

		M E N U	
APPETIZERS		PIZZAS Add cauliflower crust \$2 *All pizzas are prepared in the same oven	
CHARCUTERIE BOARD Three each seasonal meats and cheeses, olives, grilled asparagus, salted pecans, roasted garlic jam & toasted artisan bread	\$23	CLASSIC MARGHERITA San Marzano tomatoes, fresh mozzarella, pecorino, manchego & basil	\$16
HOUSE CUT FRIES Served with Sriracha ketchup & horseradish mustard-aioli	\$8	MEATBALL San Marzano tomatoes, mozzarella, caramelized onions, pecorino & manchego	\$18
EDAMAME Sea salt (\$8) or angry butter (\$9)	\$8 \$9	SPICY HAWAIIAN San Marzano tomatoes, mozzarella, spicy capicola, roasted pineapple, caramelized red onions, jalapeño & pecorino	\$17
POTATO FLAUTAS Lettuce, pico de gallo, queso fresco, salsa verde, poblana crema, cilantro	\$13	SAUSAGE & HOT HONEY Ricotta, mozzarella, spicy soppressata, sausage, pecorino & hot honey	\$17
TUNA STACK Marinated ahi tuna, seasoned avocado, crispy sushi rice, mango cucumber pico, herb mango soy glaze, togarashi rice chips	\$17	MASCARPONE & MUSHROOM Mascarpone cream sauce, cremini mushrooms, arugula, pecorino, truffle oil & manchego	\$18
BEEF SLIDERS Locally sourced beef, lettuce, tomato, pickle, white cheddar, applewood smoked bacon & horseradish mustard-aioli	\$12	ENTREES	
LAMB SLIDERS Harissa spiced lamb, arugula, shaved red onion, heirloom grape tomatoes, citrus vinaigrette & Greek sauce	\$13	PASTA PRIMAVERA Linguine pasta, squash, zucchini, cremini mushrooms, tomatoes, marinara, manchego, basil, sea salt, pepper, fontina garlic bread Add Chicken \$7 Add Shrimp \$9	\$16
FIRE SHRIMP Cajun butter, tomato, toasted artisan bread & green onions	\$15	SMASHBURGER Double smash patty, house sauce, lettuce, pickle, tomatoes, French fries, sriracha ketchup	\$17
ANCHO WINGS Oven roasted ancho chicken wings tossed in buffalo sauce, carrots, celery, ranch	\$16	BBQ BACON SMASHBURGER Double smash patty, bbq sauce, bacon, cheddar cheese, lettuce, pickle, tomatoes, French fries, sriracha ketchup	\$18
BURRATA STRAWBERRY BALSAMIC BASIL Hot honey, burrata, strawberry balsamic, basil, lemon zest and toasted artisan bread	\$15	AHI POKE BOWL Ahi tuna, sushi rice, mangos, kiwi, Granny Smith apple, edamame,cucumber, radishes, yuzu soy glaze, green onions, sesame seeds	\$18
VEGGIE CEVICHE Crispy quinoa, cucumber, asparagus, broccolini, mushrooms, red bell peppers, lemongrass soy glaze, fried basil	\$15	FRIED CHICKEN SANDWICH Buttermilk chicken, slaw, garlic aioli, potato bun, French fries, Sriracha ketchup	\$17
TUNA TATAKI Seared Tuna, yuzu ponzu, ginger, Fresno peppers, micro cilantro	\$15	BANH MI SANDWICH Sous vide pork belly, gochujang glaze, pickled vegetables, garlic aioli, micro cilantro, baguette with potato chips	\$17
SALADS		MEATBALL SUB San marzano tomatoes, mozzarella, manchego, giardiniera relish, cracked black pepper, hoagie roll served with potato chips	\$17
		STICKY RIBS Sous vide pork ribs, ginger rice, macaroni salad	\$20
		ITALIAN COLD CUT SANDWICH Red wine vinegar, red onions, pepperoncini, iceberg lettuce, tomatoes, provolone cheese, salami, capicola, pepperoni, garlic aioli, hoagie roll, served with potato chips	\$16
CHOP SALAD Romaine, artichokes, pepperoncinis, heirloom tomatoes, avocado, red onions, sherry-mustard vinaigrette & manchego	\$14	DESSERTS	
GREEN GODDESS COBB SALAD Chicken, hard boiled eggs, tomatoes, red onion, avocado, bacon, green goddess dressing	\$14	MINI JARS • Double Chocolate Brownie • Berries & Cream • Key Lime Cake	\$5 EACH \$12 FLIGHT
Add protein *Chicken \$7 *Soy glazed blackened ahi or sautéed shrimp \$9			

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. While we offer gluten-free items, our kitchen is not gluten-free.

		DRINKS				
SIGNATURE COCKTAILS		WINE		GLASS	BOTTLE	
		REDS	FRANCIS COPPOLA Pinot Noir	\$13	\$42	
PUTTERY OLD FASHIONED Rye Whiskey, Bitters, Orange Oils	\$15			BREAD AND BUTTER Cabernet Sauvignon	—	\$42
MARGARITA STANDOFF Blanco Tequila, Orange Curacao, Ancho Chili, Pineapple, Lime	\$14	WHITES	KIM CRAWFORD Sauvignon Blanc	\$13	\$42	
MEAN MACHINE Gin, Orgeat, Midori, Lime, Cane Sugar, Mint	\$14		MEIOMI Chardonnay	—	\$42	
BBQ ON A SATURDAY NIGHT Bourbon, Honey, Smoked Peach, Lemon, Angostura Bitters	\$14	SPARKLING	FREIXENET Brut Blanc de Blancs	\$12	\$54	
TASTY GREEN Vodka, Lime, Cane Sugar, Cucumber, Basil	\$14		FREIXENET CORDON NEGRO Brut	\$14	\$63	
GOOD SOUND & BEACH BOUND Bacardi Superior Rum, Bacardi 8 year Rum, Lime Cordial, Coconut, Angostura Bitters	\$15	BEER & SELTZER				
THE MARK OF CINCORO Cincoro Reposado Tequila, Dry Sack Sherry, Demerara, Orange & Angostura Bitters, Grapefruit Oils	\$19					
AUGUSTA SUNSET Vodka, Aperol, Lemon Cordial	\$14	DRAFTS	Yuengling			\$7.5
ZERO PROOF COCKTAILS			Blvd Space Camper			\$7.5
			Blvd Tank 7			\$7.5
			KC Bier Co Dunkel			\$7.5
			KC Bier Co Pilsner			\$7.5
			Logboat Bobber Lager			\$7.5
			Martin City Survival Blonde			\$7.5
			Torn Label Fest Bier			\$7.5
			Torn Label Alpha Pale Ale			\$7.5
			Free State Guavatas			\$7.5
PUTTERY GINGER BEER House-pressed Ginger, Lime, Soda, Mint	\$6	BOTTLES & CANS	Boulevard Wheat			\$6.5
BLACKBERRY MINT COOLER Fresh Blackberry, Mint, Citrus, Soda	\$6		Boulevard Mango Jungle			\$6.5
			Blvd Quirk Strawberry Lemon			\$6.5
			Coors light			\$6
			Blue Moon			\$6.5
			White Claw			\$6.5
			Public House Bierleichen! Marzen			\$6.5
			Michelob Ultra			\$6.5
SPICY PIÑA RICKEY Pineapple, Lime, Habanero, Soda	\$6	Martin City Easy Way IPA			\$6.5	