

Cocktails

OLD FASHIONED

Rieger's Kansas City Whiskey, sugar cube, orange slice, brandied cherries, and orange bitters 13

MANHATTAN

Union Horse Rye Whiskey, sweet vermouth, and bitters 13

NEGRONI

Bombay Dry Gin, Campari, and Italian vermouth 11

RED SANGRIA

Cabernet Sauvignon, triple sec, brandy, and fresh fruit topped with soda 9

CAIPIRINHA

Leblon Cachaça, limes, and sugar cubes 10

CLASSIC MOJITO

Bacardi Superior Rum, mint, limes, simple syrup, topped with sprite 10

MARGARITA PRIMO

Patron Silver Tequila, Cointreau, lemon and lime juice, and agave syrup 12

CLASSIC BELLINI MARTINI

Prosecco, fresh peach puree, and Peach Schnapps 9

DARK AND STORMY

Meyer's Original Dark Rum, fresh lime juice, and ginger beer 10

LEMON DROP MARTINI

Hanger One Buddha's Hand Citron, Cointreau, simple syrup, and fresh lemon juice 11

Join us for Happy Hour: Sunday-Friday 4:30pm to 6:30 pm

Draft Beer

DOMESTIC 5.50

Miller Lite

Coors Light

IMPORT 6

Guinness

MORE OPTIONS

KC Bier CO. Dunkel 6

Bottled Beer

DOMESTIC 5.50

Bud Light

Budweiser

Miller Lite

Coors Light

Michelob Ultra

IMPORT 6

Heineken

Corona Extra

Heineken Light

Corona Light

Amstel Light

Stella Artois

PREMIUM 6

Angry Orchard

Blue Moon

New Belgium Fat Tire

Samuel Adams Boston Lager

NON-ALCOHOLIC 5.50

St. Pauli Girl NA

Please enjoy responsibly. State law prohibits the purchase or consumption of alcohol by persons under the age of 21. © 2015 Starwood Hotels & Resorts Worldwide, Inc.

Craft Beer

BOULEVARD PALE ALE, KANSAS CITY, MISSOURI

ABV 5.4%

A crisp, amber colored, light to medium bodied beer with a mellow caramel malt character and prominent hop flavor and bitterness 6

BOULEVARD UNFILTERED WHEAT, KANSAS CITY, MISSOURI ABV 4.4%

A slightly cloudy, light-bodied, straw colored beer with a sweet, bready malt flavor, low hop bitterness and a hint of citrus 6

BOULEVARD SINGLE WIDE IPA, KANSAS CITY, MISSOURI

ABV 5.7%

A golden colored beer with a prominent flowery, grapefruit hop aroma, a moderate caramel malt flavor and a dominant hop bitterness and flavor 6

BOULEVARD TANK 7 FARMHOUSE ALE, KANSAS CITY, MISSOURI ABV 8.5%

A straw colored, light to medium bodied beer with an earthy, spicy, grapefruit aroma, and a soft, sweet malt flavor with a prominent hop bitterness 6

BOULEVARD KC PILSNER, KANSAS CITY, MISSOURI ABV 4.8%

A crisp, light-bodied lager with a malty aroma, even balance and mild hop bitterness; a refreshing, quaffable beer. 6

Ask about our Boulevard Seasonal!

Spirits

VODKA

Absolut 7
Absolut Citron/Mango 7
Belvedere 9
Grey Goose 9
Jeremiah Weed 8
Kettle One 8
Skyy 7
Smirnoff Pear 7
Stoli 7
Stoli Vanilla, Blueberry,
and Strawberry 8
Tito's 7

GIN

Bombay 7
Bombay Sapphire 8
Hendricks 10
Tanqueray 8

RUM

Bacardi 8
Bacardi Limon 8
Captain Morgan 7
Meyers Dark 8
Malibu 7
Barbancourt 12

TEQUILA

1800 Repasado 8
Don Julio Blanco 14
Patron Silver 13
Patron Repasado 12

COGNAC/BRANDY

Courvoisier VS 11
Courvoisier V.S.O.P. 16
Hennessy 12
Remy Martin V.S.O.P. 10

BOURBON/WHISKEY

American Honey 7
Canadian Club 7
Crown Royal 9
Fireball 7
Jack Daniels 8
Jameson 8
Knob Creek 10
Makers Mark 8
Seagram's Seven 7
Seagram's VO 8
Woodford Reserve 10
Bulleit Rye 8

SCOTCH

Chivas Regal 9
Glen Fiddich 18 yr. 61
Glenmorangie 10 yr. 10
Glenlivet 12 yr. 10
JW Black 10
JW Red 8
Laphroaig 10 yr. 14
Macallan 12 yr. 13

LIQUORS

Amaretto Disarrano 8
Baileys 7
Campari 8
Chambord 9
Drambuie 9
Frangelico 8
Godiva 9
Grand Marnier 9
Jägermeister 8
Rumchata 7
Sambuca 7
Southern Comfort 7

From the Vine

BUBBLES

Bollinger, Brut, "Spécial Cuvée"	23 glass/ 114 bottle
Chandon, Brut, Classic	10 glass/ 48 bottle
Ruffino Lumina Prosecco	7 glass/ 30 bottle

WHITE

Saint M, Riesling	10 glass/ 37 bottle
Bollini, Pinot Grigio	10 glass/ 37 bottle
Kim Crawford, Sauvignon Blanc	11 glass/ 44 bottle
Lafond, Blanc, Lirac, "Roc-Epine"	12 glass/ 43 bottle
Mont-Redon, Blanc, Châteauneuf-du-Pape	17 glass/ 68 bottle
Magnolia Grove, Chardonnay	7 glass/ 27 bottle
Beringer, Chardonnay, "Private Reserve"	19 glass/ 77 bottle
Seven Daughters, Moscato	7 glass/ 27 bottle
Martin Codax, "Albariño"	12 glass/ 42 bottle
Chateau Ste. Michelle, Chardonnay	11 glass/ 47 bottle

ROSE

Beringer, White Zinfandel	7 glass/ 27 bottle
Banfi Centine, Rose	9 glass/ 34 bottle

RED

Sean Minor, Pinot Noir, "Point North"	11 glass/ 44 bottle
Deloach, Pinot Noir	8 glass/ 34 bottle
Beringer Founder's Estate, Merlot	14 glass/ 56 bottle
Alamos, Red Blend	10 glass/ 32 bottle
Alamos, Malbec	9 glass/ 32 bottle
Magnolia Grove, Cabernet	7 glass/ 32 bottle
Lamadrid Cabernet	12 glass/ 43 bottle
Beringer, Cabernet	14 glass/ 56 bottle

Small Plates

PORK WINGS

Soy glaze, toasted sesame, scallions, pickled cucumber, radish and carrot 5

Pairs well with Cabernet Sauvignon or Pale Ale with low hops

CITRUS POACHED SHRIMP

Kale chips, cherry tomatoes, citrus and butter pan sauce 5

Pairs well with Chardonnay or Lager

SHORT RIB MAC & CHEESE

Boulevard IPA BBQ sauce, blend of gruyere cheese, white cheddar cheese and panko 6

Pairs well with Off-Dry Riesling Wine or Belgian White Ale

CHARRED ASPARAGUS

Blue Cheese, lemonette, citrus zest 4

Pairs well with Sauvignon Blanc or Pale Ale with high hops

SPANISH CHORIZO WHITE BEAN CASSOULET

Chorizo, Cannellini beans, yellow onion, red bell pepper, green bell pepper, diced tomato, celery, carrots, in a flavorful vegetable stock 7

Pairs well with Pinot Noir or Amber Ale

TORCHED BRIE ON BOSCH PEAR

Brie cheese torched on Bosc pear with stout glaze 6

Pairs well with Sauvignon Blanc or Amber Ale

SMOKED SALMON RILLETE

Served with crispy grilled sourdough garnished with radish and chives 6

Pairs well with Chablis, Pinot Noir or Lager

CHICKEN ASIAN SLAW LETTUCE WRAPS

With a ginger scallion sauce, Napa cabbage, red onion, carrot and bell pepper 5

Pairs well with Sauvignon Blanc, or Belgian White Ale

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

*Consuming raw or undercooked meat, seafood and eggs may increase your risk of food-borne illness © 2015 Starwood Hotels & Resorts Worldwide, Inc.

Bites

SOUP OF THE DAY 4/7

BOULEVARD PORTER FRENCH ONION SOUP

Sweet onion, savory sherry flavored broth, Boulevard Porter, topped with gruyere cheese 8

TRADITIONAL CAESAR SALAD

Romaine tossed with Caesar dressing, shaved parmesan cheese, and garlic croutons 7/9

MIXED GREENS

Spring mix, tomato, red onion, cucumber, garlic croutons, and your choice of dressing 7/9

FLATBREADS

*Classic Pepperoni 12

*Margherita 12

Char Sui Chicken 13

Boulevard IPA Pulled BBQ Pork 13

Five Meat Delight 13

*SPECTATORS CLASSIC BURGER

Grilled 100% Black Angus beef patty, cheddar, tomato, onion, and lettuce, served with a choice of French fries, sweet potato fries, soup of the day, house or Caesar salad 14

BLEU CHEESE & BACON BURGER

Grilled 100% Black Angus beef patty, bacon, bleu cheese, tomato, onion, and lettuce, served with a choice of French fries, sweet potato fries, soup of the day, house or Caesar salad 15

Bites

VEGGIE BURGER

Five-grain veggie patty, tomato, lettuce, served with a choice of French fries, sweet potato fries, soup of the day, house or Caesar salad 12

*PULLED PORK SANDWICH

House-smoked pulled pork sandwich served on a brioche bun with fresh coleslaw 13

PULLED PORK BRUSCHETTA

Applewood house smoked pulled pork with a orange marmalade 8

PORK WINGS

Crispy pork shank, Asian glaze, and toasted sesame seeds 13

*HUMMUS DUO

Roasted eggplant & white bean hummus, smoked black bean hummus, grilled pita 9

*GF SPINACH AND ARTICHOKE DIP

Blend of pepper jack, cheddar, mozzarella, and parmesan gratin, served with tri-color corn tortilla chips 10

CHICKEN WINGS

Your choice of 6 or 12 wings with hot, mild, or Asian sauce 8 half / 15 full

* Select items half off during happy hour

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and eggs may increase your risk of a food-borne illness
Please notify your server of any food allergies

SWEET BITES

STRAWBERRY SHORTCAKE 8

Southern style biscuit with macerated strawberries and Mascarpone cream

Pair with Ruffino Lumina Prosecco-7

VANILLA BEAN CRÈME BRULÉE 8

Rich creamy vanilla custard with caramelized sugar cap

Pair with Grand Marnier-9

OOEY GOOEY CHOCOLATE BUTTERCAKE 8

With our house made Boulevard Brewery Pale Ale Ice Cream

Pair with Taylor Fladgate Tawny 10yr Port-8

CHERRY PECAN CROWN 8

Yellow citrus cake domed with a Cherry Pecan ice cream and flame kissed meringue

Pair with Seven Daughters Moscato-7

PEACHES & CREAM 8

Brown butter cake topped with vanilla ice cream, grilled peaches, vanilla bean olive oil, and ruby peach puree

Pair with Beringer Chardonnay-19

WILD BERRY SORBET WITH FRESH BERRIES 8

Light red berry sorbet with fresh berries

Pair with Domaine Chandon Brut-10

CORDIALS

COGNAC/BRANDY

Courvoisier VS 11

Grand Marnier 9

Hennessy 12

Remy Martin V.S.O.P. 10

LIQUORS

Amaretto Disarrano 8

Baileys 7

Frangelico 8

Godiva 9

PORT/SHERRY

Taylor Fladgate 10yr Tawny Port 8

Sandeman Don Fino Sherry 8

Sandeman Character Amontillado Sherry 8