

# BOILERROOM RESTAURANT



## house marinated olives

6

## house charcuterie

selection of house cured meats, pickles, mustard

26

## garganelli

flavor country farm's oyster mushroom ragu, pecorino, garlic breadcrumbs, chili oil

24

## curry braised pork belly

cilantro yogurt, wild rice, spinach, dates, toasted cashew, jalapeño chutney, red sorrel

17

## barn girls farm's mixed greens salad

black pepper & herb mascarpone, candied nut crumble, shaved radish, shaved apple, raspberry gastrique

16

## wagyu beef tartare\*

sweet soy, chive, miso & chili aioli, brussels sprout & shishito slaw, carrot vinaigrette, puffed rice paper

22



## pan seared florida parrotfish

roma tomato sauce, herbed parisian gnocchi, asparagus, local mushrooms

58

## grilled florida swordfish

pepper braised cannellini beans, whitefish chorizo, crispy brussels sprout leaves, caper & herb relish

57

## grassfed new zealand venison loin\*

creamy polenta, bell pepper sofrito, roasted parsnips, red wine & berry demi, crispy kale

60

## roasted little mountain ranch's pork

purple sweet potato puree, cous cous, braised greens, chestnut mushrooms, brown sugar bourbon jus

52

## morgan ranch wagyu sirloin steak\*

celeriac puree, tomato braised beluga lentils, shishito peppers, demi-glace

58

## morgan ranch wagyu private selection ribeye steak\*

95



midnight moon (semi firm, goat's milk, holland)  
ogallala tomme (washed rind, goat's milk, nebraska)  
point reyes blue (semi soft, raw cow's milk, california)

manchego (semi firm, sheep's milk, spain)  
cotton wood creek (soft, cow's milk, nebraska)  
dolle mina gouda (semi firm, cow's milk, nebraska)

cheese board with accompaniments

1pc/10

2pcs/12

3pcs/14

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we proudly source local meats and produce whenever possible and would like to give special thanks to all of our local grower/producer partners: miller dohrmann farms, longwalk farms, omstead farms, lonetree farms, shadowbrook farms, flavor country farms, jim olafsson specialty foods, little mountain ranch, t.d. niche farm, morgan ranch, plum creek farms. \*eating raw or undercooked food increases your chance of foodborne illness\*. gratuity is added to parties of 5 or more. no split checks. menu may change according to availability.

## COCKTAILS

**Boiler Room Espresso Martini** coldbrew prepared stoli vodka, averna amaro, amaretto, demerara, coconut milk (clarified) **16**

**Steven Tyler's Scarves** barsol pisco, dolin blanc vermouth, amaro nonino, turmeric syrup, grapefruit bitters, lemon **15**

**Ola Desnuda** libelula tequila, banhez mezcal, campari, annatto anise syrup, lime, absinthe rinse **16**

**Formerly Dutch Guiana** planteray 3 star rum, don q spiced rum, braulio, caribbean chardonnay shrub, paychaud's bitters **16**

## BEER

**Japas Cervejaria**, Nama Biiru, Super Dry Rice Lager, Chicago, IL (4.9%) **12**

**Tucher**, Helles Hefeweizen, Wheat Beer, Nurnberg, Germany (5.2%) **10**

**4 Hands**, City Wide, American Pale Ale, St. Louis, MO (5.5%) **11**

**Melvin**, Star Valley, India Pale Ale, Alpine, WY (5.0%) **9**

**White Elm**, Golden Pils, Bohemian Lager, Lincoln, NE (4.5%) **8**

**Kloster Andechs**, Doppelbock Dunkel, Munich, Germany (7.1%) **14 (500ml)**

## NON-ALCOHOLIC

**Soda** Coca-Cola, Diet Coke, Sprite **3.5**

**Fentimans** Ginger Beer **4**

**Dram** Lavender Lemon Balm Sparkling Water **5**

**Dram** Mushroom Cola Sparkling Water **5**

**Best Day Brewing** Galaxy Ripple, Imperial IPA, N/A, Sausalito, CA **8**

## MOCKTAILS

**Spiced Chai Tea** lemon, aquafaba **6**

**Apple Basil Honey** N/A sparkling **6**

## BY THE GLASS

### RED

J.L. Chave Selection, **Syrah**, "Offerus," Saint-Joseph, Rhone, France 2023 **17**

Joseph Drouhin, **Pinot Noir**, Burgundy, France 2023 **16**

Chateau Larose-Trintaudon, **Red Blend**, Haut-Medoc, Bordeaux, France 2018 **18**

Felsina, **Sangiovese**, Berardenga, Chianti Classico, Italy 2021 **15**

De Forville, **Nebbiolo**, Langhe, Italy 2024 **16**

### WHITE & ROSÉ

Stift Goettweig, **Gruner Veltliner**, Niederösterreich, Austria 2023 **13**

Weingut Müller, **Riesling Spätlese**, Alte Reben, Mosel, Germany 2023 **12**

Joseph Pascal, **Chardonnay**, Cote d'Or, Burgundy, France 2020 **16**

Maison Chavet, Sauvignon Blanc, **Pouilly-Fumé**, France 2023 **13**

Chateau La Genestiere, **Rosé**, Tavel, France 2023 **12**

### SPARKLING

CVNE, "Cune," **Cava**, Brut, Spain NV **11**

Domaine Canard-Duchene, Brut, **Champagne**, France **20**

### N/A WINE

Noughty, **Chardonnay**, Sparkling Brut NV **11**

Noughty, **White Blend**, South Africa **11**

Noughty, **Syrah**, South Africa **11**