Boulevard

**Appetize** 

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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
<b>Tater Tots</b> 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