

LUNCH ON
THE Blvd

THE Cocktails

TROPICAL ESCAPE
 famous oakland mai tai
 reinvented
 -23-



TERRACOTTA AGAVE
 margarita with the perfect
 balance of bitter & sweet
 -21-

CALAVERA DE LA MUERTE
 spicy & smoky paloma
 keeping the spirits alive
 -22-



THE Appetizers

GAZPACHO (vegan, gluten-free)
 charred cucumber, heirloom tomato
 -16-

FALAFEL (vegan, gluten-free)
 chickpea, almond, spinach
 -19-

HOUSE-MADE RICOTTA
 blistered tomatoes, aged balsamic, torn basil
 -18-

CHARRED OCTOPUS (gluten-free)
 california citrus, marcona almond purée, arugula
 -21-

THE Salads

BABY SPINACH & CALIFORNIA DATES (gluten-free)
 goat cheese, pistachios, honey-lemon dressing
 -20-
add grilled salmon + 18

TUSCAN KALE (vegan, gluten-free)
 dried fruits, crispy quinoa, balsamic vinaigrette
 -20-
add lobster tail + 18

RED QUINOA BOWL (vegan, gluten-free)
 sweet potato, avocado, beets, steamed kale
 sunflower seeds, tofu, citrus dressing
 -26-

SEARED TUNA* (gluten-free)
 green beans, cured olives, heirloom tomatoes
 warm poached egg
 -27-

MAPLE SALMON* (gluten-free)
 japanese cucumber, radish, grilled endive, cara cara oranges
 -34-

GRILLED MARINATED FLANK STEAK* (gluten-free)
 grilled romaine, pickled red onion, mushrooms
 heirloom cherry tomato, charred leeks
 blue cheese avocado dressing
 -34-

THE Mains

CHICKEN
 fregola sarda, fine herbs
 -32-

STRIPED SEA BASS* (gluten-free)
 truffle & white bean cassoulet, extra virgin olive oil
 -40-

SPINACH PAPPARDELLE
 littleneck clams, creamed leeks
 -40-

CARROT RIGATONI (vegan)
 arugula pesto, blistered tomatoes, artichokes
 -34-

THE Flatbreads

PROSCIUTTO & TRUFFLE
 truffle cream, baked egg, shaved grana padano prosciutto,
 arugula
 -30-

LAMB & MUSHROOM
 wild mushrooms, pepato cheese, smoked tomato
 -30-

THE Sandwiches

sandwiches are served with your choice of fries or salad

THE BLVD CHEESEBURGER*
 aged white cheddar, heirloom tomato, lettuce
 milk bun
 -33-

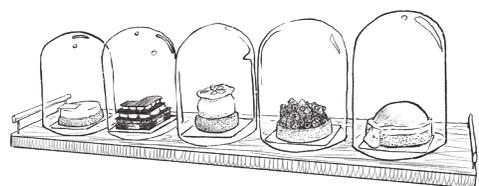
AHI TUNA BURGER*
 seared tuna, sriracha aioli, lettuce, feta cheese, sprouts
 pickled onions, pain au lait
 -36-

REUBEN PANINI
 smoked pastrami, swiss cheese, thousand island dressing
 sauerkraut, rye country bread
 -28-

CHICKEN PANINI
 roasted peppers, basil & sundried tomato pesto
 fontina cheese, arugula, sourdough bread
 -28-

THE Desserts

seasonal offerings
 -14 each-



Corey Burgan
 Chef de Cuisine

(vegan icon) = vegan (gluten-free icon) = gluten-free

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
 For parties of 6 or more 20% is added automatically.