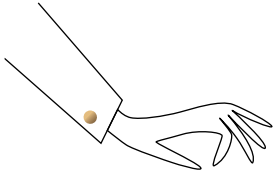


IIB IL W IID



FINGER FOOD

- Sardines**, house Ritz crackers 11
- Brandade Croquettes**,
kombu remoulade 9
- Charred Shishito Peppers**,
smoked herring aioli 8
- Crispy Panisse Fries**,
salsa verde 9

FROM THE COLD KITCHEN

- Oysters**, meyer lemon gelée,
golden balsamic mignonette 18
- Fluke**, citrus vinaigrette,
macadamia nut gremolata 15
- Kampachi**, plum sauce, fresh plums,
pickled red onion 15
- Tuna**, yuzu, fresno chilies, crispy shallots . . . 16

ON A SOURDOUGH "SHINGLE"

- Whipped Avocado**, baby arugula,
cucumber, parmesan, seeds 13
- Heirloom Tomato**, burrata, basil seeds,
pickled shallots 13
- Steak Tartare**, bone marrow butter,
Sriracha aioli 16
- Chicken Liver Mousse**, peach chutney 14

Divide & Conquer

SALADS

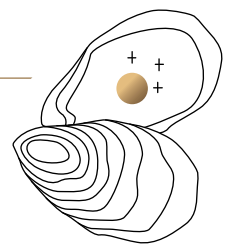
- Baby Greens**, pickled tomato vinaigrette, whipped herb feta, sunflower seeds . . 12
- Caesar**, parmesan dressing, house croutons 13
- Grains**, wilted greens, goat cheese, dates, spiced almonds 15

VEGETABLES

- Sweet Corn**, peekytoe crab, charred scallions, pecorino 16
- Roasted Carrots**, carrot top pesto, savory granola, coriander yogurt 12
- Brussels Sprouts**, guanciale, whipped feta, chilies 13
- Charred Broccoli**, house XO sauce, peanuts 12

HOUSEMADE PASTAS

- Ravioli**, ricotta, goat cheese, summer vegetables 16
- Cacio e Pepe**, pecorino, parmesan, black pepper 14
- Pappardelle**, oxtail ragu, swiss chard 18

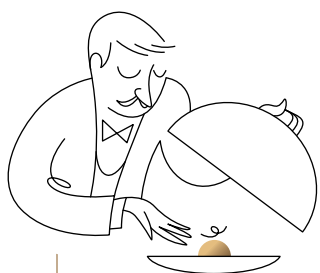


Seafood Tower — 125

lobster, king crab, jumbo shrimp, oysters

Caviar Service

Kristal — 95 / Golden Osetra — 135
traditional accoutrements



Bone-in Ribeye — 68

bone marrow butter, onion jam,
hen of the woods, potato rösti

Whole Roasted Loup de Mer — 54

sweet corn succotash, wild rice pilaf

FISH

- Prawn Tempura**, tamarind, lime 18
- Octopus**, shaved vegetables, herbal vinaigrette 18
- Dayboat Scallops**, savory zucchini cake, summer squash purée 26
- Lobster en Croûte**, shellfish mousse, sweet carrot purée 32

MEAT & POULTRY

- BLVD Patty Melts**, swiss cheese, black pepper aioli, pickled red onion, house chips . . . 14
- "Chicken a la King" Pot Pies**, hen of the woods, petit pois 15
- Pork Belly**, sprouted beans, kimchi, soy-bacon vinaigrette 21
- Lamb Chops**, roasted baby potatoes, blistered cherry tomatoes, lamb jus 24
- Filet Mignon Tournedos Rossini**, foie gras, truffles, brioche 58

Flying Solo (or not)

- Grape Leaf Wrapped Sea Bream**, dill yogurt, roasted grapes, pickled red onion, orzo 26
- Striped Bass**, miso glaze, braised bok choy, dashi broth 28
- Organic Half Chicken**, sweet corn, oyster mushrooms, cashews, Hunter's Sauce 24
- Suckling Pig**, mojo, fava beans, sweet peas, pea shoots 28
- "Minute Steak" & Potatoes**, chimichurri, charred scallions 26
- BLVD Burger De Luxe**, white cheddar cheese, pickles, house dressing, fries 16

Wine By The Glass

POP, FIZZ, CLINK

- Champagne Collet**, "Grand Art", Brut, Champagne, France, NV 24
Albert Bichot, Cremant de Bourgogne, Brut Reserve,
Burgundy, France, NV 16
Pierre Sparr, Cremant d'Alsace Rosé, Brut, Alsace, France, NV 12
Contadi Castaldi, Franciacorta Rosé, Lombardy, Italy, NV 15

SO FRESH & SO CLEAN

- Patient Cottat**, "Anciennes Vignes" Sancerre, Loire Valley, France, 2015 . . . 15
Churton, Sauvignon Blanc, Marlborough, New Zealand, 2016 14

PERMANENT VACATION

- Château La Berrière**, Muscadet Sèvre-et-Maine, Sur Lie, Loire Valley, France, 2015 . . 11
Brooks Winery, Pinot Blanc, Willamette Valley, Oregon, 2016 12
Pala, "I Fiori" Vermentino di Sardegna, Sardinia, Italy, 2015 12
Max Ferdinand Richter, Riesling Kabinett, Mosel, Germany, 2015 . . . 14
Domaine Pichot, "Le Peu de la Moriette", Vouvray, Loire Valley, France, 2015 . . 13

THE ONLY THING BETTER THAN BUTTER

- Raeburn**, Chardonnay, Russian River Valley, California, 2015 13
Scott Family Estate, Chardonnay, Carneros, California, 2015 18

ANOTHER, PLEASE

- Malene**, Rosé, Central Coast, California, 2016 12
Dennen, Vacationer Rosé, Napa Valley, California, 2016 11

THIN SKINNED & HIGH MAINTENANCE

- Chamisal Vineyards**, "Estate" Pinot Noir, Edna Valley, California, 2012 . . . 14
Thomas Fogarty, Pinot Noir, Santa Cruz Mountains, California, 2013 18

TALL, DARK & HANDSOME

- Penner-Ash**, "Rubeo", Pinot Noir/Syrah, Oregon, 2014 13
Hayes Valley Wines, Meritage, Central Coast, California, 2015 12
The Cleaver, Red Blend, California, 2014 17
Michael David Winery, "Petite Petit", Petite Sirah/Petit Verdot,
Lodi, California, 2014 13
Château de Lescours, Saint-Émilion Grand Cru,
Bordeaux, France, 2012 21

BREAK OUT THE BIG STEMS

- Highway 12**, Cabernet Sauvignon, Sonoma Valley, California, 2014 . . 13
Smith Devereux, Cabernet Sauvignon, Napa Valley, California, 2014 . . . 25

Draft

- Ginger Lemon Radler**, Boulevard Brewing Co. (gin shot +5) 7
Daze on Saison, Saugatuck Brewery Co. 8
GFB Blonde Ale, Green Flash Brewing Co. 7
5 Lizard, 5 Rabbit Cerveceria 7
Two Hearted Ale, Bell's Brewery 8
Broken Rival, BuckleDown Brewing 8

Cocktails

A Foggy Day — 14

Mars Iwai Whiskey, Apple Brandy, Apple Bitters,
Lemon, Egg White

Rebel Without A Cause — 14

Journeyman Feather Rye, Amaro Lucano, Chocolate Bitters

Rabbit Hutch — 13

Botanivore Gin, Montanaro Bianco Vermouth,
Sage Pineapple, Lemon

The Moon Is Blue — 13

Mount Gay Black Barrel, Blue Curaçao,
Angostura Bitters, Fresh Citrus

Velvet Kick — 13

Russian Standard Vodka, Intense Ginger, Ginger Beer,
Hopped Bitters, Lime

Treat Me Nice — 13

Por Siempre Sotol, Passionfruit, Lime

Norma Jeane — 13

Grey Goose Vodka, Gratién & Meyer Cremant Sparkling,
St. Germain, Lemon

Mr. Sandeman — 14

James E. Pepper Rye, Sandeman Port, Bolivian Cola Bitters

Burnout — 13

Tanteo Jalapeño-infused Tequila, Ancho Reyes Pablano,
Hellfire Bitters

BLVDier — 13

Old Forester Bourbon, Herbs de Provence,
Gancia Americano, Saffron Bitters

A Farewell To Arms — 13

Flor de Cana Rum, Luxardo Maraschino, Grapefruit, Lime

Pinup Queen — 13

Aylesbury Duck Vodka, Crème de Pêche, Tonic Syrup,
Orange Bitters, Mezcal Spritz

Bottled

- Pacific Coast "Dry Hard Cider with Pinot Grigio"**, Cider Brothers (16oz) . . 9
Summer Pils, Breckenridge Brewery 7
Pacific Wonderland Lager, Deschutes 7
Guava Gose Smack!, Noon Whistle 8
Miaou, Whiner Beer Co. 8
Saw Nitro Milk Stout, Left Hand Brewery 8
90 Minute IPA, Dogfish Head Craft Brewery 8
"Schnickelfritz" Bavarian Weissbier, Urban Chestnut Brewing Co. (16oz) . . 9