

# BLVD

kitchen & bar

## wine, beer, & specialty cocktails

### bubbles

LA MARCA PROSECCO italy 10/46  
MUMM NAPA 187ml napa valley 10  
SCHARFFENBERGER ROSÉ mendocino county 18/70  
J CUVÉE sonoma county 53  
SCHRAMSBERG BLANC DE BLANCS napa valley 53  
DOMAINE CHANDON "ETOILE" ROSÉ napa/sonoma 70  
VEUVE CLICQUOT france 375ml 54  
DOM PÉRIGNON france 300  
MOËT BRUT IMPERIAL france 375ml 50

### whites

SEVEN DAUGHTERS MOSCATO italy 10/38  
BLUFELD RIESLING germany 12/46  
FLEUR DE PRAIRIE ROSÉ provence 13/52  
LUCCIO PINOT GRIGIO italy 10/38  
SANTA MARGHERITA PINOT GRIGIO italy 15/53

### chardonnay

HESS SHIRTAIL monterey 10/34  
BUEHLER russian river 13/46  
SONOMA CUTRER russian river 15/56  
JORDAN sonoma county 80  
CAKEBREAD napa valley 86

### sauvignon blanc

JOEL GOTT california 11/42  
WHITEHAVEN marlborough 14/54

### reds

EDNA VALLEY MERLOT central coast 11/42  
TERRA D'ORO ZINFANDEL amator county 11/42  
SEGHEISIO ZINFANDEL sonoma county 14/54  
TERRAZAS MALBEC mendoza 10/38  
STAGS' LEAP PETITE SYRAH napa valley 92  
ROMBAUER MERLOT napa valley 98

### cabernet sauvignon

JOSH CELLARS california 11/46  
MICHAEL DAVID "FREAKSHOW" lodi 15/56  
JUSTIN paso robles 18/70  
ORIN SWIFT "8 YEARS IN THE DESERT" napa valley 24/98  
STAG'S LEAP "ARTEMIS" napa valley 140  
JORDAN alexander valley 140  
SILVER OAK napa valley 250  
OPUS ONE napa valley 450

### pinot noir

CHATEAU SOUVERAIN california 11/42  
A TO Z oregon 14/52  
SPELL yorkville highlands 22/90  
DOMAINE SERENE "YAMHILL CUVÉE" willamette valley 120

*ask your server about our current feature wine selections*

### mn craft beer/domestic/imports

612BREW minneapolis, mn  
SUMMIT EPA st.paul, mn  
MODIST BREWING minneapolis, mn  
BLVD HONEY BLONDE 612brew  
MILLER LITE wisconsin  
STELLA ARTOIS belgium

*ask your server about the rotating drafts and current styles for each brewery*

### bottled beer

MICHELOB GOLDEN LIGHT  
MICHELOB ULTRA  
BUDWEISER  
BUD LIGHT  
COORS LIGHT  
CORONA  
HEINEKEN  
BLUE MOON  
LEFT HAND MILK STOUT

### tall boys

GUINNESS  
SOCIABLE CIDER WERKS - FREEWHEELER  
SURLY FURIOUS

### hard seltzer

HIGH NOON  
Flavors available black cherry, lime, peach, pineapple, grapefruit or watermelon

### martinis

RASPBERRY MARTINI 12  
stoli razz, chambord  
  
PIN-UP GIRL 12  
stoli, solerno, grapefruit, orange, house-made sour, malbec float  
  
FRENCH 75 12  
bombay sapphire, champagne, lemon  
  
BLVD MANHATTAN 12  
woodford reserve, sweet vermouth  
  
BLVD COSMO 12  
stoli citrus, cointreau, cranberry, lime

### cocktails

SAZERAC 12  
bulleit rye, creole bitters, pernod  
  
RED SANGRIA 12  
zinfandel, st. germain, mixed fruit  
  
WHITE SANGRIA 12  
sauvignon blanc, st. germain, pomegranate puree, mixed fruit  
  
BLVD MARGARITA 14  
herradura reposado, solerno, grand marnier, house-made sour  
  
MOSCOW MULE 12  
ketel one, ginger beer, lime

*ask your server about our rotating house made craft cocktails*

# BLVD

## kitchen & bar

### brunch beverages

- BLVD SIGNATURE BLOODY MARY** 12  
white cheddar, shrimp, cured salami, dill pickle, green olive, pepperoncini
- MIMOSA/KIR ROYALE** 9  
champagne & orange juice/champagne & chambord
- FRENCH 75** 12  
bombay sapphire, champagne, lemon
- IRISH COFFEE** 10
- BAILEY'S & COFFEE** 9
- ORANGE JUICE** 4
- GRAPEFRUIT JUICE** 4

### classic brunch

- SMOKED SALMON & BAGEL** 15  
river smoked salmon, toasted plain bagel, hard boiled egg, red onions, capers, tomatoes, mixed greens, chive cream cheese
- LOBSTER & AVOCADO TOAST** 18  
fried eggs, avocado spread, lobster meat, garlic butter sauce, arugula salad, cheesy hashbrowns
- TRADITIONAL EGGS BENEDICT** 14  
canadian bacon, poached eggs, toasted english muffin, whole grain mustard hollandaise, cheesy hashbrowns
- CRAB CAKE BENEDICT** 18  
jumbo lump crab cakes, poached eggs, toasted english muffin, whole grain mustard hollandaise, crispy potato strings
- JOE'S EGGS** 14  
scrambled eggs, italian sausage, red & green peppers, onions, provolone, yukon breakfast potatoes, choice of toast
- BISCUITS & GRAVY** 14  
spicy sausage gravy, house-made cheddar biscuits, two eggs any style
- HUEVOS RANCHEROS** 14  
crispy corn tortillas, over easy eggs, bacon borracho beans, salsa, mint crème fraîche, guacamole, yukon breakfast potatoes
- CHILAQUILES** 14  
crispy corn tortillas, over easy eggs, bacon borracho beans, chicken tinga, salsa verde, crema, guacamole, pickled red onion & jalapeño, yukon breakfast potatoes
- PRIME RIB HASH** 18  
diced prime rib, red & green peppers, onions, fried eggs, choice of toast
- LOBSTER HASH** 18  
lobster meat, red & green peppers, onions, fried eggs, old bay hollandaise, choice of toast
- CLASSIC BREAKFAST** 14  
two eggs any style, cheesy hashbrowns, bacon or sausage, choice of toast
- HAM & CHEESE CROISSANT** 14  
black forest ham, over easy egg, cheddar, avocado, croissant
- BUTTERMILK PANCAKES** 14  
choice of strawberry cheesecake or blueberry compote topping

### omelets

*served with cheesy hashbrowns & choice of toast*

- EGG WHITE & SPINACH** 14  
egg whites, spinach, wild mushrooms, goat cheese
- VEGETABLE** 14  
red & green peppers, heirloom tomatoes, caramelized onions, swiss, sour cream
- HAM & CHEDDAR** 14  
black forest ham, white cheddar
- SMOKED BACON** 14  
applewood smoked bacon, caramelized onions, white cheddar
- SPANISH** 14  
chorizo, caramelized onions, jalapeño, jack cheese, cilantro, salsa, guacamole, sour cream

### sides

- APPLEWOOD SMOKED BACON** or **BREAKFAST SAUSAGE** 5
- CHEESY HASHBROWNS** or **BREAKFAST POTATOES** 5
- FRESH FRUIT** 6
- CINNAMON FRENCH TOAST** 8
- GRANOLA & YOGURT WITH FRUIT** 12  
house granola, vanilla yogurt, macerated & fresh berries
- LOBSTER MAC & CHEESE** 14
- TRUFFLE FRIES** gorgonzola cream 9
- SWEET POTATO FRIES** seasoned sour cream 8

# brunch

### appetizers

- EDAMAME** 13  
spicy soy garlic glaze
- TUNA SASHIMI** 18  
sesame crusted seared ahi tuna, asian slaw, wasabi aioli, ponzu, wasabi tobiko
- CHILI SHRIMP & AVOCADO SALSA** 18  
ceviche shrimp, roasted corn, red onions, green peppers, lemon mint crème fraîche, avocado, cilantro, tortilla chips
- CALAMARI** 15  
red & green peppers, lemon wheels, lemon garlic aioli
- JUMBO FRIED SHRIMP** 18  
choice of buffalo or hoisin style
- CHICKEN TENDERS** 14  
ranch, bleu cheese, buffalo, bbq, honey mustard, habanero ranch, or sriracha
- WINGS** 14  
choice of BLVD, buffalo, or dry rub jerk
- ASIAN STICKY RIBS** 18  
crispy ribs, hoisin sauce, cilantro, asian slaw
- FILET MIGNON SLIDERS** 18  
seared tenderloin, frizzled onions, shallot herb butter

### soup TOMATO BASIL OR CHEF'S CHOICE 5/8

### salad

*add chicken 7 / add salmon, two shrimp skewers, ahi tuna, or tenderloin steak 10*

- BISTRO** 11  
chopped romaine, asian pears, raisins, amablu bleu cheese, candied walnuts, maple vinaigrette
- CAESAR** 11  
chopped romaine, croutons, parmesan, caesar dressing
- ROASTED BEET** 14  
mixed greens, roasted red & golden beets, goat cheese, pickled red onions, candied walnuts, citrus vinaigrette
- CHICKEN CHOPPED** 20  
chopped greens, grilled chicken breast, amablu bleu cheese, bacon, heirloom tomatoes, mustard vinaigrette
- CHILI LIME CHICKEN** 17  
chopped greens, rotisserie chicken, jicama, carrots, red peppers, spiced peanuts, tortilla strips, cilantro, chili lime vinaigrette
- BLACKENED SALMON SALAD** 22  
blackened salmon, chopped greens, tomatoes, avocado, red pepper, green onion, corn, cilantro, queso fresco, cornbread croutons, avocado green goddess dressing
- STEAKHOUSE ICEBERG WEDGE** 22  
iceberg lettuce, grilled tenderloin steak, bacon, amablu bleu cheese, heirloom tomatoes, scallions, bleu cheese dressing

### burgers

*served with choice of fries, chips, or slaw; upgrade to truffle or sweet potato fries 2*

- BLVD ROYALE WITH CHEESE** 18  
two ¼ lb patties, white american cheese, frizzled & caramelized onions, pickle, pretzel bun
- CLASSIC BURGER** 16  
add bacon, choice of white american, white cheddar, provolone, pepperjack, swiss, or bleu cheese, with lettuce, tomato, onion, & pickle
- TURKEY BURGER** 16  
ground turkey patty, lettuce, tomato, onion, spicy mayo

### flatbreads

- MARGHERITA** 14  
heirloom tomatoes, mozzarella, basil
- MUSHROOM & ARUGULA** 16  
shiitake, crimini, button, & oyster mushrooms, gorgonzola cream sauce, provolone, arugula
- PROSCIUTTO & PEAR** 18  
shaved prosciutto, sliced pear, boursin cheese, cheddar cheese, caramelized onions, pine nuts, arugula, balsamic reduction
- BBQ CHICKEN** 15  
rotisserie chicken, bbq sauce, white cheddar, red onions, cilantro
- PEPPERONI & SAUSAGE** 16  
molinari pepperoni, italian sausage, tomato sauce, provolone, chives