



HOUSE COCKTAILS

WE USE FRESHLY SQUEEZED JUICES, HOUSE-MADE SYRUPS, AND MONIN SYRUPS. WE ALSO PROUDLY FEATURED TEAS FROM ACQUIRED TASTE TEA SHOP IN EDMONTON.

BLVD

collins

2oz

12

Evan Williams bourbon, St. Germain elderflower liqueur, cinnamon syrup, lime juice, and Earl Grey tea. Served shaken and strained into a collins glass with a dash of soda.



BLVD original by Brendan Brewster

ALSO AVAILABLE AS PUNCH.

WARD

EIGHT

cocktail

2oz

12

George Dickel Rye Whisky, lemon juice, orange juice, and house-made grenadine. Served shaken and strained over rocks in an old-fashioned glass.

Adapted from recipe by Tom Hussion (Boston, MA, circa 1898)

KINGSTON * Cocktail

1³/₄oz

12

Drambuie liqueur, Fernet, angostura bitters, lime juice, pineapple juice, and simple syrup. Served shaken, strained into a collins glass, and garnished with mint.

Adapted from recipe by Jeffrey Morgenthaler (Portland, OR, circa 2011)

twentieth CENTURY

3oz

12

Bombay Sapphire gin, Lillet Blanc, cacao, and lemon juice. Shaken, double-strained, and served up with a lemon twist.

Adapted from recipe by C.A. Tuck (United Kingdom, circa 1937)

VIEUX CARRÉ



2½oz

12

Hennessy VSOP cognac, George Dickel Rye whisky, Cinzano Rosso vermouth, Benedictine DOM liqueur, aromatic bitters, and Peychaud's Bitters. Stirred and served up with a brandied cherry.

Adapted from recipe by Walter Bergeron (Hotel Monteleone, New Orleans, LA, circa 1930s)

ROUGE LIPS

2oz

12

Captain Morgan 100, chai tea, and lemon juice. Shaken, strained, and served up with an all-through drizzle of strawberry syrup.

BLVD original by Brendan Brewster



BLVD FRAPPUCCINO 2oz

12

Bacardi Rock Coconut rum, Mill Street Vanilla Porter, toffee tea syrup, and nutmeg.

BLVD original by Brendan Brewster ←

RADLER MOJITO 2oz

12

A BLVD house classic: Bacardi white rum, Stiegl Radler, simple syrup, lime juice, and mint.

DARK 'N' STORMY 2oz

12

Gosling's Bermuda Black Seal Rum, ginger liqueur, Phillips Ginger Beer, lime juice, and ginger syrup.

Adapted from recipe in Bermuda, circa 1800s

ROTATING BOILERMAKER 1oz

MARKET PRICE

Ask your server for this month's "Shot and a Beer" pairing.

ABSINTHE cocktails



SAZERAC 2oz

13

Taboo Absinthe, George Dickel Rye Whisky, Peychaud's Bitters, lemon oil, and raw sugar. Strained low and garnished with a lemon twist.

Adapted from recipe by Antoine Peychaud (New Orleans, LA, circa 1838)

ABSINTHE FRAPPE 1¾oz

13

Lucid Absinthe, lime juice, seltzer, and orgeat syrup. Shaken and double-strained into a highball glass over rocks with mint garnish.

Adapted from recipe by Cayetano Ferrer (New Orleans, LA, circa 1874)

MORNING GLORY FIZZ 2¼oz

13

Taboo Absinthe, Johnnie Walker Black, seltzer, dairy, lemon juice, lime juice, simple syrup, and whites.

Adapted from recipe by Harry Johnson (New York City, NY, circa 1882)

CHRYSANTHEMUM COCKTAIL 2½oz

13

Taboo Absinthe, Benedictine DOM, and dry vermouth. Stirred and served up with an orange twist.

Adapted from recipe by Hugo Ensslin (New York City, NY, circa 1917)

PUNCH

ONE OF SOUR, TWO OF SWEET, THREE OF STRONG, FOUR OF WEAK.
OUR PUNCH IS AVAILABLE IN SIZES MEANT FOR TWO, FOUR, OR SIX PEOPLE.

2.5oz \$12 | 5oz \$22

NEW ✱ ORLEANS punch

Evan Williams bourbon, Appleton Estate Jamaica Rum, lemon juice,
raspberry syrup, and Earl Grey tea.

Adapted from traditional recipe

PLEASED as a PEACH 🍑

Cîroc Peach, Aperol, lemon juice, orgeat syrup, peach purée, and cinnamon.

BLVD original by Brendan Brewster ★


PISCO- THYME punch

Pisco brandy, pineapple syrup, seltzer, lemon juice, and lemon zest garnished with thyme sprigs.

Adapted from recipe by Duncan Nicol (Bank Exchange Bar, San Francisco, CA, circa late 1800s)

ROUGE — berry PUNCH

Cîroc Red Berry, Luxardo Sangue Morlacco cherry liqueur, Luxardo Maraschino Originale, aromatic bitters, black cherry juice, lime juice, and prairie berry tea syrup.

BLVD original by Brendan Brewster 


MILK PUNCH

Bacardi 8-year rum, Hennessy VSOP, vanilla syrup, and dairy.
Served shaken and sprinkled with grated nutmeg.

Adapted from traditional recipe (New Orleans, LA, circa 1600s)

HUMP *day* PUNCH

Johnnie Walker Black, aromatic bitters, Phillips Ginger Beer, lemon juice, strawberry syrup, and chai spice.

BLVD original by Brendan Brewster 

philadelphia FISH HOUSE PUNCH

12oz (4+ PEOPLE)

48

Appleton Estate Jamaica Rum, Hennessy VSOP, Luxardo Maraschino Originale, peach brandy, split champagne, green tea, and lemon juice.

Adapted from traditional recipe (Pennsylvania, circa 1732)

LIQUOR

All prices per ounce.



Vodka

Cîroc Peach	9.50
Cîroc Red Berry	9.50
Grey Goose	7.50
Grey Goose L'Orange	7.50
Grey Goose Cherry Noir	7.50
Van Gogh Espresso	7.50
Stolichnaya	6.50
Stoli Blueberi	6.50
Stoli Razberi	6.50
New Amsterdam	5.75

Gin

No.3 London Dry Gin	7.50
Bombay Sapphire	6.50
Ungava Canagian Premium Gin	8

Tequila

Sauza Silver	5.25
Casamigos Blanco by George Clooney	8.50
Casamigos Anejo by George Clooney	11.50

Rum

Bacardi Rock Coconut	7.50
Bacardi White	6.50
Bacardi Oakheart Spiced	6.50
Bacardi Dark	6.50
Gosling's Black Seal Bermuda	6.50
Appleton Estate VX	6.50

Whisky

BOURBON

Jim Beam	6.50
Knob Creek	7.50
Evan Williams	6.50

RYE

Crown Royal	6.50
George Dickel	6.50
Wiser's	6.50
Gibson's	6.50

Cognac/Brandy

St. Rémy	9
Hennessey VS	7.50
Grand Marnier	6.50
E&J	6.50

Scotch

Glenlivet 12	8.50
Johnnie Walker Black	9
Glenmorangie Original	12.50

Absinthe

We are pleased to offer traditional absinthe preparations for these selected bottlings.

Taboo Absinthe <i>Canada, BC</i>	13
Lucid Absinthe <i>France</i>	13
La Clandestine <i>France</i>	18
R.Jelinek Absinthe <i>Czech Republic</i>	14
La Fee Parisienne <i>France</i>	15
St George Absinthe <i>United States, CA</i>	13

WINE



Red Light

Santa Carolina Reserva
Cabernet Sauvignon
Chile 100% Org. 6oz **9** | 9oz **13** | Bottle **33**

Bouchard Aîné & Fils Beaujolais
France 6oz **9** | 9oz **13** | Bottle **34**

Famille Perrin
Côtes du Rhône Villages
France 6oz **9** | 9oz **13** | Bottle **33**

King Estate Pinot Noir
Oregon, USA 6oz **13** | 9oz **16** | Bottle **52**

Viña Ijalba Reserva
Spain Bottle **50**

San Felice Chianti Classico
Italy Bottle **60**

White Out

Red Diamond Chardonnay
USA 6oz **9** | 9oz **13** | Bottle **36**

McGuigan Black Label Moscato
Australia 6oz **8** | 9oz **12** | Bottle **30**

Banfi Pinot Grigio
Italy 6oz **9** | 9oz **13** | Bottle **33**

La Vieille Ferme Rosé
France 6oz **9** | 9oz **13** | Bottle **33**

Kuhlmann Platz Gewürztraminer
France Bottle **39**

Grey Monk Pinot Gris
Canada Bottle **48**

Cloudy Bay Sauvignon Blanc
New Zealand Bottle **60**

House Specialties

Apothic Red
California, USA 6oz **8** | 9oz **12** | Bottle **30**

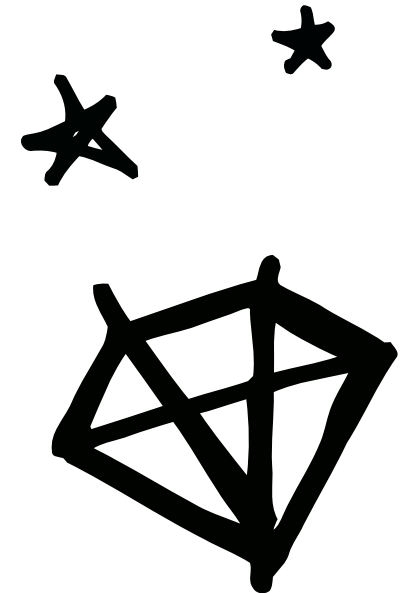
Gascón Malbec
Argentina 6oz **8** | 9oz **12** | Bottle **30**

Apothic White
California, USA 6oz **8** | 9oz **12** | Bottle **30**

Starborough Sauvignon Blanc
New Zealand 6oz **8** | 9oz **12** | Bottle **30**

Bubbles

La Marca Prosecco
Italy **32**



BEER

All draught served in 16oz sleeves.

Please ask your server about our seasonal draught.

Draught

EASY DRINKING

Kokanee	6
Bud Light	6
Yellowhead	6
Alley Kay Scona Gold	6
Stella Artois (50cl)	8

FRUITY & FLAVOURFUL

Shock Top	7
Hoegaarden (20oz)	8
Stiegl Radler	8
Blue Buck	7

FULL-BODIED

Alexander Keith's IPA	6.50
Goose Island Honkers Ale	7
Erdinger Dunkel	7
Guinness	8
Mill Street Vanilla Porter	7.50

Bottles

Budweiser	5.75
Bud Light	5.75
Kokanee	5.75
Miller Genuine Draft	5.75
Shock Top Seasonal	6.25
Bud Light Platinum	6.75
Corona	6.75
Stella Artois	6.75
Kronenbourg Blanc	6.75
Heineken	6.75



765mL Bottles

Goose Island Sofie	
Belgian Style Farmhouse Ale	28
Goose Island Matilda	
Belgian Style Pale Ale	28

