

PARA LA MESA
(for the table)

SALSA TASTING (10)

roja asada / salsa verde / salsa árbol

GUACAMOLES

herby guacamole (14) / lump crab guacamole (21)

AVOCADO & PEPPER GREENS SALAD (16)

lime vinaigrette, cotija, marinated ayocote beans, red onion

SOPE DEL FUEGO (16)

pork belly, flank steak,
pineapple-guajillo, sweet onion puree

CARNE FRITA (21)

beef tenderloin, avocado,
smoked black bean, hazelnut salsa macha

DUCK CARNITAS HUARACHE (22)

smoked bean, avocado, radish, onion, cilantro, salsa verde

DON FRIJOLE Y QUESO (16)

herb refried black beans, artisan cheddar, tomatillo pico

LECHUGA (15)

little gem lettuce, kale, chicatana & anchovy dressing

MACHETE (16)

green chile chicken, nopales, queso menonita, citrus crema

RAW & CURED

BORRACHO SNAPPER (21)**

mandarin, gooseberries, basil,
mint, ginger, serrano, tequila

HAMACHI (23)**

avocado aioli, burnt pineapple,
habanero, pomegranate seeds, ponzu

CRAB TOSTADA (24)**

jumbo lump crab, avocado, chive, radish

bulevar

MEXICAN KITCHEN



CARNES

A LAS BRASAS

PREMIUM WOOD GRILLED MEATS

Specially aged from Meats by Linz of Chicago and cut in house daily. Cooked over Texas Post Oak and finished with Chipotle-Garlic butter, charred cebollitas and coal blistered shishitos

30 day wet aged

10oz CENTER CUT FILET (56)

55 day dry aged

PORTERHOUSE (4.5 / OZ)

55 day dry aged

BONE IN NEW YORK (4.5 / OZ)

30 day wet aged

BONE-IN RIBEYE (4.5 / OZ)

** consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
*** food allergy notice: please be advised that food prepared here may contain these ingredients: milk, eggs, soybean, peanuts, tree nuts

parties of 6 or more are subject to 20% gratuity



MIXTO PIBIL (36)

pork cheek, pork belly, roasted jus,
cilantro, onion, quelites

BARBACOA SHORT RIB (58)

porcini rubbed, escabeche

PUERCO (28)

pork milanese, charred habanero-cebollita salsa,
avocado, arugula, cotija, black garlic

AUSTRALIAN KING PRAWNS (36)

jalapeño, coconut, lime, mint

CARNE ASADA (48)

wagyu beef picanha, chile relleno, toreados butter

WOOD ROASTED HAWAIIAN KANPACHI (54)

(for two)
orange-chile vinaigrette, marinated cucumber, cilantro salad

MOLE DUCK ENMOLADAS (34)

mole bulevar, heirloom corn, queso fresco,
crema, shaved onion, cilantro

POLLO A LAS BRASAS (28)

half roast chicken, corn puree, white onion escabeche

PLANCHA SALMON (38)

veracruzana verde, sundried tomato macha



ESQUITES (12)

grilled corn, smoked chili, lime, queso fresco

BLISTERED SHISHITOS (12)

lemon aioli, sesame crumb

PAPAS A LA PLANCHA (14)

crispy fingerling potatoes, salsa seca,
preserved lemon vinaigrette, olive oil, sea salt

