

TEMPORARY HOURS
7 DAYS A WEEK
9AM-4PM

Boulevard

KITCHEN + JUICE BAR

ALL ORGANIC KITCHEN
OPEN FOR
BREAKFAST & LUNCH

Wellness Shots \$4 / 2 oz

VITAMIN C

Lemon, Lime, Orange, Honey

THE HEALER

Turmeric, Honey, Ginger, Apple Cider Vinegar, Black Pepper

BLACK MAGIC

Activated Charcoal, Alkaline Water, Maple Syrup, Lemon

Fresh Pressed Juices \$8 / 12 oz

BEETS BY DAVE

Beet, Apple, Ginger, Flaxseed Oil

KALE EM WITH GREEN-NESS

Kale, Spinach, Cucumber, Apple

THE GLOW UP

Carrot, Turmeric, Pineapple, Pear, Chia Seeds

Refreshers \$5 / 16 oz

STRAWBERRY FUEL

Strawberry, Lemon, Mint, Agave, Coconut Water

MANGO AID

Mango, Lime, Alkaline Water, Orange Blossom Honey

Smoothies \$9 / 16 oz

NUT JOB

Banana, Dates, Fresh Cashew & Almond Butter, Almond Milk, Vanilla

PINK PANTHER

Pitaya, Raspberry, Blueberry, Strawberry, Coconut Milk, Agave, Li Hing Mui

DAWN PATROL

Spinach, Kale, Mango, Pineapple, Coconut Water, Hemp Seed Oil, Black Lava Salt

FOREVER YOUNG

Blueberry, Strawberry, Goji Berry, Collagen, Coconut Milk, Coconut Water, Agave

Blended Bowls \$12

AÇAI-U-LATER

Strawberry, Pineapple, Kiwi, Banana, Coconut, Granola, Honey

HIGH TIDE

Pitaya, Blueberry, Pineapple, Banana, Coconut, Granola, Honey

Coffee & Tea

- Regular / Decaf \$3
- Latte \$5
- Cappucino \$5
- Espresso \$4
- Americano \$4
- Double Espresso \$6
- BLVD Gold Dust \$8
- Tea \$3

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All Day Breakfast

^{GF} GRANOLA & GREEK YOGURT
Gluten Free Granola, Honey, Fruit,
Goji Berries \$7

AVO TOAST
Tomato, Watercress, Radish, Pickled Red Onion,
Pepitas, Multigrain Toast \$9

RISE & GRIND
2 Organic Eggs, Choice Of Nueske's Applewood Bacon
Or House-Made Turkey Sausage, Country Potatoes,
Multigrain Toast With Berry Jam \$13

THE ONE HANDER
2 Organic Eggs, Nueske's Applewood Bacon Or
House-Made Turkey Sausage, Cheddar Cheese,
House-Made Ginger Ketchup, Brioche \$10

3 ORGANIC EGG OMELET
Cheddar Cheese, Choose 3 Ingredients: Peppers, Onions,
Tomatoes, Mushrooms, Spinach + Choice Of Toast \$12

^{GF} STACKS ON STACKS
3 Buttermilk Pancakes, Berries, Berry Jam,
Berry Butter, Maple Syrup, Candied Pecans \$12

All Day Lunch

ORGANIC WILDER GREENS // Cucumber Wrapped Wilder Greens, Tricolored Peppers, Young Corn, Julienned Carrots,
Heirloom Tomato, Manzanilla Olives, Balsamic Vinaigrette \$11

KALE CAESAR // Baby Kale, Hearts Of Romaine, House-Made Garlic Herb Croutons, Carrot Ribbons,
Parmigiano-Reggiano Cheese, Old World Caesar Vinaigrette \$12

TUNA POKE BOWL // Watermelon, Cucumber, Avocado, Red Onion, Scallion, Wonton Crisps, Sesame Ponzu \$15

TRIPLE DECKER CLUB // Grilled Chicken, Avocado, Nueske's Applewood Bacon, Bibb Lettuce, Vine Ripe Tomato,
Lemon Aioli, Multigrain Toast \$14

BLVD IMPOSSIBLE BURGER // Arugula, Tomato, Caramelized Onion, Pickle, House-Made Ginger Ketchup, Brioche \$14

GRASS FED BURGER // Aged White Cheddar, LTO, Pickle, Truffle Rosemary Aioli, Brioche \$15

BREAD SUBSTITUTIONS: GF BREAD • BIBB LETTUCE BUN

ADDITIONS

Organic Egg \$2, Nueske's Applewood Bacon \$3, House-Made Turkey Sausage \$3
Free Range Chicken Breast \$6, Impossible Burger \$6

SIDES \$4

Baby Greens Salad, Hand Cut Kennebec Fries, Rosemary Country Potatoes

Beer

Domestic.....\$5
Import.....\$6
Local Craft.....\$6

Ketel One Bloody Marys
& Mimosas \$10

Wine & Bubbles

Wine By The Glass.....Prices Vary
Moet Brut Split.....\$19
Moet Rosé Split.....\$24

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. We kindly ask that you make us aware of any allergies.