



Appetizers

HUMMUS with pita bread, cucumber and celery 7.00

CLASSIC WINGS tossed in Buffalo sauce and served with blue cheese dip 8.00^{GF}

KOREAN BBQ WINGS served with ginger dip 8.00^{GF}

FRESH MOZZARELLA grape tomato and arugula salad with parmesan served with toasted baguette 8.50^V

TOT-CHOS tater tots topped with beef chili, Monterey jack cheese, sour cream, cilantro and jalapeños 7.00^{GF}

STOUT BEEF CHILI topped with sharp cheddar and sour cream, served with jalapeño corn bread 7.50

CHICKEN SKEWERS with chimichurri and grilled limes 7.50

Sandwiches

Choice of sea salt potato fries or side green salad

BOULEVARD CLASSIC BURGER Angus beef burger with sharp cheddar, lettuce, tomato and onions on a brioche bun 10.50

CRISPY FRIED CHICKEN lettuce, tomato and spicy mayo on brioche bun 10.50

FRENCH DIP pulled braised short ribs, caramelized onions, provolone cheese and horseradish cream on sourdough bread served au jus 11.50

BBQ PULLED PORK served with coleslaw and pickled onions on a brioche bun 10.50

Soup

ALE POUNDED CHEESE with roasted poblano peppers topped with bacon and green onions and served with a grilled baguette 8.50

Sides

French fries, sweet potato fries, tater tots, coleslaw, baked beans, mac & cheese, baked potato, fruit cup, cottage cheese, vegetable du jour or side garden salad 3.00

Cup of soup or chili 4.00

Side bacon wedge salad or loaded baked potato 5.00

The Big Bite

CHARGRILLED 12 oz. KC STRIP STEAK with choice of side and bacon wedge salad with choice of dressing 19.00^{GF}

Entrees

OLD FASHIONED CHICKEN POT PIE served with choice of side 13.00

GRILLED SALMON served with tossed garden salad and choice of side 16.00^{GF}

DRY RUBBED PORK RIBS with baked beans, BBQ sauce and coleslaw 16.00^{GF}

POT ROAST served with asiago polenta and roasted vegetables 13.50^{GF}

BEER BATTERED FISH & CHIPS with malt vinegar and tartar sauce 11.00

CHICKEN & WAFFLES served with spicy honey and coleslaw 13.00

BRAISED SHORT RIBS PAPPARDELLE tender pappardelle noodles topped with pulled short ribs and sautéed peppers served with veal jus and parmesan 13.00

Big Bowls

+ grilled chicken 3.00 + salmon fillet 5.00

CAESAR SALAD hearts of romaine lettuce, croutons, Parmesan cheese and Caesar dressing 8.50^V

LOADED STEAK SALAD iceberg lettuce, tomato, onion and sharp cheddar cheese, served with toasted baguette and blue cheese dressing 12.50

SPINACH GRAIN BOWL quinoa and brown rice with tomato, cucumber, peppers, onions, feta, olives, hummus and grilled pita 13.50^V

Desserts

WARM APPLE TART served with vanilla ice cream and caramel sauce 8.00

CHOCOLATE MOLTEN CAKE served hot with vanilla ice cream 8.00

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.

GF indicates gluten free options

V indicates vegetarian options

DRINKS

House Wine

CABERNET	5.00
MERLOT	5.00
CHARDONNAY	5.00
WHITE ZINFANDEL	5.00

White Wine

CRANE LAKE MOSCATO	7.50
J. LOHR RIESLING	7.50
CAPOSALDO PINOT GRIGIO	7.50
ROBERT MONDAVI BOURBON BARREL CHARDONNAY	9.50

Red Wine

THE SHOW MALBEC	7.50
BELLE AMBIANCE PINOT NOIR	7.50
ROBERT MONDAVI BOURBON BARREL CABERNET	9.50
JOEL GOTT RED BLEND	9.50

Cocktails

MARGARITA	7.00
BLOODY MARY	7.00
LONG ISLAND ICED TEA	12.00
MOSCOW MULE	7.00

Non-Alcoholic

COCA COLA PRODUCTS	2.50
ICED TEA	2.50
FRUIT JUICE	4.00
O'DOULS	3.00



Craft Beer, Locally Sourced, Always on Tap

Boulevard Unfiltered Wheat*	5.00
Boulevard Single Wide	5.00
Boulevard Pale Ale*	5.00
Boulevard Tank 7	6.50
Boulevard Seasonal*	5.00
Boulevard KC Pils*	5.00

Boulevard Flight (* indicates beers included) 6.00

Boulevard Bottles

TANK 7	7.00
DARK TRUTH	7.00
THE CALLING IPA	7.00
SIXTH GLASS	7.00
BULLY PORTER	5.00
80 ACRE	5.00
BOULEVARD WHEAT	5.00

Domestic & Imports

MICHELOB ULTRA	4.00
BUD LIGHT	4.00
STELLA ARTOIS	5.00
BUDWEISER	4.00
MILLER LITE	4.00
COORS LITE	4.00
BLUE MOON	5.00
CORONA	5.00
NEW BELGIUM FAT TIRE	5.00
HEINEKEN	5.00
SAM ADAMS BOSTON LAGER	5.00
ANGRY ORCHARD HARD CIDER	5.00