

DESSERTS ON

THEBLVD

STRAWBERRY PISTACHIO

strawberry cremeux, pistachio, strawberry mousse

-14-

THEBLVD COCOA BAR

chocolate moelleux sponge, cremeux, hazelnut crust,
cocoa nib nougatine

-14-

SOPHIA

madagascar vanilla crème brulee, brandy-soaked cherry,
hazelnut bark

-14-

CHOCOLATE TART

crunchy short crust, chocolate filling, salted caramel,
ganache

-14-

ROCHE

hazelnut praline, salted vanilla caramel mousse

-14-

EXOTIC

pistachio sponge, mango, caribbean pineapple,
passionfruit mousse

-14-

BOWL OF BERRIES

wild seasonal berries

-14-

SMALL FRUIT PLATE

seasonal fruits

-16-

Executive Pastry Chef, Riccardo Menicucci

Restaurant Manager, Victor Triebel

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COCKTAILS

| | |
|---|----|
| HEATING UP THE SIDECAR | 22 |
| <i>Seasonally-Inspired Hot Toddy</i> | |
| Cognac, Grand Marnier, Lemon Juice, Honey, Dash of Cinnamon | |
| THE WISE KING | 22 |
| <i>Twist on a Mexican Coffee Cocktail</i> | |
| Avion Blanco Tequila, Peppermint Schnapps, Housemade Hot Chocolate, Topped with Whipped Cream & Macaron | |
| RED CARPET MARGARITA | 25 |
| <i>The Perfect Balance Of Bitter & Sweet</i> | |
| Casamigos Reposado, Aperol, Blood Orange, Lime, Sugar Cane | |
| THEBLVD | 25 |
| <i>Twisting The Negroni</i> | |
| Tanqueray 10, Campari, Cynar, Carpano Antica Vermouth | |
| MOCHA MARTINI | 24 |
| <i>When Chocolate Meets Coffee</i> | |
| Belvedere, Kahula Liqueur, Espresso, Godiva Liqueur | |
| BLOODY ELYX | 24 |
| <i>Our Very Own Bloody Mary</i> | |
| Absolut Elyx, Tomato Juice, Horseradish, Olive Juice, Lime Juice, Worcestershire, Tabasco | |
| FEELING PRETTY | 28 |
| <i>Inspired By Pretty Woman</i> | |
| Moët & Chandon Rosé Champagne, Belvedere, Combier Pêche De Vigne Liqueur, Raspberries, Aquafaba, Rose Petal | |
| TROPICAL ESCAPE | 25 |
| <i>Re-Invented Oakland Famous Mai Tai</i> | |
| Zacapa 23yr Old Dark Rum, Pineapple, Hibiscus Thyme Honey, Lemon | |
| CALAVERA DE LA MUERTE | 25 |
| <i>Spicy & Smoky Paloma Keeping The Spirits Alive</i> | |
| Casa Dragones Blanco, Vida Mezcal, Grand Marnier, Lime, Grapefruit, Tangerine Ginger Thai Pepper Agave | |
| FORBIDDEN FRUIT | 23 |
| <i>Biting Into a Juicy Apple Pear</i> | |
| Ketel One Vodka, Alain Milliat Pear, Apple, St. Germain Elderflower Liqueur, Lime | |

SPARKLING & CHAMPAGNE

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|--------------------------------------|----------|
| Zardetto, Prosecco Italy NV | 18 / 72 |
| Perrier-Jouët, Brut Épernay, France | 34 / 136 |
| Moët & Chandon, Brut Épernay, France | 30 / 120 |
| Moët & Chandon, Rosé Épernay, France | 36 / 140 |
| Dom Pérignon Épernay, France | 98 / 392 |

COGNAC

HENNESSY JOURNEY

| | |
|-------------------------------|-----------------|
| Hennessy VSOP | |
| 2 oz | 19 |
| Hennessy X.O | |
| 1 oz / 2 oz | 21 / 40 |
| Hennessy Paradis | |
| 1 oz / 2 oz | 30 / 58 |
| Hennessy X.O Paradis Imperial | |
| 0.5 oz / 1 oz / 2 oz | 100 / 190 / 370 |
| Hennessy Richard | |
| 0.5 oz / 1 oz / 2 oz | 150 / 295 / 590 |
| Rémy Martin V.S.O.P. 2 oz | 24 |
| Rémy Martin XO 2 oz | 42 |

LOUIS XIII

| | |
|----------------------|-----------------|
| 0.5 oz / 1 oz / 2 oz | 110 / 200 / 390 |
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MOCKTAILS

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|--|----|
| PEAR NOJITO | 12 |
| Mint, Lime, Alain Milliat Pear Juice, Ginger Ale | |
| VIRGIN MOJITO | 12 |
| Mint, Lime, Soda Water | |

DESSERT WINE

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|-----------------------------|---------|
| Sandeman Port 10yrs / 20yrs | 17 / 23 |
| <i>Standard 2 oz Pour</i> | |

COFFEE

| | |
|------------------------|----|
| Black or White Russian | 21 |
| Irish Coffee | 19 |
| Amaretto Coffee | 19 |
| Bailey's Cream Coffee | 19 |
| Kahlua Coffee | 19 |

TEA SELECTION by RISHI TEA 10

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| Blueberry Hibiscus, Earl Grey, Jade Cloud, Jasmine, Peppermint, English Breakfast, Chamomile |
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