLE BRAUN, BRUT ROSÉ, FRANCE '21
GLASS \$14 / BOTTLE \$56

ROSÉ WINE

BARTON & GUESTIER, GAMAY, FRANCE '19
GLASS \$12 / BOTTLE \$56

AVELEDA, TOURIGA NACIONAL, PORTUGAL '21
GLASS \$8 / BOTTLE \$32

WHITE WINE

LA ESQUINA, CHARDONNAY BLEND, ARGENTINA '18
GLASS \$8 / BOTTLE \$32

BODEGA COLOMÉ, TORRONTÉS, ARGENTINA '21
GLASS \$12 / BOTTLE \$48

DOMAINE EMILE BEYER, PINOT BLANC, FRANCE '21
GLASS \$11 / BOTTLE \$44

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

HOUSE OF BROWN, CHARDONNAY, CALIFORNIA '20
GLASS \$12 / BOTTLE \$48

RED WINE

ANDREA OBERTO, NEBBIOLO, ITALY '19
GLASS \$13 / BOTTLE \$52

CHERRIES AND RAINBOWS, GSM BLEND, FRANCE '20
GLASS \$14 / BOTTLE \$56

MESQUIDA MORA, CALLET, SPAIN '20
GLASS \$14 / BOTTLE \$56

BEER

DRAFT BEER

\$MP

VIRTUE DRY CIDER

\$6

OLD STYLE

\$3

SPITEFUL LAGER

\$7

OMISSION GLUTEN FREE IPA

\$5

BUCKLEDOWN BELT & SUSPENDERS IPA

\$7

BELL'S PORTER

\$7

OTHER NON-ALCOHOLIC OPTIONS

MEXICAN COKE

\$3

Q SODA GINGER BEER

\$3

CLUB SODA

\$3



RYE

Michter's Rye Single Barrel \$8/\$16
Old Elk Rye \$14/\$27
Rittenhouse \$5/\$8
Sazerac Rye \$6/\$11
Stellum Rye Cask Strength \$9/\$17
Templeton Rye \$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 White Label \$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

BOURBON

1792 Bourbon \$8/\$15
Bardstown \$9/\$18
Blanton's \$11/\$21
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 Select \$10/\$20
Heaven Hill 7yr \$6/\$12
Henry McKenna \$7/\$13
Hirsch Bourbon Horizon 92 \$7/\$14
Isaac Bowman Port Barrel \$7/\$13
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
Rock Hill Farms \$8/\$18
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 Reserve \$6/\$11
Woodinville Port Cask Whiskey \$8/\$15
Yellowstone \$8/\$16

Prices Indicate 1oz Pour or 2oz Pour

VODKA

Modest Vodka \$4/\$8
Pride Vodka \$5/\$10
Stolichnaya Vodka \$4/\$8

GIN

By The Dutch Genever \$6/\$12
Deborges Malt 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

BRANDY / COGNAC

House Brandy \$6/\$10
House Pisco \$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
Confianza Blanco \$5/\$9
Cimarron Blanco \$6/\$10
Cimarron Reposado \$7/\$11
Del Amigo Mezcal \$6/\$12
Dos Alas Reposado \$5/\$10
Gran Orendain Anejo \$8/\$16
Marca Negra Mezcal Espadn \$10/\$18
Por Siempre Sotol \$8/\$15
Tromba Teq Anejo \$8/\$13

LIQUEURS / MISC.

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
Bonal \$4/\$8
Braulio Amaro \$7/\$13
Campari \$5/\$10
Cocalero \$5/\$9
Cocchi Torino \$6
Cynar \$5/\$8
Dolin Genepi des Alpes \$7/\$12
Dom Benedictine \$6/\$12
Fernet Branca \$5/\$9
Grand Marnier \$7/\$13
Green Chartreuse \$7/\$14
Holiday on Rye Aquavit \$6/\$11
Kitaya 5yr Shochu \$6/\$12
Luna Amaro \$7/\$13
Maraska Pelinkovac \$6/\$10
Malort \$5/\$9
Menta Branca \$5/\$9
Ming River Baijiu \$7/\$13
Mr. Black Coffee \$6/\$12
Norden Aquavit \$6/\$11
Pasubio Amaro \$5/\$9
Pernod \$7/\$13
Sfumato Amaro \$5/\$9
Strega \$8/\$15
Suze \$5/\$10
Yellow Chartreuse \$7/\$14
Zirbenz \$6/\$12
Zwack \$6/\$10

R(H)UM

Batavia Arrack \$5/\$10
Bounty Light or Dark \$5/\$8
Communal Clairin \$7/\$14
Hamilton Jamaican Gold \$5/\$10
Kiyomi Japanese \$7/\$13
St Theresa \$7/\$14
Ypioca Cachaca \$5/\$9





SNACKS & SIDES

HOUSE NUT MIX

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

\$6

MARINATED OLIVES

mix of olives, herbs, olive oil

\$6

CHIPS

house sliced potato chips &
cajun seasoning

\$5

SMOKED TROUT DIP

smoked trout dip, crostini, pickles

\$13

MAC & CHEESE SALAD

feta, buttermilk, dill, spinach, noodles

\$8

SWEET POTATO SALAD

sweet potatoes, green onion, pecan,
maple glaze, baking spices

\$8

DESSERTS

SWEET TREAT

check the bar for today's sweet treat

\$MP

PANINIS

CUBANO

citrus brined pulled pork, ham, swiss,
mustard sauce, house pickled onions &
cucumbers, bolillo w/chips

\$13

FRENCHIE

prosciutto, brie, butter, fig jam, mustard
w/chips

\$13

ROASTED VEGGIE (Vegan)

roasted pepper, zucchini, eggplant,
squash, grilled onion, olive tapenade,
sun-dried tomato spread, w/chips

\$11

GOAT CHEESE, SPINACH, MUSHROOM

spinach, mushroom, garlic, goat cheese
spread, aioli, w/chips

\$11

GRILLED CHEESE

cheddar, swiss, monterey jack, colby,
w/chips

\$9

* 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



Photo by Kevin Irvine



Photo by Kyle Mathews



Photo by Jennifer Thornton

CREW



Rick
Owner



Ashley
Bartender



Kirsten
Bartender



Martin
Bartender

SWAG

TANK TOP
\$20

T-SHIRT
\$25

**BOKEH SPECIAL LABEL
RITTENHOUSE RYE BOTTLE**
\$40

HOODIE
\$40

TOTE BAG
\$15

