

To Start

- BLOCK BRUSSELS SPROUTS GFO**.....12⁵⁰
Brussels sprouts, bacon, bleu cheese, balsamic glaze
- FAMOUS BLOCK CURDS**.....13⁵⁰
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**.....12⁵⁰
Deep-fried cauliflower, vegan buffalo, coconut flour batter, celery. Choice of ranch, bleu cheese, or vegan ranch

- NACHOS GFr**.....15⁵⁰
Tortilla chips, jalapeño queso, cheddar, black beans, jalapeños, pico, lime crema, guacamole
+ **Pork Carnitas, Chicken \$4**
+ **Brisket \$9**
- PRETZELSTICKS**.....11⁵⁰
With Bavarian mustard and jalapeño queso
- SWEET CORN FRITTERS**.....12⁵⁰
Beer-battered sweet corn fritters, arugula, cajun aioli

Wings

- BONE-IN**.....19⁵⁰
Broasted, served with ranch or bleu cheese
 - BONELESS**.....18⁵⁰
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**.....16⁷⁵
Two beef patties, American, red onion, pickles, garlic aioli
+ **Triple Royale \$4**
 - BLOCK PUB BURGER***.....16⁷⁵
Two beef patties, pepper jack, bacon, beer cheese, lettuce, pickles, onion strings, pretzel bun
 - NORTHWOODS 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**.....16⁵⁰
Black bean and wild mushroom patty, tomato, spring mix, chili crisp aioli
 - VEGAN JUICY LUCY V GFO**.....18⁷⁵
Impossible vegan patty, vegan mozzarella, avocado spread, arugula, tomato, Block sauce
 - BROASTED CHICKEN SANDWICH**.....17²⁵
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**.....25⁰

Add Protein:

\$4

Tofu
Grilled Chicken
Vegan Chorizo

\$6

Buffalo Cauliflower
TiNDLE Chicken

\$8

Steak
Shrimp Skewer (4)

\$9

Ahi Tuna*
Brisket

\$11

Salmon

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

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

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

Slushies

N/A OF THE MOMENT	7
BARTENDER'S CHOICE	8
LAVENDER LEMONADE	8

Blocktails

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

Mocktails

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

Wine

White

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

Red

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