

Signature Martinis - \$9

Ginger-Peach Vesper

New Amsterdam Peach vodka with an equal measure of Seagram's Extra Dry gin and ginger beer, served with a twist of lemon

Strawberry-Basil Lemon Drop

Svedka Strawberry Lemonade vodka with fresh basil and sour mix, served with a sugar rim

Cucumber Lime Blossom

Svedka Cucumber Lime vodka with pineapple juice and balanced with a splash of Sakura Emaki rose' sake.

Calia's Pear

Absolut Pear vodka, with St. Germaine Elderflower liquor, fresh cucumber, and little fizz

Horse Feathers Manhattan

Jim Beam 8 Star Bourbon Whiskey with sweet vermouth, a splash of ginger beer and a dash of bitters

Chocolate Macaroon

A white chocolate martini with New Amsterdam Coconut Vodka, Hiram Walker white crème de coco, and a splash of cream

Pomegranate

Pearl Pomegranate vodka, Pama liqueur, and a dash of sour mix

Gibson

A twist on the classic gin martini with Seagram's Extra Dry Gin stirred with onion juice, and garnished with pearl onions

Feature

Ask your server about the martini of the day

\$5 Martini Night every Wednesday

Wines by the Glass

White

Chardonnay, La Terre – California – 5
house white wine

Orvieto Classico, Ruffino – Italy – 7
blend of Italian varietals that is balanced and pairs with a wide variety of dishes

Sauvignon Blanc, Kim Crawford –
New Zealand – 10
mouthwatering acidity and citrus

Pinot Grigio, Ruffino – Italy - 7
medium body with lemon and sage

Riesling, Blufeld – Germany - 7
medium sweet and lime with apricot

Rosé – Mouton Cadet – Bordeaux - 8
clean crisp strawberry and white blossom

Red

Cabernet, La Terre - California – 5
house red wine.

Zinfandel, Haraszthy – Lodi – 7
juicy, tangy, chocolate cherry, mint, and nut

Pinot Noir, Estancia – California - 8
medium body with berry and vanilla notes

Tempranillo/Granacha, Rioja Vega – Spain – 8
solid and simple with cherries and tomatoes

Malbec, Diseno – Mendoza - 8
Fruity and well balanced with peppered tannins

Mules

refreshing cocktails with Cock & Bull ginger beer

Absolut Pear Vodka – 6
Sailor Jerry Spiced Rum – 6
El Mayor Silver Tequila - 8.50

Domestic Beers – 3.75

Miller Lite
Budweiser
Bud Light
Coors Light
Michelob Ultra

Import / Microbrew Beers – 4.75

Boulevard Pale Ale
Guinness
Newcastle
Stella Artois
Amstel Lite
Boulevard Wheat
Crispin Hard Cider
Corona
Blue Moon
O'doul's (N.A.)

Premium Microbrew Beers – 6.25

Boulevard Calling I.P.A.
Boulevard Tank 7 Farmhouse Ale

\$5 Wines by the Glass

Thursday all night & Saturday 5-10

Bottle for One? Why Not!

White

Lamarca Prosecco MINI (187 ml) 9
a single sparkling glass with fresh apple and pear

Sonoma Cutrer Sonoma Coast Chardonnay
(375 ml) 18
apple acidity and a round and creamy palate

Sakura Emaki Sake (360 ml) 7 glass / 30
A rose' sake, made from purple heirloom rice varietals and served chilled

Red

SIMI Alexander Valley Cabernet
(375 ml) 28
balanced flavors of red and black fruits, smooth tannins and soft spice

Bubbly Bottles

Lamarca Prosecco (750 ml) 36
fresh apple and pear
Veuve Clicquot (750 ml) 12 glass / 75

Ask your server for a tamper-proof wine bag, and take the remainder home.