

# BLVD

kitchen & bar

## wine, beer, & specialty cocktails

### bubbles

LA MARCA PROSECCO italy 13/50  
LE GRAND COURTAJE BRUT 187ml france 12  
CHANDON GARDEN SPRITZ argentina 16/62  
SCHARFFENBERGER ROSÉ mendocino county 18/70  
J VINEYARDS CUVÉE BRUT sonoma county 53  
SCHRAMSBERG BLANC DE BLANCS napa valley 53  
J VINEYARDS BRUT ROSÉ russian river 70  
VEUVE CLICQUOT france 375ml 54  
DOM PÉRIGNON france 300

### whites

MOVENDO MOSCATO italy 12/46  
BLUFELD RIESLING germany 12/46  
CHLOE ROSÉ california 12/46  
FLEUR DE PRAIRIE ROSÉ provence 14/54  
LUCCIO PINOT GRIGIO italy 12/46  
SANTA MARGHERITA PINOT GRIGIO italy 16/62

### chardonnay

HESS SHIRTAIL monterey 12/46  
BUEHLER russian river 14/54  
SONOMA CUTRER russian river 16/62  
DAOU RESERVE CHARDONNAY paso robles 89  
BERINGER PRIVATE RESERVE napa valley 98

### sauvignon blanc

JOEL GOTT california 12/46  
WHITEHAVEN marlborough 14/54  
CLOUDY BAY new zealand 79

### reds

EDNA VALLEY MERLOT central coast 12/46  
PESSIMIST RED BY DAOU paso robles 14/54  
ORIN SWIFT "8 YEARS IN THE DESERT" napa valley 24/98  
TERRA D'ORO ZINFANDEL amator county 12/46  
SEGHESSIO ZINFANDEL sonoma county 14/54  
TERRAZAS MALBEC mendoza 12/46  
STAGS' LEAP PETITE SYRAH napa valley 92

### cabernet sauvignon

JOSH CELLARS california 12/46  
MICHAEL DAVID "FREAKSHOW" lodi 16/62  
JUSTIN paso robles 18/70  
LOUIS MARTINI napa valley 24/98  
DAOU RESERVE paso robles 112  
SOUL OF A LION paso robles 300  
OPUS ONE napa valley 450

### pinot noir

CHATEAU SOUVERAIN california 12/46  
A TO Z oregon 14/52  
SPELL yorkville highlands 22/90  
ORIN SWIFT "SLANDER" california 112  
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

### tall boys

GUINNESS  
SOCIABLE CIDER WERKS - FREEWHEELER  
SURLY FURIOUS  
SURLY COFFEE BENDER

### hard seltzer

HIGH NOON  
Flavors available: black cherry, peach, pineapple

### cocktails 15

RASPBERRY MARTINI  
stoli razz, chambord

PORT OLD FASHIONED  
woodinville port bourbon, port, demerara syrup, old fashioned bitters, orange bitters

PIN-UP GIRL  
stoli, solerno, grapefruit, orange, house-made sour, malbec float

FRENCH 75  
bombay sapphire, champagne, lemon

BLVD COSMO  
stoli citrus, cointreau, cranberry, lime

BLVD OLD FASHIONED  
makers mark, piloncillo, spiced apple

RED SANGRIA  
zinfandel, st. germain, mixed fruit

WHITE SANGRIA  
sauvignon blanc, st. germain, pomegranate puree, mixed fruit

BLVD MANHATTAN  
woodford reserve, carpano antica, bitters

ANCHO CHILE MARGARITA  
herradura reposado, tanteo habenero, earl giles boombox elixir, ginger, lime, ancho chile salt

BLVD RUM MULE  
flor de cana rum, earl giles heroes elixir, earl giles ginger beer, lime

ROSY DUTCHMAN  
flying dutchman gin, Earl Giles rosemary lemon elixer, simple syrup, lemon, garnished with a rosemary stem

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

PLEASE DRINK RESPONSIBLY

*A 3.5% surcharge has been added to your bill to contribute to the restaurant's efforts to attract & retain our talented team members.*

# BLVD

kitchen & bar

## brunch beverages

- BLVD SIGNATURE BLOODY MARY** 14  
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** 18  
river smoked salmon, toasted plain bagel, hard boiled egg, red onions, capers, tomatoes, mixed greens, chive cream cheese
- TRADITIONAL EGGS BENEDICT** 16  
canadian bacon, poached eggs, toasted english muffin, whole grain mustard hollandaise, cheesy hashbrowns
- CRAB CAKE BENEDICT** 19  
jumbo lump crab cakes, poached eggs, toasted english muffin, whole grain mustard hollandaise, crispy potato strings
- JOE'S EGGS** 16  
scrambled eggs, italian sausage, red & green peppers, onions, provolone, yukon breakfast potatoes, choice of toast
- BISCUITS & GRAVY** 16  
spicy sausage gravy, house-made cheddar biscuits, two eggs any style
- HUEVOS RANCHEROS** 16  
crispy corn tortillas, over easy eggs, bacon borracho beans, salsa, mint crème fraiche, guacamole, yukon breakfast potatoes
- CHILAQUILES** 16  
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** 19  
diced prime rib, red & green peppers, onions, fried eggs, choice of toast
- LOBSTER HASH** 21  
lobster meat, red & green peppers, onions, fried eggs, old bay, hollandaise, choice of toast
- CLASSIC BREAKFAST** 16  
two eggs any style, cheesy hashbrowns, bacon or sausage, choice of toast
- BUTTERMILK PANCAKES** 14  
choice of strawberry cheesecake or blueberry compote topping

## omelets

*served with cheesy hashbrowns & choice of toast*

- EGG WHITE & SPINACH** 16  
egg whites, spinach, wild mushrooms, goat cheese
- VEGETABLE** 16  
red & green peppers, heirloom tomatoes, caramelized onions, swiss, sour cream
- HAM & CHEDDAR** 16  
black forest ham, white cheddar
- SMOKED BACON** 16  
applewood smoked bacon, caramelized onions, white cheddar
- SPANISH** 16  
chorizo, caramelized onions, jalapeño, jack cheese, cilantro, salsa, guacamole, sour cream

## sides

- APPLEWOOD SMOKED BACON** or **BREAKFAST SAUSAGE** 6
- CHEESY HASHBROWNS** or **BREAKFAST POTATOES** 6
- FRESH FRUIT** 6
- CINNAMON FRENCH TOAST** 9
- GRANOLA & YOGURT WITH FRUIT** 12  
house granola, vanilla yogurt, macerated & fresh berries
- LOBSTER MAC & CHEESE** 16
- TRUFFLE FRIES** gorgonzola cream 9
- SWEET POTATO FRIES** seasoned sour cream 8

# brunch

## appetizers

- EDAMAME** 14  
spicy soy garlic glaze
- TUNA SASHIMI** 19  
sesame crusted seared ahi tuna, asian slaw, wasabi aioli, ponzu, wasabi tobiko
- CHILI SHRIMP & AVOCADO SALSA** 19  
ceviche shrimp, roasted corn, red onions, green peppers, lemon mint crème fraiche, avocado, cilantro, tortilla chips
- CALAMARI** 19  
red & green peppers, lemon wheels, lemon garlic aioli
- JUMBO FRIED SHRIMP** 20  
choice of buffalo or hoisin style
- CHICKEN TENDERS** 16  
ranch, bleu cheese, buffalo, bbq, honey mustard, habanero ranch, or sriracha
- WINGS** 16  
choice of BLVD, buffalo, or dry rub jerk
- ASIAN STICKY RIBS** 18  
crispy ribs, hoisin sauce, cilantro, asian slaw
- BAKED BRIE** 19  
melted brie wrapped in warm puff pastry, lingonberry preserves, asian pear, crostini, honey drizzle
- SLIDER TRIO** 16  
choice of hamburger, turkey burger, salmon burger, or pastrami slider\*  
*sub fillet mignon slider or crab cake slider 2*

## soup TOMATO BASIL OR CHEF'S CHOICE 6/10

## salads

- add chicken 7 / add salmon, two shrimp skewers, abi tuna, or tenderloin steak 10*
- BISTRO** 12  
chopped romaine, asian pears, raisins, amablu bleu cheese, candied walnuts, maple vinaigrette
- CAESAR** 12  
chopped romaine, croutons, parmesan, caesar dressing
- ROASTED BEET** 15  
mixed greens, roasted red & golden beets, goat cheese, pickled red onions, candied walnuts, citrus vinaigrette
- CHICKEN CHOPPED** 22  
chopped greens, grilled chicken breast, amablu bleu cheese, bacon, heirloom tomatoes, mustard vinaigrette
- CHILI LIME CHICKEN** 19  
chopped greens, rotisserie chicken, jicama, carrots, red peppers, spiced peanuts, tortilla strips, cilantro, chili lime vinaigrette
- BLACKENED SALMON SALAD** 23  
blackened salmon, chopped greens, tomatoes, avocado, red pepper, scallions, corn, cilantro, queso fresco, cornbread croutons, avocado green goddess dressing
- STEAKHOUSE ICEBERG WEDGE** 24  
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** 17  
add bacon, choice of white american, white cheddar, provolone, pepperjack, swiss, or bleu cheese, with lettuce, tomato, onion, & pickle
- TURKEY BURGER** 18  
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

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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*