



HANDCRAFTED COCKTAILS

SMOKED APPLE MANHATTAN – Smoked apple infused
Union Horse Reunion Rye, apple liqueur, sweet vermouth & apple bitters | **11**

JACK'S SMOKIN' MARY – House-made Bloody Mary mix,
UV Sriracha Chili Pepper Vodka, Burnt End stuffed olives & bacon salt rim | **8.5**

CUCUMBER JALAPEÑO MARGARITA – Cucumber infused
Milagro Silver Tequila, fresh-squeezed lime juice, agave nectar & jalapeño | **9**

STRAWBERRY SHANDY COCKTAIL – 360 Sorrento Lemon Vodka,
strawberry puree, lemonade & Boulevard Tank 7 | **8.5**

SOMEWHAT OLD FASHIONED – Union Horse Reserve Bourbon infused
with sage, rosemary & cloves | **9.5**

CLASSIC G&T – Pinckney Bend Gin, Pinckney Bend Classic Tonic Syrup & soda | **8.5**

KANSAS CITY LEMONADE – Rieger's Kansas City Whiskey,
fresh-squeezed lemonade & blackberry syrup | **9**

TROPICAL PARADISE – RumHaven Coconut Rum, Pineapple & Mango Rum,
orange & pineapple juice | **9**

BEERS

BOULEVARD ON TAP

Unfiltered Wheat	5.5
Pale Ale	5.5
Tank 7 Farmhouse Ale	6
Boulevard Feature	<i>price varies</i>

BOULEVARD BOTTLES

KC Pils	5.5
Bully! Porter	5.5
80-Acre Hoppy Wheat	5.5

MORE BEERS ON TAP

Bud Light	4.5
Blue Moon	6
KC Bier Dunkel	6
Martin City Brewing Co. Feature	6

CRAFTS & IMPORTS

Amstel Light	5
Corona	5.5
Heineken	5.5
New Belgium Fat Tire	5.5
Sam Adams	5.5
Shiner Bock	5.5
Stella Artois	6
Angry Orchard Crisp Apple Cider	6
Guinness	6.5
<i>14.9 oz Can</i>	
Young's Double Chocolate Stout	7
<i>14.9 oz Can</i>	

AMERICAN BOTTLES

Bud Light	4.5
Budweiser	4.5
Coors Light	4.5
Miller Lite	4.5
Michelob Ultra	5

NON-ALCOHOLIC BEER

Buckler	5
---------	---

WINE

We Proudly Serve a 7 oz Pour

CHARDONNAY	GLASS	BOTTLE	RIESLING & MOSCATO	GLASS	BOTTLE
William Hill <i>California</i>	8.5	30	Chateau Ste Michelle, Riesling <i>Washington</i>	7.5	26
Butternut <i>California</i>	9.5	34	Cupcake, Moscato <i>Italy</i>	8.5	30
Mer Soleil Silver Unoaked <i>Santa Lucia Highlands</i>		40			
SPARKLING	GLASS	BOTTLE	MORE REFRESHING WHITES	GLASS	BOTTLE
Zonin, Prosecco <i>Italy (187ml)</i>	9		La Terre, White Zinfandel <i>California</i>	7	24
Kenwood Yulupa, Cuvee Brut <i>Sonoma (187ml)</i>	9		Ecco Domani, Pinot Grigio <i>Italy</i>	8	28
Mumm Napa, Brut Prestige <i>Napa</i>		40	Nobilo, Sauvignon Blanc <i>New Zealand</i>	8.5	30
CABERNET SAUVIGNON	GLASS	BOTTLE	OTHER INTRIGUING REDS	GLASS	BOTTLE
Robert Mondavi Private Selection <i>California</i>	8	28	Beringer Founder's Estate, Merlot <i>California</i>	8	28
Rodney Strong <i>Sonoma</i>	10.5	38	Red Diamond, Malbec <i>Argentina</i>	8	28
Simi <i>Alexander Valley</i>	12	44	Ravenswood Zen of Zin, Zinfandel <i>California</i>	8	28
Stag's Leap Wine Cellars Artemis <i>Napa</i>		78	Conundrum, Red Blend <i>California</i>	12	44
Caymus <i>Napa</i>		98	The Prisoner, Red Blend <i>Napa</i>		68
PINOT NOIR	GLASS	BOTTLE			
Estancia <i>Monterey</i>	9	32			
Meiomi <i>California</i>	11	40			
La Crema <i>Sonoma Coast</i>		44			

HAPPY HOUR

MONDAY - FRIDAY | 3-6 PM

Drink specials & BBQ Bites available in the bar & on the patio

ALL WINES BY THE GLASS | 2.00 OFF

BUD LIGHT DRAFT | 2.75

SELECT BOULEVARD DRAFTS | 3.75

SAUZA GOLD MARGARITAS | 5.00

ALL HANDCRAFTED COCKTAILS | 2.00 OFF

BBQ BITES

ONION RINGS - Three hand breaded sweet colossal onions | **2.50**

FRIED MUSHROOMS - Served with horseradish sauce | **2.50**

FIRE-KISSED WINGS - Five wings rubbed with special spices & grilled over hickory | **4.00**

PORK SPARE RIBS - Two center-slab ribs | **3.50**

BABY BACK RIBS - Three succulent ribs | **4.50**

2 PULLED PORK SLIDERS - Served with coleslaw & choice of Original or Mustard BBQ Sauce | **4.50**