

HAPPY HOUR

////////// Available Monday through Friday 3:00-6:00PM //////////

COCKTAILS

FRENCH 75 gin, sparkling wine, lemon	6
DAIQUIRI Plantation 3 Star, lime, sugar	7
HORSEFEATHER J. Rieger & Co Whiskey, bitters, ginger beer	5
OLD FASHIONED Four Roses Bourbon, rich, bitters	8
DAILY SPECIAL	

WINES

SPARKLING Brut, Pol Clément, <i>France</i>	7
ROSÉ Vinho Verde, Broadbent, <i>Portugal</i>	7
WHITE Chenin Blanc Blend, The Curator, <i>South Africa</i>	7
RED Shiraz Blend, The Curator, <i>South Africa</i>	7

BEERS

SCHLITZ GUSTO DRAUGHT	3
BOULEVARD TANK 7	5
BOULEVARD BOTTLES	3



SNACKS

SWEET POTATO SOUP

6/9

coconut milk, pickled ginger,
sweet potato chips

RIEGER PORK SOUP

6/9

pork confit, roasted garlic,
chicharrón, comté

SPICY GREENS SALAD

11

apple, chèvre, red onion, celery,
croutons, tahini vinaigrette

BRAUNSCHWEIGER MOUSSE

10

pickled chiles, fennel crackers,
mustard

DELICATA SQUASH

12

guanciale, local mushrooms,
onion, fried garlic condiment,
Gaeta olives, mint

SAVORY ADDICTIONS NUTS

8

Boulevard Tank 7 blend

SWEET POTATO CHIPS

9

sour cream and onion dip,
smoked fresno

WHIPPED FETA / 10

radish, honey, olive oil, sumac

DAHI TOAST / 9

semolina bread, yogurt, cilantro,
toasted mustard seeds

SMOKED PORK LOIN / 12

Trinidadian hot sauce, pickles, celery

BRAISED LAMB CHEEKS / 12

poached garlic purée, citrus-lamb jus, housemade mint jelly

HARISSA MARINATED OLIVES / 7

pair a

Schlitz

for

\$2