



restaurant

Lounge Menu

Colossal Onion Rings

with Austin dipping sauce \$5

Buffalo Shrimp

With Spicy Blue Cheese Celery \$8

Grilled Flatbread

1. Pepperoni, Salami, Cappicola, Oregano & Vinaigrette
2. Candied tomato jam topped with brie cheese
3. Ripe olive Tapenade with mozzarella
4. Creamy spinach and artichoke
(no substitutions please) \$7

Seared Diver Scallops

with Truffle Risotto \$10

Tuna Tar Tar

With Vegetable Spring Roll and Wasabi Plum Sauce \$10

Crab Cakes

Roasted tomato Remoulade and tangy slaw \$9

Greek Olives

With Traditional Hummujs, Crackers & Grape Tomatoes \$7

Fried Mushrooms

Lightly Breaded with Truffled Balsamic Reduction \$7

Raspberry-Black Pepper Steak Bites



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Martinis ~\$8

Blueberry

Blueberry Vodka, Special Blueberry Sauce, & Lime Garnish

Black Cherry

UV Cherry Vodka, Raspberry Liquor, Cranberry Juice & Lime

Green Apple

Absolute Vodka, Apple Liquor, Lime Squeeze, & Cherry Garnish

Red Apple

Absolute Vodka, Apple Liquor, & Cranberry Juice

Espresso

Vodka, Kahlua, Espresso, & Lemon Twist

Pear

Absolute Pear Vodka, Special Pear Sauce, & Lime

Classics

Rye Manhattan ~ \$8

Rye Whiskey, Sweet Vermouth, Bitters, Up or On the Rocks

Old Fashioned ~ \$8

Muddled Orange, Cherry, Bitters, Sugar, Bourbon, & Soda

Stinger ~\$7

Brandy, White Crème de Menthe, Up or On the Rocks

Rusty Nail ~ \$8



Lounge Menu

Beer Selections

Domestics~\$3.50

Bud Lt **Coors Lt**
Michelob Ultra **Miller Lt**

Import & Craft

Blue Moon Belgian White~Colorado	3.75
Boulevard Pale Ale~Missouri	3.75
Boulevard Single Wide IPA~Missouri	3.75
Boulevard Wheat~Missouri	3.75
Founders Breakfast Stout~Michigan	6.50
Guinness Draught Stout~Ireland	5.75
Harp Lager~Ireland	4.00
Heineken Lager~Holland	5.50
Kaliber Non Alcoholic ~Ireland	5.50
Red Stripe Lager~Jamaica	3.75
Smithwicks Ale~Ireland	4.50
Xingu Black Lager~Brazil	5.00

Drafts~\$5.50

Boulevard Tank 7 Farmhouse Ale (8oz)
Sam Adams Noble Pils (Seasonal)
Sierra Nevada Pale Ale

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