Boulevard

Appetize

lounge ts

Fried Calamari 13 Roasted Red Pepper Aoli Parsley Fried Pickles10 House Made Ranch Dressing

Smoked Brisket, Sliders 12 BBQ Sauce, Jicama Apple Slaw, Toasted Brioche Bun

*Burger Sliders 11 Habanero Aioli, Pickles, Pepper Jack Cheese, Brioche Pull Pork sliders10

BBQ Sauce, Apple Slaw , Toasted Brioche Bun **Truffle Fries 11**

Parmesan Cheese w/ Fresh Herbs, Roasted Garlic Aioli

Sweet Potato Tots 10 w/ Honey Dijon Mustard Sauce Buttermilk Chicken Tender 14 BBQ or Buffalo w/Ranch or Blue Cheese

Smoked Brisket Nachos 14 Pico de Gallo, Cilantro Cream, Roasted Jalapeños

Smoked Wings 15

8 Jumbo Wings, served with Fresh Cut Vegetables w/ Ranch or Blue Cheese

Blvd Buffalo Sauce

| Medium | Max | Flame

House Made BBQ Sauce

| Sweet | Max | Flame |

Sweet Chili

Garlic Permesan

Smoked Meat Tacos

Make It A Wrap or Quesadilla for Additional \$2

3 Tacos Topped With Lettuce, Pico de Gallo, & Cilantro Cream

Smoked chicken	3
Pulled Pork	10
Brisket	11
Veggie Tacos	Ð

Ask For Todays Veggie Options



3 Tacos w/ Spicy slaw & Cilantro Cream

Blackened Tilapia 12 14 Shrimp

Soups Cup - 5 or Bowl - 8

Brisket Chili

Jessert

Homemade Brownie Sundae

Sides

Apple Jicama Slaw Citrus Vinaigrette	7
Tater Tots w/ Garlic Aioli	8
House Salad Choice of Ranch, Blue Cheese, or Citrus Vinaigrette	7
Hand Cut Fries w/ Roasted Garlic Aioli	7
Crieny Prussels Spraut	0

Crispy Brussels Sprout 8 w/ Citrus Vinaigrette

* Please inform your server of any food allergies. These items can be ordered raw or undercooked. A friendly reminder consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

2645 W. North Avenue • Chicago, IL 60647 www.boulevardsportslounge.com (773) 687.8456

Sandwiches/Burgers

Served With Hand Cut Fries. Sub Fries for Any Side for \$2 Extra. Add Egg, Bacon, Cheese, or Avocado \$2 each

Boulevard Burger

15

15

15

Crispy Onion, Swiss Cheese, Applewood Smoked Bacon,

Roasted Garlic Aioli, Brioche Bun

BBQ Cheese Burger 12 Cheddar Cheese, Home Made Pickles, Brioche Bun

Fire Bull Burger

Grilled Jalapeñio, Habanero Pepper Jack Cheese,

Habanero Aioli, Brioche Bun

Impossible Burger

Citrus Jicama Slaw, Home Made Pickles, Pretzel Bun

Smoked Pulled Pork

BBQ Sauce, Jicama Apple Slaw, Pretzel Bun

Smoked Brisket

15

11

12

13

BBQ Sauce Melted Swiss Cheese,

Balsamic Red Wine Marmalade Onions, French Roll

BBQ Pulled Chicken

Red Onions, Melted Cheddar, French Roll

Smoked BBQ Sausage

Saute Onions and Peppers, Cheddar Cheese, French Roll

Smoked Meats

Served With Hand Cut Fries. Sub Fries, or Any side for \$2 Extra

Baby Back Ribs

1/4 Slab 11 1/2 Slab -18 Full Slab -27

Smoked Chicken

1 /4 Chicken Dark Meat 8 1/4 Chicken White Meat-9

1/2 Chicken-13 Whole

Chicken--18

Smoked Pork Sausage

1/4 #-8

1/2 #-16 1 #-27

Combo Platter-24

1/4 Dark Meat Chicken plus any 2 Meats

Sampler Platter -45

A taste of all our house smoked meats & 1 side

Mac & Cheese 12

Add Any Ingredient For Additional \$2 Each

Smoked Bacon Smoked Chicken Smoked Pork Smoked Brisket

Three Bean Brisket Chili Smoked Sausage White Truffle Oil Habanero Jack Cheese

Add Any Ingredient For Additional \$1 Each

Roasted Jalapeños Sautéed Onion Tomatoes

Roasted Peppers Sautéed Mushrooms

Kitchen Hours

4pm- 11pm MON - FRI 11am- 11pm SAT-SUN

1/2 #-11 1 # -19

Sliced Brisket

1 /4 # -10

Pulled Pork 1/4 # - 8 1/2 # -12 1# - 20 **Rib** Tips

1/2 # -12

1 # -20