

A BUSTLING RESTAURANT FOR
BREAKFAST & LUNCH

Boulevard

KITCHEN + JUICE BAR

ALL ORGANIC
KITCHEN

Refreshers \$5 / 16 oz

- STRAWBERRY FUEL**
Strawberry, Lemon, Mint, Agave, Coconut Water
- SWEET HEAT**
Ginger, Lemon, Cayenne, Honey, Grapefruit
- PEACE, LOVE & MATCHA**
Matcha, Aloe, Cucumber, Apple, Alkaline Water
- MANGO AID**
Mango, Lime, Alkaline Water, Orange Blossom Honey
- ORANGE GROOVE**
Orange, Ginger, Coconut Water, Pineapple, Agave

Fresh Pressed Juices \$8 / 12 oz

- BEETS BY DAVE**
Beet, Apple, Ginger, Flaxseed Oil
- HEALTH KICK**
Celery, Cucumber, Parsley, Pineapple, Spirulina
- KALE EM WITH GREEN-NESS**
Kale, Spinach, Cucumber, Apple
- THE GLOW UP**
Carrot, Turmeric, Pineapple, Pear, Chia Seeds
- WHITE TANGO**
Parsnip, Apple, Pear, Pineapple
- GOLDEN SUN**
Golden Beets, Mango, Carrot, Turmeric
- BYO**
Tell Us What You're In The Mood For & We'll Make The Magic Happen

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
- THE SOFLO**
Orange, Banana, Mango, Bee Pollen, Honey
- TROPIC DELIGHT**
Banana, Pineapple, Coconut Milk, Black Lava Salt, Greek Yogurt
- BLUE OCEAN**
Blueberry, Blue Majik, Coconut Milk, Greek Yogurt, Granulated Honey, Bee Pollen, Banana, Avocado

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Wellness Shots \$4 / 2 oz

- O.G.**
Wheat Grass
- THE HEALER**
Turmeric, Honey, Ginger, Apple Cider Vinegar, Black Pepper
- BLACK MAGIC**
Activated Charcoal, Alkaline Water, Maple Syrup, Lemon
- VITAMIN C**
Lemon, Lime, Orange, Honey

Blended Bowls \$12

- AÇAÍ-U-LATER**
Strawberry, Pineapple, Kiwi, Banana, Coconut, Granola, Honey
- HIGH TIDE**
Pitaya, Blueberry, Pineapple, Banana, Coconut, Granola, Honey

- HAWAII FIVE - 0**
Pineapple, Papaya, Kiwi, Banana, Coconut, Granola, Agave
- GOOD VIBES**
Mango, Banana, Raspberry, Blackberry, Apple, Granola, Agave

BOOSTERS

\$1: Almond Butter, Bee Pollen, Collagen, Flax Seed, Ginger, Goji Berry, Hemp Seed, Honey, Matcha, Probiotic, Raw Aloe, Raw Cacao, Spirulina, Turmeric, Vanilla Vegan Protein
\$2.50: Blue Majik, Gold Dust \$5: CBD Oil

Coffee & Tea

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

ADDITIONS

Almond Milk, Coconut Milk, Agave, Honey
\$1: Old Forester Bourbon Infused Dulce De Leche, Condensed Milk
\$5: CBD

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

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ALL ORGANIC
KITCHEN

All Day Breakfast

SMOKED NOVA SCOTIA SALMON TOAST

Hard Boiled Eggs, Red Onion, Chives, Radish, Heirloom Tomato,
Low Fat Herb Cream Cheese Shmear, Sourdough Toast \$12

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

GF STACKS ON STACKS

3 Buttermilk Pancakes, Berries, Berry Jam, Berry Butter, Maple Syrup,
Candied Pecans \$12

SUN DRIED TOMATO SHAKSHUKA

2 Organic Eggs, Sun Dried Tomato, Garlic, Roasted Red Pepper, Parsley,
Feta Cheese, Sumac, Grilled Naan Bread \$14

GF GRANOLA & GREEK YOGURT

Honey, Fruit, Goji Berries \$7

AVO TOAST

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

BLVD BENEDICT

2 Organic Eggs, Baby Spinach, Hollandaise, Nueske's Applewood Bacon,
Grilled Sourdough \$13

GF CARROT PANCAKE STACK

3 Buttermilk Pancakes, Orange Blossom Honey Butter,
Cinnamon Walnut Cream Cheese, Condensed Milk Drizzle \$12

CAPTAIN CRUNCH FRENCH TOAST

Captain Crunch Crusted Multigrain Bread, Bananas, Nutella,
Old Forester Bourbon Infused Dulce De Leche \$13

OMELET

3 Organic Eggs, Cheddar Cheese, Choose 3 Ingredients:
Peppers, Onions, Tomatoes, Mushrooms, Spinach + Choice Of Toast \$12

ADDITIONS

Organic Egg \$2, Nueske's Applewood Bacon \$3, House-Made Turkey Sausage \$3, Grass Fed Steak \$8, Smoked Salmon \$5, Impossible Burger \$6, Parmesan Grits \$4

All Day Lunch

TUNA POKE BOWL

Watermelon, Cucumber, Avocado, Red Onion, Scallion, Wonton Crisps, Sesame Ponzu \$15

FRIED GREEN TOMATOES

Roasted Red Pepper Coulis, Charred Corn, Whipped Chèvre Cheese, Micro-Radish \$12

GF V QUINOA BOWL

Cucumber Kimchi, Edamame, Orange, Watercress, Sprouts, Cashew, Sesame Ponzu \$12

GF GRILLED MOJITO PORK

Mangu, Pickled Red Onion, Garlic, Crispy Salami, 2 Eggs Sunny Side Up, Micro-Cilantro \$15

V SEVEN ANCIENT GRAIN STIR FRY

Napa Cabbage, Young Corn, Ginger, Garlic, Water Chesnut, Carrot, Sweetie Drop Peppers, Edamame, Broccoli, Sesame Ponzu \$14

CEDAR PLANK SALMON

Broccoli Rabe, Zucchini Noodles, Carrot, Red Onion, Tricolor Peppers, Rosemary Yuzu Tamari Essence \$16

GRASS FED CHURRASCO STEAK

OG Chimmichuri, Vegetable Pakoras, Mango Chutney \$18

Greens

WHITE QUINOA COBB // Romaine Lettuce, Hard Boiled Eggs,
Nueske's Applewood Bacon, Heirloom Tomato, Red Onion, Candied Pecans,
Danish Blue Cheese Buttermilk Ranch Dressing \$14

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

THE BEETS // Golden Beets, Red Beets, Arugula, Whipped Chèvre Cheese,
Scallion, Fiji Apple, Toasted Marcona Almonds, Apple Cider Vinaigrette \$10

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

BLVD CAPRESE TOWER // Vine Ripe Tomato, Fresh Sliced Mozzarella Cheese,
Basil, Aged Balsamic, EVOO, Fresh Cracked Peppercorn Melange \$12

ARUGULA & PROSCIUTTO // Arugula, Parmigiano-Reggiano Cheese,
Caramelized Onion, California Figs, Truffle Vinaigrette \$13

Sandwiches

SHROOM TOAST // Roasted Creminis & Shiitake Mushrooms,
Sprouted Legumes, Goat Cheese, Multigrain Toast \$11

THAI LETTUCE WRAPS // Grilled Chicken Thighs, Bamboo Shoots, Water
Chestnut, Carrot, Fresno Chili, Cilantro, Cucumber Kimchi, Rice Noodle \$13

CHICKEN SALAD CROISSANT // Fiji Apple, Golden Raisins, Toasted Almond,
Celery, Manchego Cheese, Bibb Lettuce \$12

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

OPEN FACED CRISPY PORTABELLA CHEESESTEAK // Carmelized Onion,
Roasted Red Pepper Coulis, Melted Gruyere Cheese, Sourdough \$13

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

BREAD SUBSTITUTIONS: GF BREAD • BIBB LETTUCE BUN

ADDITIONS

Free Range Chicken Breast \$6, Grass Fed Steak \$8, Gulf Shrimp \$8, Local Fish \$8, Impossible Burger \$6

SIDES \$4

Baby Greens Salad, Hand Cut Kennebec Fries, Heirloom Tomatoes, Parmesan Grits, Roasted Mushrooms, Rosemary Country Potatoes

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.