

BOOM BANG

Fine Foods & Cocktails

The RAW BAR

OIISHI SHRIMP COCKTAIL | 19
COCKTAIL SAUCE, MIGNONETTE, SPICY MAYO

HAMACHI AQUACHILE | 19
AVOCADO, SERRANO, PICKLED RED ONION

TUNA TARTARE | 19
WHISKEY BARREL AGED SOY SAUCE, SESAME, AVOCADO, BAGUETTE CROUTONS

Seafood Plateaux

DAILY SELECTION OF OYSTERS
HALF DOZEN | 25 DOZEN | 46

SERVED WITH COCKTAIL SAUCE, MIGNONETTE & LEMON

5OZ MAINE LOBSTER TAIL | 35

SMALL ACTION | 56

6 OYSTERS, 4 SHRIMPS, HAMACHI CEVICHE, TUNA TARTARE

BIG ACTION | 120

MAINE LOBSTER TAIL, 12 OYSTERS, 8 SHRIMPS, HAMACHI CEVICHE, TUNA TARTARE



BOOM BANG STYLE | 95
30 G NOBLE BULGARIAN OSSETRA CAVIAR, POTAO CHIPS, CREME FRAICHE, BLACK GARLIC & ONION DIP
ADD 10 G CAVIAR TO ANY DISH +\$35

SMALL PLATES

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| BOOM BANG SAVORY STAR ☑ 9 | SMOKED OYSTER MOUSSE 15 |
| HOUSE MADE BRAIDED BREAD LAYERED WITH PESTO, MOZZARELLA, PARMESAN CHEESE, MARINARA | SMOKED OYSTER, CREME FRAICHE, BEEF BONE BROTH MOUSSED, DILL AND HOUSE MADE BAGUETTE |
| CORN DOGS 9 | CALAMARI 16 |
| ARTISAN FRANKFURTER, BEST BATTER EVER, KETCHUP, & MUSTARD | WILD R.I SQUID, HOUSE MADE TARTAR SAUCE, CHIPOTLE MARINARA |
| MUSHROOM CARPACCIO ☑ 17 | ROASTED & PRESERVED TOMATO TART ☑ 12 |
| SHAVED CRIMINI MUSHROOMS, PRESERVED LEMONS, PICKLED & "TEMPURA" FRIED SHIMEJI MUSHROOMS, SHALLOTS, HONEY BALSAMIC VINAIGRETTE | MARINARA JAM, ROASTED TOMATOES, PARMIGIANO- REGGIANO, ZA'ATAR, BASIL |
| WILD & CULTIVATED MUSHROOM TART ☑ 15 | Charcuterie Board |
| WILD & CULTIVATED MUSHROOMS, GOAT CHEESE MOUSSE, VERJUS | FOR (2/4) 25/42 + ☑ |

SALADS & SOUPS

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|---|--|
| FRENCH ONION + ☑ 14 | CAESAR + ☑ 17 |
| CARAMELIZED ONIONS, PISCO, COMTE CHEESE, BAGUETTE CRUTONS | LITTLE GEMS, CLASSIC CAESAR DRESSING, SPANISH ANCHOVIES, PARMESAN CHEESE |
| WARM GOAT CHEESE SALAD ☑ 17 | WEDGE ☑ + ☑ 16 |
| CABRA DE NATA GOAT CHEESE BAKED IN PUFF PASTRY, ORGANIC MIXED GREENS WITH A HONEY BALSAMIC VINAIGRETTE, ROASTED BEETS | BABY ICEBERG, POINT REYES BLUE CHEESE DRESSING, SWEET 100'S TOMATOES, RED ONION, THICK-CUT BACON |

MAINS

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| STEAK FRITES* ☑ 40 | BUCATINI BOLOGNESE 27 |
| CHOICE OF FRIES OR ORGANIC MIXED GREENS
9 OZ GRASSFED PRIME NY STRIP, CHOICE OF HOTEL BUTTER, OR ITALIAN STYLE SALSA VERDE | NEIMAN RANCH CUSTOM BLEND GROUND BEEF, CLASSIC BOLOGNESE SAUCE, PARMESAN CHEESE |
| BOOM BANG BURGER* + ☑ 22 | ROASTED SPRING CHICKEN ☑ 29 |
| CHOICE OF FRIES OR ORGANIC MIXED GREENS
NEIMAN RANCH CUSTOM BLEND, BRIOCHE BUN, AGED CHEDDAR, CLASSIC GARNISH, "SPECIAL SAUCE" ADD THICK-CUT BACON +\$5 | MARY'S HALF CHICKEN, SUMAC YOGURT SAUCE, ROASTED SWEET ONIONS, NAPOLI TOMATOES, ROASTED ASPARAGUS & POTATOES |
| FISH & CHIPS + ☑ 27 | TOMATO BISQUE & GRILLED CHEESE SANDWICH ☑ 19 |
| CHOICE OF FRIES OR ORGANIC MIXED GREENS
HADDOCK FILET, BEER BATTER, TARTAR SAUCE
VEGAN OPTION, SUB CAULIFLOWER | CREAMY TOMATO BISQUE, BRIOCHE, GOAT CHEESE, COMTE, & WHITE CHEDDAR |
| BUCATINI PUTANESCA ☑ 21 | PORK SHANK + ☑ 39 |
| MARINARA, KALAMATA OLIVES, PRESERVED LEMONS, CAPERS, CHILES, PARMESAN CHEESE
SPANISH ANCHOVIES +\$5 | SLOW COOKED COMPARTES PORK, HERE & THERE SAUCE, ROASTED LITTLE GEMS, LEMON ZEST, BREAD CRUMBS |
| BUCATINI CARBONARA + ☑ 27 | KING SALMON ☑ 39 |
| EGG YOLK, CREAM, PARMIGIANO-REGGIANO, SWEET PEAS, LARDONS, BLACK PEPPER, PARMESAN CHEESE | ROMESCO, JULIENNE BELL PEPPER TRIO CONFIT, POTATO PUREE, ROASTED ALMONDS, TOMATO OIL, SALMON GASTRIQUE |
| WHITE LASAGNA 40 | VEGETABLE PESTO LASAGNA ☑ 34 |
| KUROBUTA GROUND PORK, BLACK TRUFFLE CREAM SAUCE, BLACK TRUFFLES, RICOTTA CHEESE, PORK BORDELAISE, PARMESANO REGGIANO | ROASTED ZUCCHINI, SQUASH, EGGPLANT, CONFIT TOMATOES, LASAGNA NOODLES, RICOTTA, CREAMY PESTO
ADD SHRIMP +\$12 OR LOBSTER +\$35 |
| SHORT RIB ☑ 47 | Sole meunière ☑ 65 |
| ROASTED TURNIPS, SWEET ONIONS, POTATOES, NATURAL JUS, SALSA VERDE | POTATO PUREE, BROWN BUTTER, CAPERS, LEMON, PARSLEY |
| DUCK CONFIT ☑ 31 | |
| ROASTED APRICOTS, DUCK BORDELAISE, POTATO PUREE | |

DAILY SPECIALS

MONDAY

Staff Family Night

TACO TUESDAY
(2 FOR 1 MARGARITAS)

SHRIMP AL LA DIABLA TACOS
SIZZLING IN A CAST IRON, GRILLED OIISHI SHRIMP IN A CREAMY CHIPOTLE FONDUE | 25

FILET MIGNON TACOS
SIZZLING IN A CAST IRON, TRIO OF SAUTEED PEPPERS, ONIONS, SLICED FILET MIGNON ASADA STYLE | 25

WINE WEDNESDAY
(HALF OFF WINE)

LAMB CHOPS | 39

NEW ZEALAND LAMB CHOPS, MINT PISTACHIO PESTO, ROASTED BEETS, POTATO PUREE, BORDELAISE, FRIED MINT

THURSDAY
(\$10 MARTINIS)

LOBSTER PASTA | 35

TONNERELLI DI NERO PASTA, 5OZ MAINE LOBSTER TAIL, LOBSTER BISQUE SAUCE, BLISTERED CHERRY TOMATOES, CHIVES, PARMESAN-BUTTER

FRIDAY & SATURDAY

RIBEYE AND

TRUFFLE FRIES | 69

CEDAR RIVER 14OZ RIBEYE, TRUFFLED FRENCH FRIES, BORDELAISE SAUCE, ROASTED TOMATO

SUNDAY

Staff Family Night

SIDES

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| FRENCH FRIES 7 |
| HOUSE FRY SAUCE, FRIED IN PEANUT OIL |
| TRUFFLE FRENCH FRIES 13 |
| BRUSSELS SPROUTS ☑ 12 |
| BALSAMIC REDUCTION, PARMESANO REGGIANO |
| POTATOES PUREE 13 |
| A LA JOEL ROBUCHON |
| MEXICAN SQUASH ☑ ☑ 13 |
| ROASTED CALABACITAS, POBLANO SAUCE, GRILLED SUMMER CORN |
| ORGANIC CARROTS ☑ ☑ 10 |
| MAPLE GREEK YOGURT SAUCE, TOASTED NUTS, FRIED TARRAGON |

ADD TO ANY PASTA CHICKEN \$10 SHRIMP \$12 SALMON \$30 LOBSTER \$35 CAVIAR \$35

*Consuming raw or undercooked meat, poultry, shellfish, seafood or egg may increase your risk of foodborne illness

◆ Can be made into by request:

☑ Vegetarian ☑ Vegan ☑ Gluten Free

BOOMBANG

Fine Foods & Cocktails

COCKTAILS \$16

THE MAYAN DIAMOND

MEZCAL, DRY VERMOUTH, GRAPEFRUIT LIQUEUR, ORANGE APERITIF WINE, ORANGE BITTERS

BLACK KNIGHT

CHOICE OF VODKA OR DHARMA GIN POMEGRANATE JUICE, LEMON, ACTIVATED CHARCOAL, GOLD DUST

SINGLE BARREL OLD FASHIONED

KENTUCKY BOURBON, DEMERARA, ORANGE PEEL, ANGOSTURA BITTERS

CHEIF LAPU LAPU

DARK RUM, LIGHT RUM, ORANGE JUICE, LEMON, PASSION FRUIT, CANE SYRUP

AMERICAN GANGSTER

RYE WHISKEY, APPLE BRANDY, ALL SPICE DRAMBUI, DEMERARA SYRUP, ORANGE BITTERS

DESERT SUNSET

DHARMA GIN LIME, CUCUMBER, MANGO

LOVE STRUCK

DHARMA GIN, WHITE CHOCOLATE LIQUEUR, COCO LOPEZ, CREAM, PINEAPPLE, SUGAR ROSE PETAL

SHAKE, RATTLE, & ROLL

BANANA RUM, BOURBON, CHOCOLATE LIQUER, SALTED CARMEL RIM

PURPLE REIGN

VODKA, UBE, LEMON, ORGEAT, PINEAPPLE

BIG KIWI ENERGY

TEQUILA, LIME, KIWI, PINEAPPLE, ORGEAT

PALOMA BANG

CHOICE OF BLANCO TEQUILA OR REPOSADO MEZCAL LIME, GRAPEFRUIT THREE WAYS, SELTZER

MY GRANDMA'S FAVORITE

DHARMA GIN, ZYNAR, BENEDICTINE, LEMON, HONEY ZAATAR RIM, BEEF JUS, CRACK BACON



Champagne & Sparkling

Scarpetta Prosecco Brut

VENTO DOC ITALY

12 | 40

Francois Montand Blanc De Blanc Brut Champagne

FRANCE

14 | 50

Taittinger Champagne

BRUT LA FRANCAISE

25 | 96

BEER

TENAYA CREEK BONANZA BROWN

BROWN ALE (DRAFT), 5.6% ABV

BEER ZOMBIE DUCK HUNTER IPA

AMERICAN IPA (DRAFT), 7.2% ABV

ABLE BAKER EL PATO LOCO

MEXICAN LAGER (DRAFT), 19 IBU, 4.5% ABV

SEASONAL ROTATING DRAFT | MP

BEER ZOMBIE SEASONAL RELEASE

CAN BEER

ROSÉ

MAISON SALEYA, ROSE, COTEAUX- D'AIX-EN-PROVENCE

11 | 40

WHITE

MASI, PINOT GRIGO, VENTO ITALY

11 | 40

DECOY, CHARDONNAY, SONOMA COUNTY

14 | 50

ARENDSI, CHARDONNAY BLOK A15, SINGLE VINEYARD, ROBERTSON, SOUTH AFRICA

66

FAR MOUNTAIN, CHARDONNAY, SONOMA COUNTY

65

MAS LA CHEVALIERE, CHARDONNAY, LANGUEDOC ROUSSILLON

11 | 40

FRENZY, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND

14 | 50

MONCHHOF ESTATE RIESLING, MOSEL, GERMANY

17 | 60

RED

LA POSTA, MALBEC, MENDOZA, ARGENTINA

13 | 47

J. LOHR, PINOT NOIR, PASO ROBLES, CALIFORNIA

13 | 47

DECOY, MERLOT, SONOMA COUNTY

16 | 60

POSTMARK, CABERNET SAUVIGNON, PASO ROBLES, CALIFORNIA

18 | 68

TAPESTRY, RED BLEND, BEAULIEU VINEYARD, PASO ROBLES

16 | 59

CASTELLO DI VOLPAIA, SANGIOVESE, CHIANTI SANGIOVESE, ITALY

21 | 65

FAMILIA TORRES, PRIORAT SALMOS, CATALONIA, SPAIN

79

CHATEAUX LA NERTHE, COTES DU RHONE, FRANCE

74

PONZI, PINOT NOIR, OREGON

70

MICHELE CHIARLO BAROLO, NEBBIOLO, PIEDMONT ITALY

110

CHATEAU MARGAUX 1'ER GRAND CRU, BORDEAUX, FRANCE

150

CAYMUS CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA

136

CAYMUS SPECIAL SELECT CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA

385