

WELCOME TO JULEP BAR

THERE'S A LOT OF LOVE THAT GOES INTO OUR COOKING. WE UNDERSTAND IT'S THE LITTLE DETAILS THAT MAKE A MEAL WORTH REMEMBERING, WHICH IS WHY WE PRIDE OURSELVES ON MAKING EVERYTHING ON OUR MENU FROM SCRATCH, EVEN OUR KETCHUP.

WITH A FOCUS ON FRESH INGREDIENTS AND A HEALTHY FLIRTATION WITH FLAVOR, OUR MENU CONSISTS OF CLASSIC AMERICAN RECIPES INFUSED WITH A SEXY SPIN BRINGING OUR CUISINE TO THE NEXT LEVEL OF DELICIOUSNESS. SOUND GOOD? ...JUST WAIT 'TIL YOU TASTE IT.

WE AT JULEP BAR BELIEVE THERE IS NOTHING BETTER THAN GOOD FOOD, GOOD FRIENDS AND GOOD CONVERSATION...WHICH IS WHY MANY OF OUR MENU ITEMS WERE CREATED WITH SOCIAL DINING IN MIND. AFTER ALL...FOOD, LIKE LIFE, IS BEST WHEN SHARED.



OUR HOSPITALITY MANAGER WOULD LOVE TO RESERVE A SPACE FOR YOUR GROUP AFTER WORK. AVAILABLE VIA PHONE, TEXT & EMAIL.

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WWW.JULEPBAR.COM
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200 HIGH STREET
BOSTON'S FINANCIAL DISTRICT

BUFFALO DUCK DRUMETTES

house made buffalo sauce,
celery sticks, roquefort cheese 15.

BRAISED SHORTRIB SLIDERS

fresh mozzarella, tomato-basil jam 3./each

CRISPY PORK DUMPLINGS

shiiracha, sake dipping sauce 9.

GRILLED & CHILLED SHRIMP COCKTAIL

apple shallot salad, brandy aioli,
horseradish cocktail sauce* 14.

CAESAR SALAD

crispy egg, parmesan croutons,
pickled onions, white anchovies* 8.

GRILLED TUNA TACOS

mango pico de gallo, avocado,
chipotle sour cream* 15.

THE JULEP BURGER

cheddar, onion rings, bbq sauce, house made
ketchup, waffle fries, spicy garlic pickles* 13.

CURRIED CHICKEN SALAD SANDWICH

lettuce, tomato, onion, bbq potato chips* 11.

CREOLE FRIED CALAMARI

bloody mary dipping sauce, cajun
remoulade, fresh lemon 11.

MARGHERITA PIZZA

neopolitan style, hand-tossed 13.

THE GIANT JULEP PLATE

cured meats, cheeses, jams, breads,
fruits, truffle honey, nuts 19.

SMOKED ALMONDS

hickory smoked, sea salt 5.

WARMED OLIVES

evoo, middle eastern spices,
toasted sesame seeds 5.

FRESH FRIED BBQ POTATO CHIPS

bacon blue cheese dip* 5.

DUCK FAT FRIES

smoked gouda, rosemary, pink peppercorns 8.

*These items are cooked to order or served
raw/undercooked. Consuming raw or undercooked
meats, poultry, seafood, shellfish or eggs may
increase your risk of food borne illness.

JULEP BAR

BUBBLY

prima perla, prosecco, Italy NV8/30
nicholas feuillatte rosé, Champagne FR.16/--

WHITE

sauvignon blanc, château nicot, bordeaux 2009.8/30
pinot grigio, esperetto livio felluga, veneto 2009.7/28
chardonnay, aquinas, napa valley 2009.10/38

RED

pinot noir, cono sur, chile 2009.8/30
malbec, trapiche "oak cask", mendoza 2009.7/28
cabernet, 14 hands, columbia valley 2009.10/38

THE STANDARDS

amstel light.5
budweiser.5
bud light.5
corona.5
heineken.5

THE LOCAL GUYS

sam adams seasonal, boston beer co., boston, ma.5
sankaty light, cisco brewers, nantucket, ma.6
blueberry ale, stone cat brewers, ipswich, ma.6
#9 pale ale, magic hat breweries, burlington, vt.5

SMALL BATCH BREWS

brooklyn lager-tall boy, brooklyn brewery, ny.6
dead guy ale, rogue ales, or.6
copper hook, redhook brewery, wa.5
original sin hard cider, original sin cidery, ny.6
loose cannon ipa, clipper city brewing co., md.5
czech-style pilsner, lagunitas brewing co., ca.6
duvel, duvel moorgat brewery, belgium.9

DRAUGHT SELECTIONS

bud light, anheuser-busch, st. louis, mo.5
stella artois, leuven's den horen brewery, belgium.5
kona fire rock pale ale, kona brewing co., kona, hi.5
honkers ale, goose island beer co., chicago, il.6
guinness, st. james gate brewery, dublin, ireland.5
hoegaarden, hoegaarden brewery, belguim.6
shock top raspberry, anheuser-busch, st. louis, mo.5
seasonal brew, wachusett brewing co., westminster, ma. 5

"DRANK A GLASS OF COCKTAIL—
EXCELLENT FOR THE HEAD.."

-FARMER'S CABINET, 1803

A FEATURED SELECTION OF CLASSIC CRAFT COCKTAILS

CORPSE REVIVER

lairds apple brandy, de ville brandy,
antica forumula sweet vermouth 13.

THE MODERN RUM AVIATION

10 CANE rum, paolo lazzaroni
maraschino liqueur, lemon juice 12.

PALOMA

milagro silver tequila, fresh
grapefruit soda, lime juice, salt 11.

THE JULEP

bulleit bourbon, crushed mint & ice,
served in our silver julep cup 12.

ORANGE BLOSSOM

ransom old tom gin, punt e mes sweet
vermouth, fresh squeezed orange juice 13.

CHAMPAGNE BOWLER

landy cognac vs, white wine,
sparkling wine, fresh strawberries 12.

VESPER

beefeater gin, belvedere vodka,
lillet blanc, angostura bitters 11.

MOSCOW MULE

stolichnaya, fresh lime, goslings ginger beer 10.

HOUSE INFUSIONS

:: consult your mixologist for suggested preperations ::

vanilla & fig grand marnier 12.

svedka black tea with mint 12.

svedka cranberry & cherry 11.

CALL, TEXT OR EMAIL AFTER WORK RESERVATIONS

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