

COCKTAILS

OPA-RITA 10.00
Patron Silver, house made sour mix, triple sec, dry curacao.
FROZEN or on the rocks

RALLY 10.00
Grey Goose, berry puree blend, soda, lemon

VOLLEY 10.00
Plantation pineapple rum, with a mango, orange juice
blend, Coco Lopez

ROYAL 7.00
LEMONADE

360 peach vodka, lemonade, blue curacao, soda

SERV 10.00
Rieger Chief Kingdom vodka, ginger syrup, acai
pomegranate juice

BASELINE 12.00
Rieger KC whiskey, Rittenhouse rye, Dewars scotch,
angostura, black walnut and peach bitters

BRAZILLIAN 12.00
BANGER SLUSHY
FROZEN! Cachaca, coconut rum, tropical slushy blend

ASK ABOUT SEASONAL DRINKS!

SELTZERS

BLVD QUIRK

CHERRY LIME BLOSSOM 5.00

STRAWBERRY LEMON BASIL 5.00

WHIP PEACH APIRCOT 5.00

WHIP PINEAPPLE ORANGE 5.00

WHIP RASPBERRY LIME 5.00

WHIP STRAWBERRY BANANA 5.00

TOPO CHICO

EXOTIC PINEAPPLE 6.00

STRAWBERRY GUAVA 6.00

TANGY LEMON LIME 6.00

TROPICAL MANGO 6.00

MOM WATER

KAREN - LEMON BLUBERRY 5.00

SUSAN - STRAWBERRY KIWI 5.00

MORE

HIGH NOON PEACH VODKA 6.00

NEWBIRDS RANCHWATER 6.00

WHITE CLAW BLACK CHERRY 5.00

WHITE CLAW MANGO 5.00

WINE BY THE GLASS

7.00

small big

CHARDONNAY, SAUVIGNON BLANC, ROSÉ,
PINOT GRIGIO, CABERNET SAUVIGNON,
PINOT NOIR

HAPPY HOUR MON-FRI 3-6PM

2.00 OFF DRAFTS AND WINE

4.00 CALLS

2.50 DOMESTIC TALL BOYS

REVERSE HAPPY HOUR EVERYDAY 9PM-CLOSE

15.00 DOMESTIC BUCKETS

2.00 JELLO SHOTS

3.00 QUIRKS



DRAFTS

SERV'EZA BY KCBC	4.00
BLVD WHEAT	6.00
BLVD SPACE CAMPER	6.00
BLVD TANK 7	8.00
KCBC DUNKLE	6.00
KS TERRITORY LIFE COACH PINEAPPLE LOGGER	3.00
LIMITLESS JOCO JUICY IPA	6.00
MODELO ESPECIAL	5.00
DOMESTIC	
BUD LIGHT	4.00
MICHELOB ULTRA	4.00

CANS

DOMESTIC

BUD LIGHT	4.00
BUDWISER	5.00
BUSCH LIGHT	5.00
COORS LIGHT	5.00
MICHELOB ULTRA	5.00
MILLER LITE	5.00
BLUE MOON	5.00
PBR	4.00
YUENGLING	4.00

NON ALCOHOLIC

ATHLETIC LITE	5.00
ATHLETIC HOPPY HELLES	5.00
ATHLETIC RUN WILD IPA	5.00
BUSCH	5.00
LAGUNITAS HOPPY REFRESHER	5.00

IMPORT/CRAFT CANS

	<i>small</i>	<i>big</i>		
BELL'S TWO HEARTED	6.00		GUINNESS	6.00
BOULEVARD PALE ALE	6.00		NEW BELGIUM VOODOO	6.00
BLVD SW LAGER	6.00		RANGER OUTLAW LAGER	5.00
CITY BARREL RAD AF IPA	6.00		PROST VIENNA LAGER	3.50
CORONA PREMIER	4.00		STIEGL GRAPEFRUIT RADLER	6.00
DESTIHL WILD SOUR	6.00		SURLY HELL LAGER HELLES	6.00
DRY DOCK			TORN LABEL	
APRICOT BLONDE	6.00		ALPHA PALE ALE	6.00
LEINENKUGELS	5.00		GLUTEN FREE	
JUICY PEACH			MARTIN CITY YOGA PANTS	5.00
MARTIN CITY YOGA PANTS	6.00			
MODELO ESPECIAL	4.00			
MONTUCKY COLD				
SNACKS	4.00			

ASK YOUR SERVER ABOUT OUR ROTATING DRAFTS AND CANS!



Jalapeño Ranch Bacon Burger / \$13

Fresh Local Beef, Caramelized Onions, Jalapeño Ranch, Lettuce, Tomato, Toasted Bun

OG Burger / \$12

Fresh Local Beef, Cheddar, Lettuce, Tomato, Toasted Bun

SERV Burger / \$16

Fresh Local Beef, Smoked Brisket, Caramelized Onions, Onion Rings, Queso, and SERV Sauce

Chicken or Salmon BLT / \$14

Local Heirloom Tomato, Thick-Cut Bacon, Garlic Aioli, 7-Grain Bread

Brisket Panini / \$12

Smoked Brisket, Caramelized Onions, Provolone, Garlic Aioli

Sides / \$4

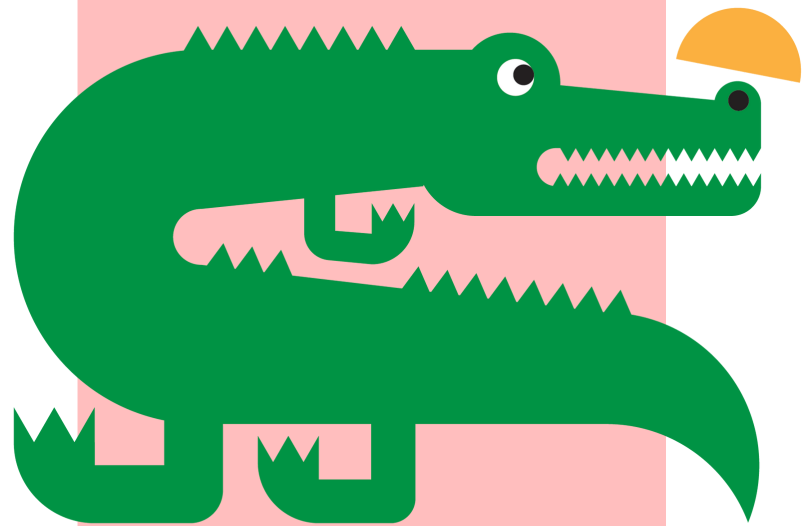
Fries, Tots, BBQ Chips

* * * *Handcrafted* * * *

SLAMMERS

BURGERS & CHICKEN SAMMIES

**All Burgers/Sandwiches
Come With A Side**



TACODILE

3 Street Tacos / \$12

Barbacoa, Chicken, Baja Fish,
Pork Carnitas, Flour or Corn Tortillas,
+ Side

Biarria Tacos / \$12

Barbacoa, Queso Fresco, White Onion,
Cilantro, Consommé

Dink Dip / \$8

Queso, Local Herzog Beef, Pico

Churros / \$8

Dusted With Cinnamon Sugar,
Chocolate Or Caramel Sauce

Dips Trio / \$10

Queso, Guacamole, House Salsa, +
Tortilla Chips

Sides / \$4

Elote (Traditional or Hot Cheeto),
Mexican Slaw, Chips & Salsa



Wings and Fries / 6 for \$12 Or 12 for \$20

Caribbean Jerk, Chili Lime, Buffalo, Korean BBQ, Nashville Hot, With Celery & Carrots, Ranch & Blue Cheese

Chicken Tinders / \$12

Hand-Battered Chicken Tinders, With House Ranch, Buffalo, or SERV Sauce, + Side

Dink Dawg / \$12

Jumbo All-Beef Dog, Pickled Vegetables, Heirloom Tomato, Whole Grain Mustard + Side

Jumbo Pretzel / \$8

Jumbo Pretzel, Cheese, Deli Mustard

12" Pizza / \$15-\$18

OG Cheese, OG Pepperoni, PBR (Pickle, Bacon, Ranch), Italian Sausage & Roasted Red Peppers, Bourbon Brisket and BBQ

Sides / \$4

Fries, Tots, BBQ Chips



**All Bowls Have Choice Of Cilantro
Lime Rice, Or Mixed Greens**

Hot Honey Chicken Bowl / \$12

Chicken, Slaw, Roasted Sweet Potato, Almonds,
Hot Honey Mustard

Salmon Bowl / \$13

Salmon, Pickled Cucumbers, Avocado, Carrots,
Sesame Seeds, Jalapeño Lime Vinaigrette

Southwest Steak Bowl / \$13

Marinated Steak, Black Beans, Avocado,
Queso Fresco, Green Onions, Lime, Jalapeño
Lime Vinaigrette

SERV Cobb / \$12

Chicken, Romaine, Avocado, Bacon, Tomato,
Blue Cheese, Almonds, Balsamic Vinaigrette

Chicken Caesar Salad / \$12

Grilled Chicken, Romaine, Parmesan,
Tomato, Jalapeño, Avocado Caesar Dressing

Steak Salad / \$13

Marinated Steak, Mixed Greens, Blue Cheese,
Cherry Tomato, Dried Cranberries, Pepitas,
Balsamic Vinaigrette



POWER PLANT

1000% VEGAN EATS

Avocado Kale Caesar Bowl / \$10

Kale, Romaine, Avocado Caesar Dressing, Parmesan, Tomatoes, Jalapeños, Croutons

Sweet Potato Tacos / \$12

Chipotle-Roasted Sweet Potatoes, Vegan Avocado Crema, Pickled Red Onion, Cilantro + Side

Portobello Burger / \$12

Balsamic-Marinated Portobello, LTO, Garlic Aioli, GF Bun + Side

Vegan Chicago Pizza / \$10

Portobello, Giardiniera, Roasted Red Peppers, Cheeze

Chickpea Hummus / \$9

Seasonal Vegetables, Sweet Potato Flatbread

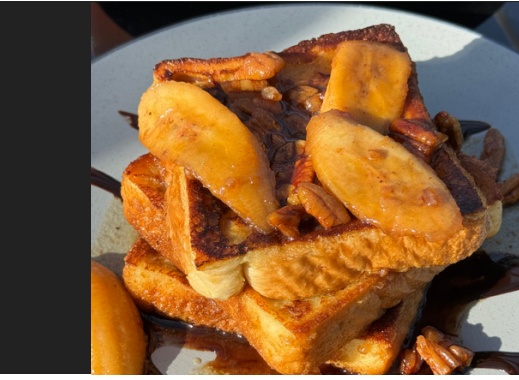
Sides / \$4

Sweet Potato, Waffle Fries, Mango With Tajin

SAT-SUN 10A-2P

BRUNCH

START YOUR DAY RIGHT!



BREAKFAST BURRITO

- Flour tortilla, eggs, bacon, tots, cheddar cheese, served with salsa verde

KITCHEN SINK

- Bacon, eggs, tots, sausage gravy, buttermilk biscuit

BRUNCH BURGER

- Local grass fed beef, bacon, avocado, fried egg, cheddar cheese, chipotle aioli

CHILAQUILES

- Pork carnitas, corn tortilla chips, salsa verde, fried egg, onion, cilantro, crema

\$10

KIDS FRENCH TOAST STICKS

\$6

- Cinnamon sugar brioche sticks, fruit, choice of juice or milk

\$12

BANANA PANCAKES (GF/DF)

\$10

- Made with oat flour, served with bacon

\$13

CLASSIC FRENCH TOAST

\$12

- Brioche bread, fresh berries, whipped cream, served with maple syrup

\$12

REVOLVING FRENCH TOAST

\$12

- A golden delight topped with fun surprises, ask your server for details

DRINKS

“A TOAST TO”

PITCHERS

\$15

- Mimosa, manmosa, or sangria

MIMOSA

\$3

- OJ, cranberry juice, grapefruit juice, pineapple juice, or a mix, and champagne of course

MANMOSA

\$3

- Modelo and OJ

SANGRIA

\$6

- Red wine, apricot brandy, peach liqueur, & a blend of juices



RED BULL MARGARITA

\$6

- Choice of Red Bull, sour mix, triple sec, Patron blanco, lime garnish

BLOODY MARY

\$5

- 360 Vodka, Zing Zang, Tajin rim

CHERRY LIMEADE

\$6

- 360 vodka, lime, cherry, soda

COFFEE

WAIT...FIRST THINGS FIRST

PROUDLY SERVING
MESSENGER COFFEE

CHAI TEA LATTE

12OZ- \$3.50 16OZ- \$4.00

AMERICANO

\$2.50

LATTE

12OZ- \$3.50 16OZ- \$4.00

ESPRESSO

\$2.50

CAPPUCCINO

12OZ- \$3.50 16OZ- \$4.00

DRIP COFFEE

\$2.00

COLD BREW

12OZ- \$3.50 16OZ- \$4.00

FLAVOR ADD ON

\$0.50

- Vanilla, SF Vanilla, Caramel, Hazelnut and Dark Chocolate



Late Night ^{SERV} Menu

Fri-Sat 9p-11p

Eat

Loaded Pub Chips \$6.00

House-made potato chips, blue cheese dressing, bacon, tomato, green onion, balsamic glaze

Bacon-Wrapped Dates \$8.00

Bacon-wrapped dates stuffed with chorizo and goat cheese served with a sweet potato purée

Flatbread of the Moment \$8.00

Experience weekly flavor revelations with our weekly-changing flatbread.

Crab Cakes \$10.00

Panko-crusted and deep fried served with mango relish and beet crema

Garlic Fries \$6.00

You know the deal. What could possibly make fried potatoes better? You guessed it - garlic and parmesan cheese

Two Pot Roast Sliders \$10.00

Potato slider buns, braised pot roast, mashed potatoes, crispy onions

Hummus \$8.00

House-made hummus with pita bread, carrots, and celery

Deviled Eggs 2 ways \$6.00

Lemon Caper and Bacon Jalapeno

Drink

The Mean One \$10.00

Spicy Melon Margarita, made with Cazadores Blanco, with a salt and red sugar rim

Gingerbread Man \$14.00

An old fashioned with a seasonal twist. Villon, amaretto, bitters, served on ice with a cherry

Thin Mint Delight \$10.00

Hot Chocolate for adults, with RumChata, Rumpelminze, and a candy cane garnish

PB&E Shot \$7.00

Screwball, RumChata, and espresso mix, served as a shot with whipped cream

Pitchers

Opa-Rita \$18.00

Patrón Silver, with house made sour mix, triple sec, and Pierre Ferrand dry curacao

Red Sangria \$18.00

Red wine, apricot brandy, peach liqueur, and a blend of juices

Royal Lemonade \$18.00

360 peach vodka, lemonade, blue curacao, soda water

