

LUNCH ON  
**THEBLVD**

THECocktails

**TROPICAL ESCAPE**

*famous oakland mai tai reinvented*  
 zacapa 23 yr old dark rum,  
 hibiscus thyme honey,  
 pineapple, lemon  
 -23-



**TERRACOTTA AGAVE**

*margarita with the perfect  
 balance of bitter & sweet*  
 casamigos reposado, aperol,  
 blood orange, lime, sugar cane  
 -21-

**CALAVERA DE LA MUERTE**

*spicy & smoky paloma keeping  
 the spirits alive*  
 casa dragones blanco, vida mezcal,  
 grand marnier, lime, grapefruit,  
 tangerine ginger thai pepper agave  
 -22-



THEAppetizers

**BUTTERNUT SQUASH SOUP** 

orange, saffron, nutmeg  
 Cup -10- Bowl -18-

**FALAFEL**  

sun-dried tomatoes, spinach purée  
 -18-

**SHEEP'S RICOTTA**

grilled sourdough, charred heirloom tomatoes, torn basil  
 balsamic reduction  
 -18-

**CHARRED OCTOPUS**

potatoes, capers, lemon, arugula pesto  
 -19-

**SQUASH** 

sage pesto, mint, cashew cheese  
 -20-

THESalads

**QUINOA**  

chickpea, avocado, broccoli, radish, almonds, cucumber  
 charred tofu, caramelized onion dressing  
 -24-

**BABY SPINACH & CALIFORNIA DATES** 

goat cheese, pistachios, honey-lemon dressing  
 -20-

**CAESAR SALAD**

crisp lettuce, parmesan, herb croutons  
 -20-

**SESAME SEARED TUNA\*** 

fennel, shaved carrots, pickled onions, arugula  
 olive oil, lemons  
 -25-

**MAPLE SALMON\*** 

kale, carrots, parsnip seeds, dried fruit  
 -32-

Add Chicken -8- Shrimp -12- Avocado -8- Grilled Salmon -18-

THEBreads

**THEBLVD CHEESEBURGER\***

fig, brie, chicory, heirloom tomato, fries  
 -30-

**AHI TUNA BURGER**

seared tuna, goat cheese, sriracha aioli, sprouts  
 boston bibb lettuce  
 -32-

**REUBEN PANINI**

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

**CHICKEN PANINI**

roasted peppers, basil & sun-dried tomato pesto  
 fontina cheese, arugula, sourdough bread  
 -28-

**PROSCIUTTO FLATBREAD**

truffle cream, baked egg, prosciutto, arugula  
 pepato cheese  
 -26-

**MARGHERITA FLATBREAD**

heirloom tomatoes, mozzarella, torn basil  
 -26-

**ROASTED LEEK & GARLIC FLATBREAD**

goat's cheese, balsamic, pumpkin seeds  
 -26-

THEMains

**SEARED CHICKEN** 

vegetables, bean stew  
 -32-

**STRIPED SEA BASS\*** 

bok choy, spinach, yuzu ginger sauce  
 -36-

**GRILLED MARINATED FLANK STEAK\*** 

grilled vegetables, romaine, balsamic dressing  
 -34-

**SEAFOOD PAPPARDELLE**

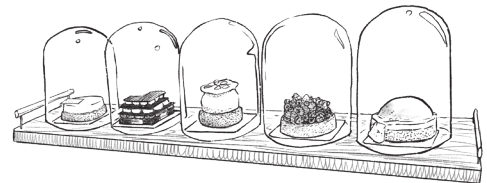
shrimp, mussels, garlic spinach, leeks, ginger cream  
 -38-

**BUCATINI** 

romesco, swiss chard, artichoke, mushrooms  
 -30-

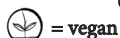
THE Desserts

seasonal offerings  
 -14 each-



Corey Burgan

Chef de Cuisine



= vegan



= 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.