

LUNCH ON
THE Blvd

THE Appetizers



 **GRILLED SOURDOUGH**
olive oil, garlic confit, tomato, basil
-20-

  **PISTACHIO SPINACH SOUP**
fennel, crispy shallots, dill
-18-

 **CLASSIC HUMMUS**
sumac spiced chickpeas, red onion, cilantro, pita
-23-

WAGYU BEEF YAKITORI
scallions, sesame seeds, sweet yao gai sauce
-26-



THE Salads


  **MURRAY FARM PEAR, APPLE, PECAN**
baby spinach, chèvre, lemon thyme
-24-

  **LITTLE GEM LETTUCE**
citrus, toasted walnuts, radish, persian cucumber,
urfa peppers
-26-

  **KALE AND BELUGA LENTIL**
hazelnuts, orange miso dressing
-26-

THE Bowls

  **ACAI**
bananas, coconut yogurt, berries, gluten-free granola,
peanut butter
-22-

 **AVOCADO**
grains, sweet potatoes, kale, walnuts, chickpeas,
beets, tahini
-24-


  **SUPERCHARGED
GREEN BOWL**
spinach, chia, bananas, avocado
-24-

THE Sandwiches

served with your choice of house fries or simple greens

THEBLVD CHEESEBURGER*
wagyu, brie, fig onion chutney, brioche
-30-

 **IMPOSSIBLE BURGER**
caramelized onions, jalapeño aioli, potato bun
-32-

 **SABICH**
pita, pickled persian cucumber, garlic aioli, hummus,
eggplant, amba
-28-

THE Entrees

JIDORI MUSTARD CHICKEN
harissa couscous, pomegranate, cilantro, cashew
-33-

 **MUSHROOM CRUSTED SALMON**
garlic beans, lemon butter cream sauce
-36-

SEA BASS
broccolini, pistachio lavender, yuzu emulsion
-36-

  **ROASTED CAULIFLOWER**
tumeric-tahini sauce, almond streusel, pomegranate
-31-

SMOKED SALMON FLATBREAD
caviar, radish, dill and garlic cream cheese
-32-

THE Pastas

LOBSTER RISOTTO
saffron, chives, tarragon
-38-

 **SPINACH CHITARRA**
brown butter, hazelnut streusel
-30-

THE Enhancements

CHICKEN
-10-

SHRIMP
-14-

GRILLED SALMON
-18-

COCKTAILS

HOLIDAY CHEER

HEATING UP THE SIDECAR

Seasonally-Inspired Hot Toddy

Cognac, Grand Marnier, Lemon Juice, Honey,
Dash of Cinnamon

-22-

THE WISE KING

Twist on a Mexican Coffee Cocktail

Avion Blanco Tequila, Peppermint Schnapps, Housemade
Hot Chocolate, Topped With Whipped Cream, Macaron

-22-

CLASSICS TWISTED

RED CARPET MARGARITA

The Perfect Balance Of Bitter & Sweet

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

-25-

THEBLVD

Twisting The Negroni

Tanqueray 10, Campari, Cynar, Carpano Antica Vermouth

-25-

MOCHA MARTINI

When Chocolate Meets Coffee

Belvedere, Kahula Liqueur, Espresso, Godiva Liqueur

-24-

BLOODY ELYX

Our Very Own Blood Mary

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

-24-

UNMISSABLE

FEELING PRETTY

Inspired By Pretty Woman

Perrier-Jouët Brut 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

-25-

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

-25-

FORBIDDEN FRUIT

Biting Into a Juicy Apple Pear

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

-23-

MOCKTAILS

PEAR NOJITO

Mint, Lime, Alain Milliat Pear Juice, Ginger Ale

-12-

VIRGIN MOJITO

Mint, Lime, Soda Water

-12-

WINE

SPARKLING & CHAMPAGNE

Zardetto, Prosecco

Italy NV 18 / 72

Perrier-Jouët, Brut

Épernay, France 34 / 136

Cristal

Reims, France 860

RED

Merlot, Duckhorn

Napa Valley 27 / 108

Pinot Noir, Siduri

Willamette Valley, Oregon 23 / 92

Pinot Noir, Schug

Sonoma County 25 / 100

Tuscan Blend, Villa Antinori

Tuscany 27 / 108

Cabernet Sauvignon, Iconoclast

Russian River Valley 27 / 108

Cabernet Sauvignon, Canvasback

Red Mountain, Washington 23 / 92

Cabernet Sauvignon, Joseph Phelps

Napa Valley 59 / 236

Zinfandel, Frank Family Vineyards

Napa Valley 29 / 116

Napa County Blend, Newton Vineyards

Napa Valley 23 / 92

ROSÉ

Whispering Angel

Côtes de Provence, France 24 / 96

Rosé, M. Chapoutier

Cotes-du-Rhone, France 18 / 72

WHITE

Pinot Grigio, Jermann

Venezia Giulia, Italy 22 / 88

Riesling, Fess Parker

Santa Barbara 21 / 84

Chenin Blanc, Château Moncontour

Vouvray 22 / 88

Sauvignon Blanc, Villa Maria

Marlborough, New Zealand 21 / 84

Sauvignon Blanc, Jean et Michel Domaine Naudet

Sancerre 22 / 88

Chardonnay, Iconoclast

Napa Valley 25 / 100

Chardonnay, Louis Latour

Pouilly-Fuise, Burgundy 27 / 108

Chardonnay, Far Niente

Napa Valley 37 / 148

BEER

DRAFT 12

Angel City IPA, Sapporo

BOTTLE 10

DOMESTIC

Budweiser, Sierra Nevada

IMPORTED

Heineken, Peroni, Guinness, Corona,

Amstel Light, Beck's Non-Alcoholic