

bar

cocktails

BRIDGE TOWN MULE	12
rye bourbon, sage, lime, ginger beer	
PINK MARTINI	10
citrus vodka, lemon juice, simple syrup, muddled cherry	
SINGAPORE SLING	11
gin, cherry herring, bénédictine, cointreau, grenadine, pineapple juice, lime juice, bitters	
EAST END	11
gin, st. germain, sour, bitters	
ORIGINAL OLD FASHIONED	13
rye bourban, sugar, angostura bitters	
STAMP CITY	13
hennessy, simple syrup, cinnamon	
NUDGE MARTINI	10
brandy, coffee liqueur, irish cream, chocolate & espresso shavings	
CHILE PINEAPPLE MARGARITA	11
tequila, arol, pineapple juice, lime juice, cayenne pepper	
ROSE SOCIETY	12
tequila, compari, simple syrup, lime juice	

draft beer

HOPWORKS IPA	5
BASE CAMP NEW WAVE AMBER	5
SUNRIVER FUZZTAIL HEFEWEIZEN	5
LEAVENWORTH WHISTLING PIG HEFEWEIZEN	5
SEASONAL CIDER	5
LOCAL SEASONAL SELECTION	5
COORS LIGHT	4

bottled beer

DESCHUTES BLACK BUTTE PORTER	5
DESCHUTES MIRROR POND	5
FAT TIRE	5
GUINNESS DRAUGHT	5
TRUMER PILSNER	5
HEINEKEN	5
CORONA	4
MILLER LITE	4



whites

chardonnay

6oz / 9oz / btl

CANYON ROAD california

6 / 9 / 20

WILLAIM HILL central coast

9 / 13 / 32

CANOE RIDGE horse heaven hills

11 / 15 / 36

LA CREMA california

12 / 17 / 42

FREI BROTHERS RESERVE

12 / 17 / 42

russian river valley

pinot gris

FIRESTEED willamette valley

8 / 12 / 28

LANGE willamette valley

11 / 14 / 40

riesling

CUPCAKE germany

8 / 11 / 28

KUNG FU GIRL columbia valley

9 / 13 / 32

whites

OYSTER BAY SAUVIGNON BLANC

8 / 12 / 28

new zealand

NORTH BY NORTHWEST ROSE

6 / 9 / 24

columbia valley

SILVER RIDGE MASCOT willamette valley **9 / 13 / 32**

sparkling wine

btl

SEGURA VIUDAS 187 ml spain

7

CHANDON BLANC DE NOIRS california

24

champagne

MOET CHANDON 375 ml france

40

VEUVE CLIQUOT france

85

reds

cabernet sauvignon 6oz / 9oz / btl

CANYON ROAD california	6 / 9 / 20
GNARLY HEAD california	6 / 12 / 28
WILLIAM HILL central coast	9 / 13 / 32
337 california	9 / 13 / 32
THREE RIVERS washington	13 / 18 / 48
FREI BROTHERS RESERVE CABERNET alexander valley	53

merlot

TWISTED california	6 / 9 / 20
SAGELANDS washington	7 / 10 / 24
NOBLE VINES lodi	9 / 13 / 32

pinot noir

KINGS RIDGE willamette valley	12 / 17 / 42
EOLA HILLS LA CREOLE oregon	14 / 19 / 52
ARGYLE willamette valley	16 / 21 / 60
ANGELA PINOT NOIR willamette valley	74
ARCHERY SUMMIT PINOT NOIR willamette valley	108

reds

BRAZIN ZINFADEL california	11 / 15 / 40
MARYHILL RED BLEND columbia valley	10 / 14 / 36
HAND CRAFT PETITE SIRAH california	9 / 13 / 32
MICHAEL TORINO MALBEC argentina	10 / 14 / 36

by the bottle btl

CHARLES KRUG CABERNET california	64
ANGELA PINOT NOIR oregon	74
ARCHERY SUMMIT PINOT NOIR oregon	108

kitchen

appetizers

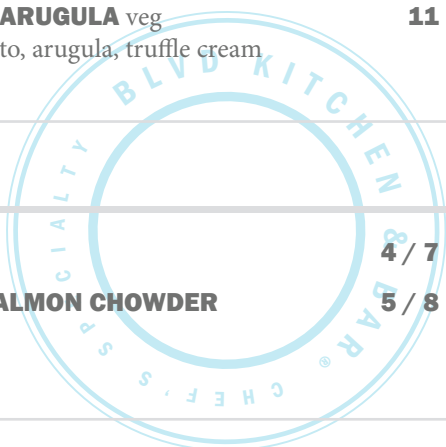
BLVD WINGS	12
garlic, soy-sesame glaze, sweet chili sauce or buffalo style	
CALAMARI	11
mama lil's roasted peppers, lemon garlic aioli*	
BUFFALO SHRIMP	15
crispy black tiger shrimp, bleu cheese	
JUMBO CRAB CAKE	16
mandarin salad, mango buerre blanc, mango salsa	
HUMMUS veg	12
pita, veggie sticks, olives, feta	
SPINACH & ARTICHOKE DIP	11
bacon, gorgonzola, tortilla chips	
QUESADILLA veg	9
cheddar cheese, salsa, sour cream, guacamole add chicken +4	

flatbreads

MARGHERITA veg	11
tomato, basil, fresh mozzarella	
BBQ CHICKEN	12
cilantro, mozzarella	
ITALIAN SAUSAGE	12
roasted fennel, roasted red pepper, onion, tomato, mozzarella	
CLASSIC PEPPERONI	12
assorted cheese, oregano	
MUSHROOM & ARUGULA veg	11
mushroom, tomato, arugula, truffle cream	


soup

TOMATO BASIL	4 / 7
NORTHWEST SALMON CHOWDER	5 / 8



salads

add chicken 6 / grilled salmon or shrimp 8 / grilled steak 9

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- BLVD CHOPPED** gf **11**
bleu cheese, bacon, grape tomato, egg, mustard vinaigrette
- BLACKENED SALMON*** gf **17**
black bean, queso fresco, corn, tomato, tortilla strips, chili vinaigrette
- GREEK CHICKEN** gf **13**
feta cheese, red onion, kalamata olive, cucumber, garbanzo beans, pepperoncini, greek cucumber vinaigrette
- ROASTED BEET** gf veg **11**
red and gold beets, goat cheese, pickled red onion, candied walnut, apple-thyme vinaigrette
- STEAK & BLUE CHEESE*** gf **17**
tomato, grilled onion, tomato balsamic vinaigrette
- GARDEN GREENS** gf veg v **5 / 8**
carrot, beet, cucumber, tomato, toasted almonds
- CAESAR** **5 / 8**
parmesan, croutons

burgers & sandwiches

served with choice of fries or chips; sub for salad, fruit or sweet potato fries 2

- 
- BLVD ROYALE WITH CHEESE*** **14**
white american, caramelized and frizzled onions, sliced pickle
- CLASSIC BURGER*** **13**
bacon, choice of provolone, swiss, white cheddar or bleu cheese, lettuce, tomato, onions & pickle
- KNIFE & FORK*** **12**
grilled chicken breast, lettuce, tomato, bacon, provolone, smoked tomato aioli,* over-easy egg, served open face
- TURKEY, BRIE & CRANBERRY SANDWICH** **13**
granny smith apple, cheddar & brie cheeses, frizzled onion, cranberry jam
- CRAB CAKE BLT** **16**
lettuce, sliced tomato, bacon, avocado, lemon garlic aioli*
- BUFFALO CHICKEN SANDWICH** **13**
crispy chicken breast, lettuce, bleu cheese, celery, tomato, shredded carrot
- GRILLED SALMON SANDWICH*** **15**
provolone, coleslaw, thousand island
- GRILLED VEGETABLE HUMMUS** veg **10**
portobello, pepper, onion, cucumber, tomato, feta, mixed greens

entrées



WALNUT PESTO PASTA veg cavatappi pasta, arugula walnut pesto, portobello, grape tomato, fresh mozzarella	15
SHRIMP BRUSCHETTA CAPELLINI tomato, balsamic vinegar, olive oil, basil, parmesan	17
RIGATONI BOLOGNESE italian sausage, strip steak, roasted fennel, garlic, peppers	20
BLVD CRAB MAC & CHEESE cavatappi pasta, tomato, green onion, three cheese sauce, cornbread crumbles	24
CRAB CAKE rice pilaf, grilled vegetables, whole grain mustard cream	21
ROSEMARY CHICKEN gf local draper valley on the bone chicken, chive yukon mashed potatoes, grilled vegetables	23
COLUMBIA RIVER GRILLED SALMON* gf rice pilaf, grilled vegetables, chive oil	24
NEW YORK STRIP 10oz local-cut, frizzled onions, chive yukon mashed potatoes, grilled vegetables, gorgonzola sauce	28

sides

BLVD CRAB MAC & CHEESE	12
TRUFFLE CHIPS veg	6
GRILLED VEGETABLES gf veg v	6
GARLIC ROSEMARY FRIES gorgonzola sauce veg	6
SWEET POTATO FRIES sriracha aioli* veg	6
FRIES	5
YUKON MASHED POTATOES frizzled onions veg	6

desserts



CARROT CAKE	7
MOLTEN LAVA	7
SEASONAL CRISP	7
ICE CREAM WITH A WARM COOKIE salted caramel sauce	6

veg - vegetarian | gf - gluten free | v - vegan

Before placing your order, please inform your server if a person in your party has a food allergy.

** Consuming raw or undercooked eggs, meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions*

Happy Hour

Sunday-Thursday
4 PM - 6 PM

kitchen

Three

CAESAR SALAD veg
parmesan, croutons

TRUFFLE CHIPS veg
house made chips with truffle salt

GARLIC ROSEMARY FRIES veg
gorgonzola sauce

Five

HOUSE MADE MAC & CHEESE
add seasonal vegetables +2 / add chicken +3

CHICKEN QUESADILLA
chipotle crème

HUMMUS
grilled pita bread

Six

CLASSIC PEPPERONI FLATBREAD
assorted cheese, oregano

BBQ CHICKEN FLATBREAD
cilantro, mozzarella

BLVD WINGS
garlic, soy-sesame glaze, sweet chili sauce
or buffalo style

bar

DRAFT BEER 4

HOUSE WINE 4



kitchen
& bar®

COURTYARD®
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**PORTLAND DOWNTOWN/
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