

### ***RUSH HOUR***

**3-4-5 dollar small plates with  
4-5-6 dollar \*suggested ½ glass wine pairings  
(AVAILABLE 4PM-7PM)**

- Grilled Flatbread of the Day 4  
\*pair with ½ glass J Vineyards Pinot Gris 6
- Brandts All Natural Beef Sliders 5  
tomato preserves and jack cheese  
\*pair with ½ glass Joel Gott Cabernet 5
- Carolina Style BBQ Pork Sandwich 5  
creamy coleslaw  
\*pair with ½ glass Mark West Pinot Noir 4
- Ginger Marinated Chicken Satay 5  
balsamic soy dipping sauce  
\*pair with ½ glass Sokol Blosser 'Evolution' 6
- Crispy Local Calamari 5  
pickled jalapenos, fennel and pepper jelly aioli  
\*pair with ½ glass Rodney Strong Chardonnay 5
- Bldv 16 Roof-top Herb Fries 3  
balsamic espresso ketchup

***\$4-\$5-\$6***

### ***RUSH HOUR FLIGHTS***

#### ***3oz Half Glass***

- |   |     |
|---|-----|
| Chenin Blanc-Voignier, Pine Ridge Napa 07   | \$4 |
| Sauvignon Blanc, Ceago Clear Lake CA 07     | \$5 |
| Pinot Gris, J Vineyards Russian River 06    | \$6 |
| Chardonnay, Rodney Strong Sonoma 06         | \$5 |
| Pinot Noir, Mark West California 2007       | \$4 |
| Pinot Noir, Santa Barbara Winery 06         | \$6 |
| Cabernet Sauvignon, Joel Gott Blend 815, 06 | \$5 |
| Syrah, Andrew Murray, Central Coast 06      | \$6 |

### **LOUNGE MENU**

(AVAILABLE 4PM-9:30PM)

- BLVD 16 Roof-Top Herb Fries 7  
balsamic espresso ketchup
- Grilled Flatbread of the Day 9
- Hawaiian Tuna Rolls 16  
dungeness crab, jalapeño and lemongrass  
vinaigrette
- Crispy Local Calamari 12  
pickled jalapenos, fennel and pepper jelly aioli
- Caesar Salad 9  
preserved lemon, basil, Spanish white anchovies  
add chicken 13
- Chicken Club Sandwich 13  
avocado, roasted tomatoes and apple wood  
smoked bacon
- The Tasty Burger 14  
tomato preserves and jack cheese
- Mac and Chevre 10  
goat cheese and rosemary
- Domestic Artisan Cheeses 3 for 14, 5 for 23  
walnut raisin toast, honeycomb  
and house made fruit preserves
- Salumi and Prosciutto 3 for 17, 5 for 25  
cornichons, grainy mustard and marinated olives

BLVD 16 is proud to create these dishes with ingredients from farms, fisheries and ranches that embrace sustainable and eco conscious practices. We use local, sustainable and organic products whenever possible.

**EXECUTIVE CHEF: SIMON DOLINKY**