

# To Start

- BLOCK BRUSSELS SPROUTS GFO**..... 12<sup>50</sup>  
Brussels sprouts, bacon, bleu cheese, balsamic glaze
- FAMOUS BLOCK CURDS**..... 13<sup>50</sup>  
Ellsworth, WI hand-battered cheese curds, spicy jam

- BANG BANG SHRIMP**..... 18  
Beer-battered tail-on shrimp, bang bang sauce
- SMOKED SALMON DIP**..... 17  
Smoked salmon with chives, onion, cream cheese, Gouda, cheddar jack, and Parmesan, garlic-buttered focaccia
- BUFFALO CAULIFLOWER GFr V**..... 12<sup>50</sup>  
Deep-fried cauliflower, vegan buffalo, coconut flour batter, celery. Choice of ranch, bleu cheese, or vegan ranch

- NACHOS GFr**..... 15<sup>50</sup>  
Tortilla chips, jalapeño queso, cheddar, black beans, jalapeños, pico, lime crema, guacamole  
+ **Pork Carnitas, Chicken \$4**  
+ **Brisket \$9**
- PRETZELSTICKS**..... 11<sup>50</sup>  
With Bavarian mustard and jalapeño queso
- SWEET CORN FRITTERS**..... 12<sup>50</sup>  
Beer-battered sweet corn fritters, arugula, cajun aioli

## Wings

- BONE-IN**..... 19<sup>50</sup>  
Broasted, served with ranch or bleu cheese
  - BONELESS**..... 18<sup>50</sup>  
Served with ranch or bleu cheese
- Wing Sauces:**  
Buffalo, BBQ, Dry Rub, Hot Chic, Sweet Thai Chili, Raspberry Inferno, Honey Garlic  
+ Atomic \$.50

# Handhelds

- Served with Chips or Coleslaw*
- ROYALE WITH CHEESE\* GFO**..... 16<sup>75</sup>  
Two beef patties, American, red onion, pickles, garlic aioli  
+ **Triple Royale \$4**
  - BLOCK PUB BURGER\***..... 16<sup>75</sup>  
Two beef patties, pepper jack, bacon, beer cheese, lettuce, pickles, onion strings, pretzel bun
  - ROCKIN' ROGERS BURGER**..... 17  
Two blackened beef patties, roasted mushroom, white cheddar, arugula, tomato, garlic-basil aioli, wild berry ketchup, onion bun
  - OPE BURGER\* GFO**..... 17  
Two beef patties, bacon, American, chive & onion sour cream, bistro chips, pickles
  - BLACK BEAN V GFO**..... 16<sup>50</sup>  
Black bean and wild mushroom patty, tomato, spring mix, chili crisp aioli
  - VEGAN JUICY LUCY V GFO**..... 18<sup>75</sup>  
Impossible vegan patty, vegan mozzarella, avocado spread, arugula, tomato, Block sauce
  - BROASTED CHICKEN SANDWICH**..... 17<sup>25</sup>  
Broasted chicken breast, coleslaw, house pickles. Served Original or Hot Chic. + **Atomic \$.50**
  - FISH SANDWICH**..... 20  
Beer-battered fish, spring mix, tomato, tartar sauce, cajun aioli, hoagie roll
  - FRENCH DIP**..... 22  
Shaved prime rib, horsey sauce, provolone, au jus, hoagie roll. + **Make it Philly Style \$1**
  - BRISKET GRILLED CHEESE GFO**..... 18  
Smoked brisket, BBQ, sautéed onions, cheddar, provolone, sourdough
  - VEGAN FRIED CHICKEN V**..... 17  
TiNDLE vegan chicken, arugula, chili crisp tomato jam
  - TURKEY CLUB GFO**..... 10/15  
Turkey, bacon, lettuce, garlic aioli, chili crisp tomato jam, multigrain bread

# Broasted Chicken

*Crispy and freshly cooked to order. Please allow up to 25 minutes. Served Original or Hot Chic | + Atomic \$.50*

- HALF BIRD**..... 22  
Four pieces, coleslaw, garlic mashed potatoes & gravy, house pickles
  - WHOLE DAMN BIRD**..... 32  
Eight pieces, coleslaw, garlic mashed potatoes & gravy, chili cornbread muffin, house pickles
- BIRD SIDE CHOICES:**  
Chile Cornbread 2  
Coleslaw 3  
Garlic Mashed Potatoes & Gravy 4  
Buffalo Cauliflower 5  
Truffle Fries 5  
Broccoli 5  
Side Salad 5  
Mac & Cheese 6

# Mains

- MEDITERRANEAN AHI TUNA**..... 26  
Basil and lime-marinated seared ahi tuna, warm salad of farro, arugula, Castelvetrano olives, pepperoncini, grape tomatoes, red onion, artichoke, citrus vinaigrette, red pepper coulis
- SOUTHWEST MEATLOAF**..... 24  
Chorizo-spiced turkey and beef, tomato jam, cilantro rice, black beans, pickled onion, poblano cream sauce, guajillo vinaigrette, cotija cheese
- FISH & CHIPS**..... 23  
Beer-battered fish, fries, coleslaw, tartar sauce
- WOODCUTTERS PASTA**..... 21  
Orecchiette pasta, Parmesan béchamel, roasted mushrooms, cherry tomato, caramelized onion, Italian sausage, arugula pesto, white wine, parsley
- BUFFALO MAC & CHEESE**..... 18  
Buffalo cheese sauce, bacon, green onions, crispy fried chicken seasoned with buffalo dry rub, bleu cheese crumbles, buffalo sauce
- BLACKENED SALMON GFr**..... 25  
Blackened salmon, roasted corn salsa, black beans, cucumber, cherry tomato, hot honey, dill sauce, cilantro rice

# Soup & Salads

- FRENCH ONION SOUP GFO**..... 9  
Braised onions, beef broth, garlic crostini, provolone
  - CAESAR GFO**..... 10/14  
Romaine, Caesar dressing, croutons, shredded Parmesan, grilled lemon. + **Add Protein \$\$**
  - HONEY PECAN CHICKEN GFO**..... 15/19  
Grilled or crispy chicken, spring mix, strawberries, grapes, apples, egg, candied pecans, green goddess dressing, honey mustard drizzle
  - FIESTA SALAD**..... 23  
Blackened salmon, Bibb lettuce, roasted corn, pickled red onion, queso fresco, mango, pineapple, tortilla strips, Tajín, citrus vinaigrette
  - BOURBON PEACH & STEAK GFr**..... 21  
Blackened steak, toasted almonds, pickled red onion, goat cheese, peach, blackberries, spring mix, arugula, bourbon sweet tea vinaigrette
- HOUSE DRESSINGS:**  
Ranch, Vegan Dill Ranch, Bleu Cheese, Caesar, Balsamic, Green Goddess, Honey Mustard, Citrus Vinaigrette, Bourbon Sweet Tea Vinaigrette

# Bowls

- KOREAN STEAK NOODLES\***..... 20  
Lo mein noodles, Bulgogi-marinated steak, bok choy, bell peppers, carrot, mushroom, gochujang honey sauce, cucumber, sunny-side up egg\*
- PHUKET GFr V**..... 18  
Chicken or tofu, yellow curry sauce, power veggie mix, bell pepper, peanuts, green onion, cilantro, coconut rice
- YUM YUM\* GFr**..... 18  
Seared steak, kimchi, sunny-side up egg\*, yum yum sauce, green onions, coconut rice
- TRADITIONAL AHI POKE\* GFr**..... 19  
Marinated sushi-grade ahi tuna\*, avocado, bell peppers, green onions, cucumber, red cabbage, edamame, sesame, coconut rice  
+ **VOLCANO: Jalapeños & Spicy Aioli**
- THAI BASIL\* GFr**..... 19  
Ground Thai basil-style turkey, sunny egg\*, peanuts, kimchi, edamame, green onion, sweet chili sauce, coconut rice. **60g protein**
- Sub Cauliflower Rice**..... 2<sup>50</sup>

## Side Upgrades:

- \$1:** Fries, Pretzel Bun
- \$2:** Tater Tots, Gluten Free Bread
- \$3:** Parmesan Truffle Fries, Side Salad, Gluten Free Bun
- \$4:** French Onion Soup

- Add Protein: \$4** | Tofu Grilled Chicken | Vegan Chorizo
- \$6** | Buffalo Cauliflower | TiNDLE Chicken
- \$8** | Steak Shrimp Skewer (4)
- \$9** | Ahi Tuna\* | Brisket
- \$11** | Salmon

# THE BLOCK

FOOD + DRINK

## BEER

SCAN HERE  
TO VIEW OUR  
MENU ONLINE:



### Craft & Crew Cares

- **SELECT BELL'S BEER**  
Ask your server what's on tap!
- **C&C ESPRESSO MARTINI**  
Featuring Prairie Organic Vodka



A portion of each drink sold will be donated via our Craft & Crew Cares campaign.



## Signature Cocktails

<b>C&amp;C OLD FASHIONED</b> .....	<b>15</b>
Old Forester bourbon, brown sugar simple, cherry bark vanilla bitters, orange rip, Filthy cherry + Upgrade to C&C Woodford Personal Selection \$2	
<b>C&amp;C HOT BLOCK MARGARITA</b> .....	<b>15</b>
Jalapeño-infused C&C Dobel Diamante tequila, orange liqueur, Ancho Reyes chili liqueur, house sweet & sour, lime wheel, black salt	
<b>C&amp;C ESPRESSO MARTINI</b> .....	<b>13</b>
Prairie Organic vodka, Faretto espresso liqueur, vanilla simple, cold brew	
<b>C&amp;C BLUEGRASS MAI TAI</b> .....	<b>15</b>
C&C Woodford, Tattersall orange liqueur, orgeat, vanilla simple, lime juice, pineapple juice, tiki bitters	
<b>C&amp;C CAMPFIRE MULE</b> .....	<b>15</b>
C&C Stranahan's Single Barrel whiskey, 400 Conejos mezcal, amaretto, ginger beer, toasted marshmallows	

## Slushies

<b>N/A OF THE MOMENT</b> .....	<b>7</b>
<b>BARTENDER'S CHOICE</b> .....	<b>8</b>
<b>LAVENDER LEMONADE</b> .....	<b>8</b>

## Blocktails

<b>WALKER STREET MANHATTAN</b> .....	<b>15</b>
Maker's Mark, sour cherry liqueur, rosé vermouth, apple simple, lemon	
<b>IRISH PEPPERS</b> .....	<b>14</b>
Keeper's Heart Irish whiskey, poblano simple, grapefruit, soda, lemon	
<b>GOLDIE'S FAWN</b> .....	<b>15</b>
Gin, elderflower liqueur, peach syrup, orange bitters, aquafaba	
<b>TOMMY'S MARG</b> .....	<b>15</b>
Dobel blend, agave simple syrup, lime juice, soda	
<b>THE BILLY</b> .....	<b>13</b>
Goat cheese and dill-infused Tito's with brine	
<b>4 SONS</b> .....	<b>12</b>
House-made limoncello, elderflower, Prosecco, soda, mint	
<b>APRICOT NEGRONI</b> .....	<b>15</b>
Gin, apricot liqueur, vermouth, Campari, orange	
<b>EARL GREY OLD FASHIONED</b> .....	<b>16</b>
Woodford Reserve, Earl Grey simple, bitters blend, lemon	
<b>LIMONCELLO</b> .....	<b>12</b>
House-made chilled lemon cordial	

## Mocktails

<b>SUNNY</b> .....	<b>9</b>
Jarritos Mandarin, peach simple, lemon, cherry	
<b>1916</b> .....	<b>8</b>
Earl Grey simple, Filthy cherry syrup, iced tea, orange bitters	
<b>ROTATING MOCKARITA</b> .....	<b>7</b>
House sweet & sour, lime, ginger ale	
<b>PINEAPPLE WHIP</b> .....	<b>7</b>
Agave, pineapple, whipped cream, cherry	
<b>LAVENDER MULE</b> .....	<b>6</b>
Lavender, lime, ginger beer	

## Wine

### White

<b>HOUSE WHITE</b> .....	<b>10</b>	<b>18</b>	<b>36</b>
DOÑA PAULA Sauvignon Blanc, Argentina			
<b>PINOT GRIGIO</b> .....	<b>12</b>	<b>22</b>	<b>44</b>
JOEL GOTT, California			
<b>SAUVIGNON BLANC</b> .....	<b>11</b>	<b>20</b>	<b>40</b>
OVERSTONE, New Zealand			
<b>SAUVIGNON BLANC</b> .....	<b>12</b>	<b>22</b>	<b>44</b>
JOEL GOTT, California			
<b>CHARDONNAY</b> .....	<b>11</b>	<b>20</b>	<b>40</b>
SEAGLASS, California			
<b>ROSÉ</b> .....	<b>11</b>	<b>20</b>	<b>40</b>
BIELER, Aix-en-Provence			
<b>N/A ROSÉ</b> .....	<b>9</b>	<b>-</b>	<b>30</b>
YES WAY ROSÉ			
<b>PROSECCO</b> .....			<b>13</b>
AVISSI, Italy			

### Red

<b>HOUSE RED</b> .....	<b>10</b>	<b>18</b>	<b>36</b>
DOÑA PAULA Cabernet, Argentina			
<b>CABERNET SAUVIGNON</b> .....	<b>11</b>	<b>20</b>	<b>40</b>
CHARLES & CHARLES BOLT, Washington			
<b>MALBEC</b> .....	<b>11</b>	<b>20</b>	<b>40</b>
DOÑA PAULA, Argentina			
<b>PINOT NOIR</b> .....	<b>11</b>	<b>20</b>	<b>40</b>
SEAGLASS, California			
<b>RED BLEND</b> .....	<b>13</b>	<b>24</b>	<b>48</b>
DOÑA PAULA "HIGH ALTITUDE", California			

20% AUTO GRATUITY ON PARTIES OF 8 OR MORE. A 3% CHARGE WILL BE ADDED TO ALL CHECKS PAID BY CREDIT CARD. THIS CHARGE WILL BE REMOVED FOR CASH PAYMENTS.

Dishes with these symbols are: Gluten Friendly **GF** Vegan **V** | Dishes with these symbols can be modified: Gluten Friendly Option **GFO** Vegan Option **VO**

\*These items are served raw or undercooked, or contain, or may contain, raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Craft & Crew Hospitality provides health insurance and other benefits for part-time and full-time employees.