

Revelry

ON THE
BOULEVARD

Appetizers

- BRUSSELS a la BOH** 11
Fried Brussel Sprouts, Jalapeño Pesto, Maple Balsamic Glaze
Goat Cheese, Fried Egg
- CRISPY CHICKEN WINGS** 12
Honey-Sriracha Glaze, Cruciferous Slaw, Ranch
Substtute: Pomegranate Chipotle BBQ or Citrus Pepper — \$1

Burgers

- ANGUS BURGER** 14
8 oz. Braveheart Angus Beef Patty, Sharp Cheddar, Lettuce
Tomato, Red Onions, Dijon Mayo, Challah Bun, French Fries
- VEGGIE BURGER** 15
6 oz. Beyond Meat Patty, Lettuce, Tomato
Red Onions, Dijon Mayo, Challah Bun, French Fries
Enhancements — \$2 ea — Sliced Avocado, Bacon, Fried Egg

Brunch Specials

- BREAKFAST BLT** 14
Apricot-Chipotle Glazed Slab Bacon, Fried Egg, Sharp Cheddar
Avocado, Lettuce, Tomato, Brava Aioli, Challah Bun, Blvd Potatoes
- SHRIMP & GRITS** 22
Jumbo Shrimp, Spanish Chorizo, Smoked Sofrito
Brandy, Cheddar Grits
- BOUDIN SCOTCH EGG** 13
Soft Poached Egg, House-made Boudin
Crawfish & Hatch Chile Etouffée
- CHICKEN & WAFFLE** 18
2 Crispy Airline Chicken Breasts, Buttermilk Waffle, Hot Honey
Citrus-Garlic Butter
- BISCUITS & GRAVY** 13
Jalapeño-Cheddar Biscuit, Grilled Andouille Sausage, Sausage Gravy
Fried Egg, Blvd Potatoes
- BUTTERMILK PANCAKES** 10
3 Buttermilk Pancakes, Fresh Berries, Maple Syrup, Butter
- MIGAS OMELET** 14
Pork Chorizo, Pico de Gallo, Fried Corn, Sharp Cheddar
Crispy Corn Tortillas, Black Beans, Green Chile Crema
Cilantro, Blvd Potatoes

Sides

- | | | |
|----------------------------|----------------------------|-----------------------------------|
| FRESH BERRIES 5 | BLVD POTATOES 5 | BACON 4 |
| BUTTERMILK WAFFLE 5 | Crispy Baby Baker Potatoes | JALAPEÑO-CHEDDAR BISCUIT 5 |
| Maple Syrup, Butter | Herbs, Spicy Chorizo Oil | House Preserve, Butter |

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness.*

Drafts

(512) IPA	6
<i>(512) Brewing</i>	
Sputnik	6
<i>Austin Beerworks</i>	
Seasonal Tap	6
<i>Austin Beerworks</i>	
Brown Ale	6
<i>Bells</i>	
Two Hearted Ale	6
<i>Bells</i>	
White Ale	6
<i>Bells</i>	
Pale Mosaic	6
<i>Hops and Grain</i>	
Stash IPA	6
<i>Independence</i>	
Coastal Conservation 6	
<i>Karbach</i>	
Hefeweizen	6
<i>Live Oak</i>	
One Love	8
<i>Spindletop Brewing</i>	
Mosaic IPA	7
<i>Community</i>	
Electric Jellyfish	7
<i>Pinthouse</i>	
Guinness	7
Michelob Ultra	5

Cans & Bottles

Bud Light	4
Coors Light	4
Lonestar	5
Miller Lite	4
Modelo	4
White Claw	6
<i>Black Cherry, Mango, Lime</i>	

Cocktails

BLVD BLOODY 9	
Kruto Vodka, House Spicy Bloody Mix	
<i>Substitute: Alto's Silver Tequila — \$1</i>	
MIMOSA 4 / 14	
Choice of Orange, Pineapple, or Cranberry Juice	
Bubbles	
ELECTRIC MIMOSA 7	
Kruto Vodka, Bubbles	
Choice of Red Bull Flavor	
ST. GERMAIN SPRITZ 12	
St. Germain, Lemon, Simple, Soda, Bubbles	
<i>Enhance with Red Bull Flavor — \$2</i>	
BLACKBERRY MULE 10	
Kruto Vodka, Blackberry Purée	
Lime, Ginger Beer	
EFFEN SMASHED 12	
Effen Cucumber Vodka, Mint	
St. Germain, Lime, Simple	
MANGOJITO 10	
Flor de Cana 4yr, Lime, Simple	
Mint, Mango White Claw	
RASPBERRY LEMONADE 11	
Deep Eddy's Lemon	
Raspberry Lemonade	
IRISH COLD BREW 14	
Jameson Cold Brew, Bailey's	
Kahlua, Nutmeg	
COLD BREW MARTINI 13	
Absolut Vanilla, Cold Brew	
Bailey's, Kahlua, Nutmeg	

Wines

<i>Prosecco</i>	Mionetto	<i>ITA</i>	11 / 40
<i>Cremant</i>	Gratien & Meyer	<i>FRA</i>	12 / 44
<i>Lambrusco</i>	Cleto Charlie	<i>ITA</i>	10 / 36
<i>Rosé</i>	Fleur de Prarie	<i>FRA</i>	11 / 40
<i>Chardonnay</i>	A by Acacia	<i>CA</i>	10 / 36
<i>Chardonnay</i>	Freakshow	<i>CA</i>	11 / 40
<i>Pinot Noir</i>	Nimbus Casablanca	<i>CL</i>	12 / 46
<i>Malbec</i>	Festivo	<i>ARG</i>	10 / 36
<i>Cabernet</i>	Louis Martini	<i>CA</i>	12 / 44

Our hours of operation have been adjusted for the next several weeks:

Thursday — Saturday

5pm — 10pm

Sunday

11am — 9pm

Sunday — Brunch!

Brunch Served from 11am-3pm

Sunday Night — Steak Night!

\$25 — 14 oz Braveheart Black Angus Ribeye, Asparagus

Roasted Mashed Potatoes

Enhancements: \$2 each — Mushrooms | Bleu Cheese