

# BOULEVARD

kitchen & oyster bar

## OYSTER BAR

### oysters | market price

shallot mignonette, cocktail sauce, thai espuma

### seafood tower for two | 68

### seafood tower for four | 110

wild bc sidestripe shrimp, albacore tuna tataki  
read island mussel escabèche, dungeness crab louie  
snow crab legs, shrimp, local oysters  
**add a pound of poached & chilled lobster | market price**

## APPETIZERS

### BLVD clam chowder | 13

manilla clams, potatoes, leeks, dill, fennel pollen

### salad of zaklan farm lettuces | 15

shaved radishes, manchego, paprika tuile  
okanagan nectarines, sherry vinaigrette

### brant lake wagyu beef carpaccio | 22

porcini aioli, pickled shiitakes, marcona almonds  
porcini tuille, parmesan

### roasted cauliflower | 17

nut and seed vierge, cashew butter, puffed wild rice  
pickled fresno chili

### heirloom tomato and burrata | 18

thyme crouton, saffron tomato emulsion  
lovage mayo, aged balsamic, basil

### BLVD corn bread | 5

## MAINS

### charcoal grilled halibut | 42

soy-sake glaze, local bull kelp, snap pea, baby turnip  
roasted king oyster mushroom, bone broth emulsion

### roasted ling cod | 38

caramelized cauliflower, zaklan farm turnip, asparagus  
lime leaf, spiced coconut sauce

### seafood linguine | 35

mussels, clams, side stripe shrimp, humboldt squid  
shellfish butter sauce, calabrian chili breadcrumb

### local shellfish rice | 38

lobster, clams and mussels, olive oil  
tomato, cilantro

### grilled usda prime ny steak | 49

*add foie gras | +20*

roasted garlic pomme dauphine  
turnip top pesto, zaklan farm zucchini

### japanese wagyu | market price

A5 grade striploin from miyazaki prefecture  
seasonal accompaniment; minimum 2oz

### lime pepper crusted summer squash | 29

crispy squash blossoms, coconut turmeric sauce  
charred onion, farro

## DESSERTS

### chocolate crisp | 15

dark & milk chocolate mousse, caramel sauce, chocolate crunch  
*m. chapoutier 'bila-haut' banyuls, fr | 9*

### bc strawberry napoleon | 15

strawberry curd, rhubarb compote, lime semifreddo  
*paul jaboulet 'muscat de beaumes de venise', fr | 11*

## DINE OUTSIDE

\$45 PER PERSON

### APPETIZER

#### chilled cucumber soup

local farm cucumbers, sidestripe shrimp  
rye chips, dill

*cailleteau bergeron | sauvignon blanc | bordeaux, fr | 15*

#### roasted cauliflower

nut and seed vierge, cashew butter, puffed wild rice  
pickled fresno chili

*sperling | pinot noir | okanagan, ca | 15*

### MAIN

#### olive oil poached wild keta salmon

smoked corn, succotash, crunchy bits  
*culmina 'unicus' | grüner veltliner | okanagan, ca | 18*

#### lime and pepper summer squash

crispy squash blossoms, coconut turmeric sauce  
charred onion, farro

*hatch b.yanco | pinot blanc, gewürz | okanagan, ca | 10*

#### grilled hangar steak

+ 5 supplement

potato espuma, summer truffle, roast carrots, peppercorn sauce  
*noble ridge heritage | merlot, cabernet | ok, ca | 15*

### DESSERT

#### chocolate crisp

dark and milk chocolate mousse, caramel sauce, chocolate crunch  
*m. chapoutier | grenache | banyuls rimage, fr | 9*

#### strawberry cheesecake

strawberry curd, cheese mousse, butter crust  
*paul jaboulet | muscat de beaumes de venise, fr | 11*

EXECUTIVE CHEF ROGER MA  
EXECUTIVE PASTRY CHEF KENTA TAKAHASHI

Vancouver Coastal Health advises: "The consumption of RAW oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination"



Ocean Wise Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice



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## — BEVERAGES —

### COCKTAILS

<b>london calling</b>	16
tio pepe fino sherry, beefeater gin, lemon juice, simple syrup, orange bitters	
<b>teng pao</b>	14
lemongrass, lychee, sparkling wine	
<b>charlie chaplin</b>	16
odd society salal berry gin, apricot brandy liqueur, lime juice	
<b>royal bermuda yacht club</b>	14
havana club anejo rum, lime juice, cointreau house made falernum syrup, orange bitters.	
<b>boulevardier</b>	13
jim beam bourbon, noilly prat sweet vermouth campari	
<i>try it with knob creek 10yr bourbon cocchi torino vermouth, campari</i>	
<b>toronto cocktail</b>	17
lot 40 rye whisky, turbinado simple syrup luxardo fernet, angostura bitters	
<b>cut and rum</b>	17
rum, espresso, peeled orange liqueur, coconut syrup	

### GLASS SPARKLING

	5oz	btl
<b>codorniu</b> 'seleccion raventos', cava brut, es	11	55
<b>drappier</b> 'carte d'or', champagne brut, fr	29	142

### GLASS WHITE & ROSÉ

<b>garnier &amp; fils</b> , chardonnay, chablis, fr	23	109
<b>von winning</b> , riesling, pfalz, ger	17	85
<b>cailleteau bergeron</b> , sauv blanc, bordeaux, fr	15	75
<b>montagu</b> , gewürztraminer / chardonnay, ok, ca	13	65
<b>olivares</b> , garnacha, jumilla, es	11	55
<b>culmina</b> 'unicus', grüner veltliner, ok, ca	18	89
<b>castel firmian</b> , pinot grigio, trentino, it	13	64
<b>the hatch</b> 'b. yanco', aromatic blend, ok, ca	10	50
<b>brewer-clifton</b> , chardonnay, sta rita hills, us	25	125

### GLASS RED

<b>sperling</b> , pinot noir, ok, ca	15	75
<b>clousson chase</b> , pinot noir, prince edward county, on	22	108
<b>borsao</b> 'tocado', garnacha, campo de borja, es	10	50
<b>carpineto</b> , sangiovese / canaiolo, chianti classico, it	16	80
<b>noble ridge</b> , merlot / cabernet, okanagan falls, bc	15	72
<b>whispering tree</b> , cab sauv, columbia valley, us	16	78
<b>freemark abbey</b> , cab sauv, rutherford, us	38	188

### DRAUGHT

<b>boulevard</b>	<i>lager</i>	8
<b>estrella</b> (12oz)	<i>lager</i>	8
<b>molson canadian</b>	<i>lager</i>	9
<b>red racer</b> , hazy dreamer	<i>pale ale</i>	9
<b>lagunitas</b>	<i>ipa</i>	9

### SOMM SELECTIONS: SPARKLING

n/v <b>blue mountain</b> 'gold label brut', ok, ca	btl	76
n/v <b>nino franco</b> 'rustico', prosecco valdobiaddene, it		74

### SOMM SELECTIONS: WHITE

2018 <b>piropan</b> , garganega, soave classico, it	75
2016 <b>collestefano</b> , verdicchio di matelica, it	81
2013 <b>trisaetum</b> , riesling, willamette valley, us	90
2017 <b>champalou</b> 'les fondraux', chenin blanc, vouvray, fr	98
2018 <b>clos du tué-boeuf</b> , sauvignon blanc, loire, fr	86
2018 <b>delaporte</b> , sauvignon blanc, sancerre, fr	128
2017 <b>droin</b> , chardonnay, chablis, fr	138
2011 <b>la chablisienne</b> 'grenouilles', chablis grand cru, fr	335
2018 <b>meyer family</b> , chardonnay, okanagan falls, bc	70
2017 <b>latour-giraud</b> 'cuvée charles maxime', meursault, fr	278
2017 <b>bouard-bonnefoy</b> 'le charmois', st-aubin 1er cru, fr	204
2017 <b>long barn</b> , chardonnay, california, us	50
2016 <b>truchard</b> , roussanne, carneros, us	88

### SOMM SELECTIONS: RED

2013 <b>talamo</b> 'tempo', sangiovese, morellino di scansano, it	78
2018 <b>andeluna 1300</b> , malbec, mendoza, ar	78
2011 <b>la spinona</b> 'bricco faset', barbaresco, it	190
2015 <b>cune</b> , tempranillo, rioja reserva, es	65
2016 <b>carpineto</b> , sangiovese, chianti classico, it	76
2017 <b>collemattoni</b> , sangiovese, rosso di montalcino, it	94
1998 <b>ch bel-air lagrave</b> , moulis-en-médoc, bordeaux, fr	142
2016 <b>painted rock</b> , syrah, okanagan falls, bc	122
2016 <b>monterebro</b> , monastrell, jumilla, es	59
2017 <b>angeline</b> , cabernet sauvignon, sonoma, us	82
2012 <b>joseph phelps</b> 'insignia', napa valley, us	575

### DELICIOUS, SILKY PINOT NOIR

2017 <b>blue mountain</b> , 'wild terrain', okanagan, ca	btl	135
2017 <b>méo-camuzet</b> , bourgogne, fr		198
2015 <b>a.f. gros</b> , hautes côtes de nuits, fr		148
2018 <b>jean stodden</b> , ahr, ger		98
2014 <b>lola</b> 'coast grade vineyard', santa cruz, us		128
2017 <b>crustom</b> 'mt jefferson', willamette valley, us		175
2006 <b>françois parent</b> 'fremiets', volnay 1er cru, fr		348
2014 <b>Michel Gros</b> , nuits-st-georges, fr		208
2016 <b>spierhead</b> , kelowna, bc		88

### CIDER

<b>nomad</b> , handcrafted	<i>classic dry</i>	500ml	15
<b>nomad</b> , handcrafted	<i>pear</i>	500ml	15
<b>nomad</b> , handcrafted	<i>raspberry</i>	500ml	15