



LUNCH

SMALL PLATES

Sticky-Finger Ribs <i>Babybacks with Asian glaze. Highly addictive.</i>	10
Thai Sashimi * * <i>Tasty tuna with a zip you'll crave.</i>	9
Crab Cakes <i>With a scrumptious wasabi cream sauce.</i>	13
'Sun-Dried' Beef <i>Twice-cooked and seasoned Certified Angus Beef sirloin strips.</i>	8
California Unroll <i>Naked. With spicy creamy and wasabi sauces.</i>	13
Cheese Platter <i>Chef's selection of cheese with fruit and crackers.</i>	12
Seafood Cigars <i>Slender crispy rolls with scallops and shrimp, served with our own plum sauce.</i>	10
Salmon Tataki <i>Chopped salmon with chili oil, ginger, shiso, tobiko.</i>	9
New World Sashimi <i>Slices of hamachi with yuzu soy sauce.</i>	9
Tuna Tartar * <i>With creamy spicy sauce, tobiko and slender juliennes of pear.</i>	10
Assorted Dim Sum <i>Light & flavorful steamed dim sum.</i>	10
Peking Duck Spring Roll <i>With almond, green onion and julienned jalapeño.</i>	9
Chicken Lettuce Cups <i>Chopped breast meat in Thai sauce.</i>	9
Prawn Tempura <i>Delicately battered and crispy.</i>	9
Vegetable Tempura <i>Classic tempura with crispy veggies.</i>	7
Three-Flavor Chicken Wings * * <i>Sweet. Sour. Spicy.</i>	9
Tempura Hand Roll <i>Prawn or tofu with spicy cream sauce and orange tobiko.</i>	6
Thai Nachos * * <i>Spicy Northern Thai Pork Dip with avocado and sour cream and tortilla chips.</i>	9

* Mild ** Spicy *** Yee-Ha!

SOUPS AND SALADS

Bo's Lemongrass Clam Chowder * <i>The Ultimate Clam Chowder. A Chowder to make you forget all others.</i>	4 / 7
Creamy Tom Yum Chicken Soup * <i>Bo's spin on a Thai classic, with roasted herbs.</i>	4 / 7
Wok-Grilled Mushroom Salad <i>Scrumptious assortment of mushrooms with Miso dressing.</i>	10
Thai Shredded Chicken Salad * <i>Served with dark soya dressing.</i>	10
Bo's Caesar Salad <i>With Thai Barbecue Chicken.</i>	11

SANDWICHES are served with your choice of:
Sea Salt Fries or Caesar Salad or Asian Salad with Soy Vinaigrette

Flank Steak Sandwich <i>Marinated in soy balsamic vinaigrette served with roasted bell peppers and onion.</i>	10
Bo's Own Burger <i>Juicy 1/2-lb. burger packed with Asian flavors.</i>	10
Koreadilla * <i>Korean quesadilla stuffed with goat cheese and marinated Korean pork.</i>	10
Pulled Pork Panang * <i>Spicy pulled pork with lettuce, red onion, tomato, basil pesto on garlic bread.</i>	10
Beef Massaman Sandwich * <i>With leaf lettuce, tomato, red onion, on garlic bread.</i>	10
Grilled Vegetable Sandwich * <i>Mozzarella, Chinese eggplant, bell pepper, portobello mushroom, tomato, basil, onion, on garlic bread.</i>	10
Thai Chicken Sandwich <i>Tender grilled chicken breast with peanut sauce on both sides, served on a burger bun and accompanied with shredded iceberg, sliced cucumber in Thai vinaigrette, onion, tomato slices</i>	10
Turkey Cranberry Sandwich <i>Roast turkey, Havarti cheese, bacon, cranberry sauce, lettuce and slices of tomato served on 1/2-grain bread.</i>	10
Ahi Sandwich * <i>The ultimate tuna sandwich, with mildly spicy wasabi mayonnaise, lettuce, tomato, Japanese sprouts, served on your choice of whole wheat or 1/2-grain bread.</i>	12
Killer Crab Club <i>Bo's crab cake with avocado and bacon on egg bread. Available in a prawn version.</i>	13

An 18% service charge will be added for parties of 6 or more.



DINNER

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Thai Nachos ** <i>Spicy Northern Thai Pork Dip with avocado and sour cream and tortilla chips.</i>	9
Koreadilla * <i>Korean quesadilla stuffed with goat cheese and marinated Korean pork.</i>	10

SOUPS

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SALADS

Wok-Grilled Mushroom Salad <i>Scrumptious assortment of mushrooms with Miso dressing.</i>	10
Thai Shredded Chicken Salad * <i>Served with dark soya dressing.</i>	10
Bo's Caesar Salad <i>With Thai Barbecue Chicken.</i>	11

LARGE PLATES

Large plates are served with vegetables of the season

New York Yakiniku <i>12-oz. grilled Black Angus New York steak with Bo's homemade traditional Japanese Yakiniku Sauce, served with wasabi mashed potatoes.</i>	28
Bulgogi Steak <i>Grilled slices of Black Angus top sirloin (8-oz.) marinated Korean-style and served with Umeboshi rice.</i>	24
Peppercorn Filet Mignon <i>Grilled 8-oz. Black Angus filet with brandied green peppercorn sauce. Served with wasabi mashed potatoes.</i>	29
Marinated Flank Steak <i>An 8-oz. grilled Black Angus flank steak with balsamic herb marinade, served with wasabi mashed potatoes.</i>	19
Spicy Marinated Korean Pork ** <i>Slices of grilled pork tenderloin (8-oz.) marinated in Bo's homemade Korean sauce served with Umeboshi rice.</i>	19
Flambé Pork Chop * <i>With spicy brandied-peach sauce served with mashed potatoes.</i>	16
Grilled Chicken Breast <i>With spicy Grand Marnier orange sauce served with Umeboshi rice.</i>	13
Grilled Five-Spice Duck Breast <i>Tender 8-oz. duck breast with tamarind and puréed mango sauces served with wasabi mashed potatoes.</i>	20
Lemongrass Trout <i>Grilled 10-oz. trout in banana leaves with duo of sauces served with Umeboshi rice.</i>	19
Grilled Portobello <i>Topped with peanut sauce, served with crisp fried egg noodles and cooked vegetables.</i>	16
Seared Salmon with Shiitake Vinaigrette <i>8-oz. filet of grilled salmon served with wasabi mashed potatoes.</i>	16
Orange Tandoori Chicken * <i>Hint of orange flavors Bo's twist on traditional Indian Tandoori, served with Umeboshi rice.</i>	14
Wok-Seared Sesame-Ahi Tuna <i>A 6-oz. filet served with Soba Noodle Salad and soy-kafir lime dressing.</i>	16
Miso-Citrus Marinated Arctic Char <i>8-oz. filet of grilled Arctic Char served with Umeboshi rice.</i>	20
Grilled Halibut <i>10-oz. filet topped with crispy ginger, served with wasabi mashed potatoes.</i>	20

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DRINKS

SPECIALTY COCKTAILS

Zen Master

7

House infused Spicy Tom Yum vodka and Zen Green Tea liqueur shaken with muddled cucumber and lime served tall on the rocks.

Red Hot Mama

7.50

Fresh lime, chili flakes, house infused Spicy Tom Yum vodka and ginger syrup served up with a sugar rim.

Bo's Appletini

8

Grey Goose la'Poire and Zubrowka Bison Grass vodkas shaken with Hana Fuji Apple Sake and muddled Granny Smith apple.

Bug Spray

8

Hussong's Reposado tequila served up in a sugared martini with fresh squeezed orange, ruby red grapefruit, lemon and cranberry juices

Jasmine Orange Drop

7.50

House infused jasmine & orange vodka, Tuaca liqueur, jasmine syrup and fresh squeezed orange juice topped with flamed orange zest and served up.

Citrus Sunshine

8

Muddled apple and watermelon shaken and served up with house infused lemongrass & citrus vodka, Pallini Limoncello and guava juice.

Starry Night

8

House infused kiwi & apple and Captain Morgan Spice rums on the rocks with muddled lime and kiwi.

Hanoi High

7.50

The mint julep goes tropical-Bulleit bourbon, Hpnotiq and Patrón Citrónge over crushed ice and mint with fresh orange juice.

Red Rickshaw

7.50

Johnnie Walker Red Label scotch, Bushmills Irish, Drambuie and Patrón XO Cafe served tall, on the rocks, topped with soda.

Bird of Paradise

7.50

Pomegranate and papaya juices shaken with Monopolowa vodka, Midori and Amaretto di Sarrono, served up.

Lychee Martini

7.50

House infused lychee vodka and St. Germain liqueur, muddled lychee and Monopolowa vodka served up.

Unnamed

8.50

Clear Creek Kirschwasser, Pama Pomegranate liqueur and dry vermouth topped with flamed lemon zest and served up.

Jungle Juice

7.50

Midori, Patron Citrónge and Blue Curacao liqueurs, Bacardi Limon, mango and fresh squeezed orange juice on the rocks.

Funky Monkey

8

Muddled banana, fresh squeezed orange juice with Stolichnaya Razberi vodka and a dash of banana liqueur served tall, on the rocks.

PRC Parfait

8.50

Godiva Dark & White Chocolate liqueurs, Skyy Vanilla vodka and Chambord served up with a cocoa rim.

WHITE WINES

Glass Bottle

ALBARINO

'05 Vina Nora, Rias Baixas (SP) 8.50 32.00

BLEND

'05 Conumdrum, Rutherford (CA) 49.00

CHARDONNAY

'05 California's Jewel, Monterey (CA) 6.50 24.00
'06 A to Z Wineworks (OR) 8.00 25.00
'05 Ch. Ste. Michelle, Indian Wells (WA) 33.00
'02 Eyrie, Estate Reserve (OR) 49.00
'03 Shaw & Smith M3, Adelaide Hills (AUS) 52.00
'04 Adelsheim, Caitlin's Reserve (OR) 62.00
'05 Rombauer 70.00
'04 Grgich Hills, Napa (CA) 79.00

CHENIN BLANC

'04 Chappellet Dry, Napa (CA) 30.00

GEWURZTRAMINER

'04 Trimbach, Alsace (FR) 32.00
'04 Hugel, Alsace (FR) 42.00

PINOT BLANC

'05 Lucien Albrecht, Balthazar Cuvee (FR) 7.00 23.00
'06 Eyrie, Dundee Hills (OR) 10.00 33.00

PINOT GRIS

'05 St. Josef's, Willamette Valley (OR) 21.00
'06 Red Door Willamette Valley (OR) 8.00 30.00
'06 King's Estate Willamette Valley (OR) 9.00 34.00
'04 King's Estate Domaine, Willamette Valley (OR) 38.00
'99 Trimbach Gold Reserve, Alsace (FR) 69.00

RIESLING

'06 Polka Dot, Pfalz (GER) 6.00 23.00
'05 Pikes Dry, Clare Valley (AUS) 10.00 35.00
'06 Ch. Ste. Michelle, Ercioa (WA) 45.00

SAUVIGNON BLANC

'06 Brancott, Marlborough (NZ) 9.00 34.00
'07 Kim Crawford, Marlborough (NZ) 36.00

SOAVE

'05 Ca' Rugate, San Michelle (IT) 6.50 23.00

SPARKLING

NV Rotari, Brut (IT) 187ml 7.00
NV Sparr, Marquis de Perlade (FR) 25.00
'03 Gloria Ferrer, Sonoma (CA) 39.00
'02 Argyle Brut, Willamette Valley (OR) 48.00

RED WINES

Glass Bottle

BLEND

'06 Folie A Deux, Menage a Trois (CA) 6.00
NV Sokol Blosser Meditrina, Dundee (OR) 10.00 36.00

CABERNET SAUVIGNON

'05 337, Lodi (CA) 8.00 28.00
'03 Shingleback, McLaren Vale (AUS) 12.00 44.00
'03 Merryvale Starmont, Napa (CA) 49.00
'03 Ch. Ste. Michelle, Cold Creek (WA) 54.00
'02 Heitz, Napa (CA) 85.00
'02 BV Reserve George de Latour, Napa (CA) 140.00

GARNACHA

'06 Garnacha de Fuego, Calatayud (SP) 5.50 18.00

MERLOT

'03 Mia's Playground, Napa (CA) 8.00 27.00
'03 Ch. Ste. Michelle, Columbia Valley (WA) 10.00 35.00
'03 Canoe Ridge, Columbia Valley (WA) 45.00

PINOT NOIR

'06 Erath, Dundee Hills (OR) 10.00 36.00
'06 Lange, Willamette Valley (OR) 12.00 39.00
'06 Argyle, Willamette Valley (OR) 44.00
'01 Panther Creek, Winemaker's (OR) 50.00
'04 Domaine Droughin, Willamette Valley (OR) 70.00
'05 Erath, Prince Hill, Dundee Hills (OR) 80.00
'02 Willakenzie Estate, Terres Basses (OR) 100.00

SYRAH / SHIRAZ

'06 Lindemann Bin 55, Cab/Shiraz (AUS) 8.00 28.00
'03 Peter Lehmann, Barossa (AUS) 36.00
'04 Shingleback, McLaren Vale (AUS) 42.00
'05 Seven Hills, Walla Walla Valley (WA) 54.00

ZINFANDEL

'05 Ravenswood, Lodi (CA) 8.00 31.00

