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BOKA STIRS IT UP WITH FUN COCKTAILING

*Downtown's Hot Spot for Urban American Dining
Also Refreshes with Cool, Crafty Cocktails*

SEATTLE--(October 16, 2006)--**BOKA KITCHEN + BAR**, adjacent to the new Hotel 1000, is pouring it on with tantalizing **handcrafted cocktails** to complement its menu of **urban American food**. Chef Seis Kamimura, owner of Les Cadeaux Gourmets (now an e-commerce operation), and a former chef-partner at Belltown's bada lounge, has designed an alluring roster of tasty, clever concoctions worth a toast.

The **Lemongrass Drop** swirls lemon infused vodka and fresh lemon, with a zesty sugar rim (\$7). A **Smoky Hibiscus Margarita** features El Tesoro anejo tequila splashed with fresh lime and hibiscus syrup for a flowery finish (\$9). The **Fresh** soars with Aviation Gin, fresh pressed cucumber, mint, lime and soda for a cool summer quencher (\$8). BOKA's **Mojito N.W.** gets a flavor boost from Clear Creek pear brandy, mixed with the Bacardi Limon, mint and fresh lime (\$8). For the exotic, lychee infused vodka and plum wine team up for the tantalizing, tart **Plum Lotus** (\$7).

Drink classics at BOKA's bar are bolstered with embellishments. Take, for example the **Ten Up**, a Tanqueray Ten gin martini with a blue cheese packed olive (\$10), or the **Dubious Manhattan**, made "rubious" with Red Dubonnet, Knob Creek bourbon, red vermouth, and plump sour cherries (\$10). Love orange? Try the **Downtown Side Car** made with Hennessy, apricot brandy, Frangelico, and fresh lemon and orange (\$8).

Going *sans* alcohol? Consider the **Spa Splash** (\$5), with cucumber, mint, passionfruit and lime soda.

Also not to be missed is the **happy hour**, with drink specials and 50 percent off a bar menu lined with "urban bites" and "urban eats." The "bites" are portioned in two's for nibbling, such as two **Warm Dungeness Crab Cupcakes** with crème fraiche frosting and saffron salt sprinkles (\$5) or **Thai Spiced Chicken Lollipops** (\$4). "Urban eats" deliver bigger portions, such as the **American Wagyu Burger** with truffle fries (\$12), or the herb panko-crusted and fontina-rich **Mac 'n Cheese** (\$5). Making "the hour" even happier, **well drinks are just \$4.75**, selected **draft beers, \$3**, and select red and white **wine by the glass, \$5**. Happy hours are Monday – Friday from 3-6 p.m., followed by a late night happy hour from 10 p.m. – midnight.

Don't forget about BOKA's new and old world wine list, sure to please your sip-n-swirl accomplices hoping to uncork something special with their dining experience.

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Discover BOKA's urban American cuisine at Madison and First in Downtown Seattle. Hours of operation are Monday – Friday, 11 a.m. to midnight; Saturday, 10 a.m. to 10:30 p.m.; Sunday, 10 a.m. to 10 p.m.; and weekend brunch 10 a.m. to 2:30 p.m. BOKA is open for lunch, dinner, happy hour, late night dining, and weekend brunch. Call 206-357-9000 or visit www.bokaseattle.com for more information.

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