

Boulevards

Happy Hour Menu

Daily 2-5 PM

Mini Sliders \$10

Two USDA Choice beef patties, leaf lettuce, Roma tomato, caramelized onions, cheddar cheese, Boursin aioli, toasted brioche bun.

Served with petite fries \$12

Thai Curry Coconut Shrimp \$9

Four coconut breaded shrimp, Thai red curry dip, pineapple relish.

Artichoke & Spinach Dip \$8

Marinated artichokes, baby spinach and cheese dip, grilled pita bread.

Two Baja Fish or Carnitas Tacos \$10

Fried cod or slow braised carnitas, corn tortillas, pico de gallo, cabbage slaw, jalapeno ranch, fresh salsa.

Mini Beef Taquitos \$7

Five beef taquitos with shredded cheeses, sour cream, fresh salsa.

Mini Quesadilla \$7

Crispy flour tortilla, cheddar & Monterey jack cheese, sour cream, fresh salsa, guacamole. Add Chicken \$9

House Salad \$6

Mixed field greens, cucumbers, baby heirloom cherry tomatoes, choice of dressing.

Loaded Potato Skins \$6

Four potato cup filled with chef's signature chili, cheddar and Monterey jack cheese, red onion, sour cream.

Chips, Salsa & Guacamole \$8

Corn tortilla chips, fresh salsa, guacamole.

Draft Beer

Michelob Ultra Draft \$4

Fat Tire Amber Ale \$5

La Quinta Brewing Even Par IPA \$5

Domestic Bottled Beer

Bud light, Coors Lite, \$5

Imported Bottled Beer

Heineken, Corona,
805 Amber, Heineken Zero \$6

Angeline Wine Glass \$5

Chardonnay
Cabernet Sauvignon
Sauvignon Blanc
Pinot Noir

Maggio Wine Glass \$6

Pinot Grigio

La Playa Wine Glass \$6

Merlot

Well Drinks \$5

Vodka, Gin, Rum, Scotch
Tequila & Whiskey
Add Juice – Add \$1.00

Specialty Drinks \$7

Margarita rocks
Tequila Sunrise

House Martinis \$8.00

Regular martini
Cosmopolitan
Dirty martini
Lemon drop