

LUNCH ON  
**THE Blvd**

## THEAppetizers

✓ **GRILLED SOURDOUGH**  
olive oil, garlic confit, tomato, basil  
-10-

✓ ✓ **PISTACHIO SPINACH SOUP**  
fennel, crispy shallots, dill  
-16-

✓ **CLASSIC HUMMUS**  
sumac spiced chickpeas, red onion, cilantro, pita  
-18-

**WAGYU BEEF YAKITORI**  
scallions, sesame seeds, sweet yao gai sauce  
-20-

## THESalads

✓ ✓ **MURRAY FARM PEAR, APPLE, PECAN**  
baby spinach, chèvre, lemon thyme  
-22-

✓ ✓ **LITTLE GEM LETTUCE**  
citrus, toasted walnuts, radish, persian cucumber,  
urfa peppers  
-22-

✓ ✓ **KALE AND BELUGA LENTIL**  
hazelnuts, orange miso dressing  
-22-

## THEBowls

✓ ✓ **ACAI**  
bananas, coconut yogurt, berries, gluten-free granola,  
peanut butter  
-18-

✓ **AVOCADO**  
grains, sweet potatoes, kale, walnuts, chickpeas,  
beets, tahini  
-22-

✓ ✓ **SUPERCHARGED  
GREEN SMOOTHIE**  
spinach, chia, bananas, avocado  
-22-

## THESandwiches

*served with your choice of house fries or simple greens*

**THEBLVD CHEESEBURGER\***  
wagyu, brie, fig onion chutney, brioche  
-28-

✓ **IMPOSSIBLE BURGER**  
caramelized onions, jalapeño aioli, potato bun  
-26-

✓ **SABICH**  
pita, pickled persian cucumber, garlic aioli, hummus,  
eggplant, amba  
-26-

## THEEntrees

**JIDORI MUSTARD CHICKEN**  
harissa couscous, pomegranate, cilantro, cashew  
-32-

✓ **MUSHROOM CRUSTED SALMON**  
garlic beans, lemon butter cream sauce  
-34-

**SEA BASS**  
broccolini, pistachio lavender, yuzu emulsion  
-34-

✓ ✓ **ROASTED CAULIFLOWER**  
tumeric-tahini sauce, almond streusel, pomegranate  
-29-

**SMOKED SALMON FLATBREAD**  
caviar, radish, dill and garlic cream cheese  
-29-

## THEPastas

**LOBSTER RISOTTO**  
saffron, chives, tarragon  
-34-

✓ **SPINACH CHITARRA**  
brown butter, hazelnut streusel  
-26-

## THEEnhancements

**CHICKEN**  
-8-

**SHRIMP**  
-12-

**GRILLED SALMON**  
-18-

@THEBlvdBW #THEBlvdBW



Restaurant Chef, Amir Nematipour

Restaurant Manager, Victor Triebel

✓ = vegetarian

✓ = 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% gratuity is added automatically.

## COCKTAILS

### SUNNY SPRITZ

ON RODEO

*Fabulous & Fashionable*

Belvedere, Grand Marnier, Mango, Thai Basil, Lime Juice, Sugar Cane, Club Soda, Moët & Chandon Brut

-19-

### BERRY APEROL

*Berry Tasty*

Aperol, Blackberries, Orange, Zardetto Prosecco, Club Soda, Chambord Liqueur

-19-

### CLASSICS TWISTED

#### RED CARPET MARGARITA

*The Perfect Balance Of Bitter & Sweet*

Casamigos Reposado, Aperol, Blood Orange, Lime, Sugar Cane

-23-

#### THEBLVD

*Twisting The Negroni*

Tanqueray 10, Campari, Cynar, Carpano Antica Vermouth

-22-

#### MOCHA MARTINI

*When Chocolate Meets Coffee*

Belvedere, Kahua Liqueur, Espresso, Godiva Liqueur

-21-

#### BLOODY ELYX

*Our Very Own Blood Mary*

Absolut Elyx, Tomato Juice, Horseradish, Olive Juice, Lime Juice, Worcestershire, Tabasco

-21-

### UNMISSABLE

#### FEELING PRETTY

*Inspired By Pretty Woman*

Moët & Chandon Rosé Champagne, Belvedere, Combier Pêche De Vigne Liqueur, Raspberries, Aquafaba, Rose Petal

-28-

#### TROPICAL ESCAPE

*Re-Invented Oakland Famous Mai Tai*

Zacapa 23yr Old Dark Rum, Pineapple, Hibiscus Thyme Honey, Lemon

-23-

#### 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-

#### FORBIDDEN FRUIT

*Biting Into a Juicy Apple Pear*

Kettle One Vodka, Alain Milliat Pear, Apple, St. Germain Elderflower Liqueur, Lime

-21-

## BEER

### DRAFT 12

Angel City IPA, Sapporo, Stella

### BOTTLE 10 DOMESTIC

Budweiser, Sierra Nevada

### IMPORTED

Heineken, Peroni, Guinness, Corona, Amstel Light, Beck's Non-Alcoholic

## WINE

### SPARKLING & CHAMPAGNE



Ruinart Blanc de Blancs  
Reims, France NV 46 / 185  
Ruinart Rosé  
Reims, France NV 48 / 192

Zardetto, Prosecco  
Italy NV 15 / 62

Moët & Chandon, Brut Impérial  
Épernay, France NV 27 / 108

Moët & Chandon, Rosé  
Épernay, France NV 35 / 140

Dom Pérignon  
Épernay, France 80 / 320

Cristal  
Reims, France 710

### RED

Merlot, Duckhorn  
Napa Valley 25 / 100

Pinot Noir, Siduri  
Willamette Valley, Oregon 20 / 80

Pinot Noir, Schug  
Sonoma County 23 / 92

Tuscan Blend, Villa Antinori  
Tuscany 24 / 96

Cabernet Sauvignon, Iconoclast  
Russian River Valley 24 / 96

Cabernet Sauvignon, Canvasback  
Red Mountain, Washington 20 / 80

Cabernet Sauvignon, Joseph Phelps  
Napa Valley 57 / 228

Zinfandel, Frank Family Vineyards  
Napa Valley 26 / 104

Napa County Blend, Newton Vineyards  
Napa Valley 20 / 75

Pinot Noir, Sanford  
Santa Rita Hills (375ml) 36

### ROSÉ

Whispering Angel  
Côtes de Provence, France 22 / 88

Rosé, M. Chapoutier  
Cotes-du-Rhone, France 15 / 60

### WHITE

Pinot Grigio, Jermann  
Venezia Giulia, Italy 19 / 76

Riesling, Fess Parker  
Santa Barbara 18 / 72

Chenin Blanc, Château Moncontour  
Vouvray 18 / 72

Sauvignon Blanc, Villa Maria  
Marlborough, New Zealand 18 / 72

Sauvignon Blanc, Jean et Michel Domaine Naudet  
Sancerre 19 / 76

Chardonnay, Iconoclast  
Napa Valley 23 / 92

Chardonnay, Louis Latour  
Pouilly-Fuise, Burgundy 25 / 100

Chardonnay, Far Niente  
Napa Valley 35 / 140

Chardonnay, Sanford  
Santa Rita Hills (375ml) 34