

# bar

## cocktails

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

## draft beer

<b>HOP WORKS HUB IPA</b>	<b>5</b>
<b>BASE CAMP NEW WAVE AMBER</b>	<b>5</b>
<b>SUNRIVER FUZZTAIL HEFEWEIZEN</b>	<b>5</b>
<b>SEASONAL CIDER</b>	<b>5</b>
<b>LOCAL SEASONAL SELECTION</b>	<b>5</b>
<b>COORS LIGHT</b>	<b>4</b>

## bottled beer

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



# whites

## chardonnay

6oz / 9oz / btl

<b>CANYON ROAD</b> california	<b>6 / 9 / 20</b>
<b>WILLIAM HILL</b> central coast	<b>9 / 13 / 32</b>
<b>CANOE RIDGE</b> horse heaven hills	<b>11 / 15 / 36</b>
<b>LA CREMA</b> sonoma	<b>12 / 17 / 42</b>
<b>FREI BROTHERS RESERVE</b> russian river valley	<b>12 / 17 / 42</b>

## pinot gris

<b>FIRESTEED</b> willamette valley	<b>8 / 12 / 28</b>
<b>LANGE</b> willamette valley	<b>11 / 14 / 40</b>

## riesling

<b>CUPCAKE</b> germany	<b>8 / 11 / 28</b>
<b>KUNG FU GIRL</b> columbia valley	<b>9 / 13 / 32</b>

## whites

<b>OYSTER BAY SAUVIGNON BLANC</b> new zealand	<b>8 / 12 / 28</b>
<b>NORTH BY NORTHWEST ROSE</b> columbia valley	<b>6 / 9 / 24</b>
<b>SILVER RIDGE MASCOT</b> willamette valley	<b>9 / 13 / 32</b>

## sparkling wine

btl

<b>SEGURA VIUDAS</b> 187 ml spain	<b>7</b>
<b>CHANDON BLANC DE NOIRS</b> california	<b>24</b>

## champagne

<b>MOET CHANDON</b> 375 ml france	<b>40</b>
<b>VEUVE CLIQUOT</b> france	<b>85</b>

# reds

## cabernet sauvignon

6oz / 9oz / btl

<b>CANYON ROAD</b> california	<b>6 / 9 / 20</b>
<b>GNARLY HEAD</b> california	<b>6 / 12 / 28</b>
<b>WILLIAM HILL</b> central coast	<b>9 / 13 / 32</b>
<b>THREE RIVERS</b> columbia valley	<b>3 / 18 / 48</b>
<b>FREI BROTHERS RESERVE CABERNET</b> alexander valley	<b>53</b>

## merlot

<b>TWISTED</b> california	<b>6 / 9 / 20</b>
<b>SAGELANDS</b> columbia valley	<b>7 / 10 / 24</b>
<b>NOBLE VINES</b> lodi	<b>9 / 13 / 32</b>

## pinot noir

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

## reds

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

# kitchen

## appetizers

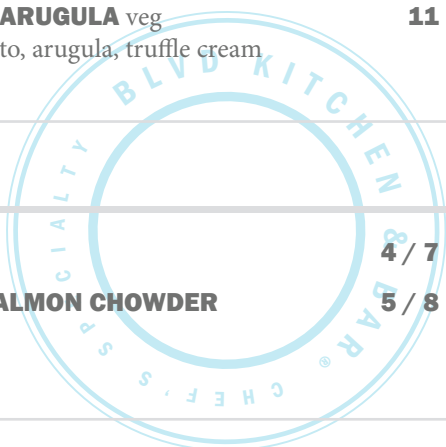
<b>BLVD WINGS</b>	<b>12</b>
garlic, soy-sesame glaze, sweet chili sauce or buffalo style	
<b>CALAMARI</b>	<b>11</b>
mama lil's roasted peppers, lemon garlic aioli*	
<b>BUFFALO SHRIMP</b>	<b>15</b>
crispy black tiger shrimp, bleu cheese	
<b>JUMBO CRAB CAKE</b>	<b>16</b>
mandarin salad, mango buerre blanc,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

## flatbreads

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


## soup

<b>TOMATO BASIL</b>	<b>4 / 7</b>
<b>NORTHWEST SALMON CHOWDER</b>	<b>5 / 8</b>



# 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



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

## sides

<b>BLVD CRAB MAC &amp; CHEESE</b>	<b>12</b>
<b>TRUFFLE CHIPS</b> veg	<b>6</b>
<b>GRILLED VEGETABLES</b> gf veg v	<b>6</b>
<b>GARLIC ROSEMARY FRIES</b> gorgonzola sauce veg	<b>6</b>
<b>SWEET POTATO FRIES</b> sriracha aioli* veg	<b>6</b>
<b>FRIES</b>	<b>5</b>
<b>YUKON MASHED POTATOES</b> frizzled onions veg	<b>4</b>

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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