



KITCHEN MONDAY - FRIDAY 11 AM - 2 PM

Small Plates

Creole Shrimp Toast | 13

shrimp mousse, comeback sauce, scallion,
benne seed, bonito flakes

Loaded Hasselback Potato | 12

crispy confit hasselback potato, Nueske's
bacon, beemster cheese, crème fraîche,
sherry vinegar, chive

Karaage Nuggies | 15

karaage fried chicken, citrus soy glaze,
chicken soup spice fried ramen, gochujang
miso mayo

Mushroom Swiss Toast | 12

pickled shimeji, french onion marmalade,
gruyère mousse, truffle buttered texas toast

T-Raviolo | 15

spiced grass fed beef and provolone filling,
arrabiata sauce, pesto emulsion, pecorino

Salads

Thai Crunch Salad | 16

shaved cabbage, radicchio, crunchy
veggies, fresh herb marinated pulled chicken,
jalapeno, spicy macadamia nuts,
coconut nam pla dressing

Kale Caesar Potato Salad | 13

salted poached local potatoes, pickled
shallots, pangrattato, soft boiled egg, pecorino,
lemon anchovy dressing, fried garlic

Butter Lettuce Salad | 12

shaved summer squash, roasted sweet onion,
green dirt farm cheese,
sesame seed crunch, tahini citronette
(add salmon | 9 or grilled chicken | 7)

Sandwiches

Fried Provolone Sandwich | 14

vodka sauce, grilled tomato, caesar dressed
kale, pickled shallot, toasted egg bun

Crispy Chicken Sandwich | 15

soy marinated crispy chicken thigh, spicy
sesame pickles, cabbage slaw, miso lime mayo,
sweet gochujang glaze

Fish Sandwich | 15

oyster cracker crumbed cod, tarragon tartar
sauce, sweet soy, shredded lettuce,
kings hawaiian roll

XR Burger | 14

two dry-aged 4oz patties, american cheese, dill
pickle, dijonaise, toasted egg bun

Broccoli Cheese Melt | 12

calabrian chili roasted broccoli and spinach,
charred lemon aioli, muenster cheese,
toasted egg bun

Sides

House Made Hashbrown Tots | 6

green goddess dip

French Fries | 5

dijonaise

Iced Veggie Crudite | 9

green goddess dip

Green Curry Clam Chowder

old bay spiced oyster crackers

Cup 7 | Bowl 11

XR

BAR MONDAY - THURSDAY 10 AM - 12 AM | FRIDAY - SUNDAY 10 AM - 1 AM

House Cocktails

Pear Necessities | 15

tito's, spiced pear, dry curaçao, lemon, orgeat, soda

Pony's New Trick | 15

bombay bramble, italicus bergamot liqueur, peychaud's, lemon, simple, prosecco

Right as Rain | 15

beefeater, giffard abricot, peychaud's, lemon

Tequila Mockingbird | 15

mean mule silver, st. germain, campari, lemon, simple

Ends of Earth | 15

laird's apple brandy, calvados, angostura, pineapple, allspice, lemon, simple syrup

Fine Line | 15

pineapple rum, clairin rum, lime, demerara

Sun Runner | 15

vida mezcal, suze, dry curaçao, px sherry

Classic Cocktails

Paper Plane | 15

basil hayden, amaro nonino, aperol, lemon

Trinidad Sour | 15

rittenhouse rye, amaro di angostura, lemon, orgeat, angostura bitters

Espresso Martini | 15

tito's vodka, mr. black coffee liqueur, giffard vanille, amaro, angostura, aztec chocolate bitters

Beer CANNED

Topo Chico Hard Seltzer **8**

Pabst Blue Ribbon **6**

Stella Artois **8**

Modelo Especial **7**

Boulevard Pale Ale **8**

Boulevard Space Camper IPA **8**

City Barrel Rad AF **8**

Boulevard Bourbon Barrel Quad **13**

DRAFT

Boulevard Cherry Blossom Lime Quirk **8**

Peroni **7**

City Barrel Lager **7**

Boulevard Wheat **8**

Boulevard Tank **7 10**

Brewery Emperial Biscuit **8**

Sierra Nevada Pale Ale **8**

City Barrel Chocko Taco IPA **13**

Wine

WHITE & BUBBLES

Mongarda, Prosecco **13**

Almacita, Sparkling Rosé **13**

Airfield, Sauvignon Blanc **13**

Derby, Pinot Grigio **13**

LOLA, Chardonnay **14**

RED & ROSE

Cherry House, Rose **13**

Breaking Bread, Chilled Red Blend **16**

Broc Cellars, Red Blend **14**

Grochau Cellars, Pinot Noir **15**

Oeno, Cabernet Sauvignon **17**