



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

| | |
|-----------------|-----|
| Single-Wide IPA | 5.5 |
|-----------------|-----|

MORE BEERS ON TAP

| | |
|-----------------------|-----|
| Bud Light | 4.5 |
| Blue Moon | 6 |
| KC Bier Dunkel | 6 |
| Jack's Featured Draft | 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 |
| 14.9 oz Can | |
| Young's Double Chocolate Stout | 7 |
| 14.9 oz Can | |

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> | | 44 | Ravenswood Zen of Zin, Zinfandel <i>California</i> | 8 | 28 |
| Caymus <i>Napa</i> | | 98 | Trapiche Broquel, Malbec <i>Argentina</i> | | 34 |
| PINOT NOIR | GLASS | BOTTLE | Conundrum, Red Blend <i>California</i> | | 44 |
| 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 only on the patio (weather permitting)

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**