



LUCKY GOAT

ANTIQUE TACO

*All menu items are gluten free

TACOS

- Pork Carnitas 6**
Local pork, tamarind BBQ, spinach, queso, onion, avocado, bacon
- Crispy Fish 5**
Alaskan cod, tempura, spicy tartar, smoked cabbage, scallions, sesame
- Potato & Pabano 4**
Local potatoes, tres queso, chipotle crema, scallions, potato skins
- Sweet & Spicy Chicken 6**
Miller Anish chicken, yogurt, cucumber, jalapeno, pink onion, nutt
- Smoked Beef Brisket 7**
Grilled onions, tres queso, bewear sauce, cilantro

ANTIQUE TACO SALAD

- Kale, dairy picks, spicy peanuts, red pepper, onions, queso fresco, cranberries, sesame, crispy tortilla, ponzu drizzle, vinaigrette | 9.5**
- Add: Chicken | 4 Pork | 4 Avocado | 2**

MAS

- Chips & Queso | 8 Small sdtas included**
- Chips & Salsa | 5**

TREATS

- Horchata Milkshake | 5**
Vanilla ice cream, horchata, banana, whipped cream, cinnamon sugar
- Bottled sodas | 3**
- Horchata 3.50**
- Beer (ASBY)**
- Rosemary's Margarita | 9**

DAILIES

COFFEE CAFE BAKERY

BAKERY

Croissants, muffins, cinnamon roll, coffee cake, bagels

GRANOLA & OATS

Parfait, greek yogurt, fresh berries, açai honey overnight oats, coconut milk, vanilla, banana chips

BREAKFAST

- Sandwich**
Brioche bun, egg, American cheese, bacon, spiced mayo
- Burrito**
Breakfast burrito, avocado, sausage, cheddar, pico de gallo
- Bites**
Bacon-egg bites, maple, olive

Bowl

Breakfast bowl, scrambled eggs, monterey jack, potatoes, fried chicken

LUNCH ALL-DAY

- Hummus 12**
Market vegetables, crispy jita chips
- Cheese Plate 14**
Pig, jam, apples, parmesan crackers
- Grain Bowl 15**
Quinoa, farro, chickpeas, sweet potato, almonds, herb dressing
- Market Greens 12**
Cucumber, avocado, egg, radish, creamy ranch

SANDWICHES

- Turkey 11**
Focaccia, sun-dried tomato aioli, avocado, fontina
- Italian 12**
Salami, capicola, mortadella, pepper relish, provolone
- Chicken Salad 10**
Pecans, dried cherries, garlic aioli, focaccia

SWEETS

- Assorted cookies
- Hot cinnamon bagrets
- Salted caramel brownies
- Key-lyt lemon pound cake
- Vanilla bean cheesecake

BAR

HOUSE COCKTAILS

- MAC & BENNY / Macalban 12yr, benedictine, sweet vermouth, pecan bitters**
- BOULEVARD OLD FASHIONED / Bardstown Bourbon, marschino liqueur, bitters**
- BEE STING / Chopin Vodka, clover honey, lemon, absinthe**
- PALOMA / Don Julio reposado, mexican squirt, fresh lime**
- GIMLET / Empress Gin, lime, marinated**
- ITALIAN FLING / 5yr rum, sweet vermouth, Campari, aromatic bitters**
- PINA VERDE / blanco tequila, mezcal, pineapple, cayenne, lime**
- CABLE CAR / spiced rum, orange curacao, cinnamon, lemon**

MOCKTAILS

- BERRY REFRESHING / ginger beer, lemon sour, yuzu, blackberry syrup**
- SPRITLESS ESPRESSO MARTINI**
- BEES KNEES / lemon, açai honey syrup, club soda**
- SPRITZ / grapefruit juice, rosemary syrup, mexican squirt**



PIZZA 18" slice 6.50 whole 25

- Gotham**
Italian sausage, pepperoni, salami, mozzarella, grana padano
- Peanut**
Ghost chili salami, shishito, Calabrian chili, sweet peppers
- Pepperoni**
Smothering goate pepperoni, mozzarella, grana padano

CHOPPED SALAD 15

Iceberg, cherry tomatoes, mozzarella, chickpeas, lemon-piquet, lemon-oregano dressing

ANTIPASTA SALAD 16.5

Redfish, croutons, parmesan

CHICKEN WINGS 14

Our twist on a classic

HOUSE MADE MEATBALLS 15

Roasted tomato sauce

TOASTED GARLIC KNOTS 9

Herbs, fontina, garlic butter

SWEET CINNAMON-ORANGE KNOTS 9

Limoncello cream

BOULEVARD

FOOD & DRINK HALL