To Start

HOT HONEY APPLE SPROUTS 13
Crispy Brussels sprouts, bacon, goat cheese, pickled red onion, apples, candied pecans, hot honey glaze

BUFFALO CAULIFLOWER GFr V 13
Deep-fried cauliflower, vegan buffalo, coconut flour batter, celery. Choice of ranch, bleu cheese, or vegan ranch

FAMOUS BLOCK CURDS 14
Ellsworth, WI hand-battered cheese curds, spicy jam

DIP HAPPENS 13
Broasted chicken dip with ranch, cream cheese, buffalo sauce, bleu cheese crumbles, green onions, buffalo drizzle

THAI PEANUT LETTUCE WRAPS GFr VO 17
Tofu or turkey, carrots, cellophane noodles, red pepper, cabbage, cucumber, romaine, sesame seeds, green onions

NACHOS GFr 16
Tortilla chips, jalapeño queso, cheddar, black beans, jalapeños, pico, lime crema, guacamole
+ Pork Carnitas, Chicken $4 • Brisket $9

PRETZEL STICKS 12
With Bavarian mustard and jalapeño queso

CANADIAN TUXEDO 18
Slow-braised short rib over sweet potato waffle fries, cheddar cheese curds, Marsala mushroom gravy, lime crema, green onion

Wings

BONE-IN 20
Broasted, served with ranch or bleu cheese

BONELESS 19
Served with ranch or bleu cheese

Wing Sauces:
Buffalo, BBQ, Dry Rub, Dill Pickle Dry Rub, Hot Chic, Sweet Thai Chili, Honey Garlic, Lemon Pepper Sauce
+ Atomic $.50, Hennessy Bacon Jam $1

Handhelds

Served with Chips or Coleslaw

BYO BURGER See details in our drink book! 15

ROYALE WITH CHEESE* GFO 17
Two Wagyu beef patties, American, red onion, pickles, garlic aioli **+ Triple Royale $4**

THE HOGFATHER 20
Two Wagyu beef patties, carnitas, smoked Gouda, pickles, crispy onions, Carolina Gold BBQ, bacon jam, brioche bun

BLOCK PUB BURGER* 17
Two Wagyu beef patties, pepper jack, bacon, jalapeño queso, lettuce, pickles, onion strings, pretzel bun

ROCKIN' ROGERS BURGER 17
Two blackened Wagyu beef patties, roasted mushroom, white cheddar, arugula, tomato, garlic-basil aioli, wild berry ketchup, onion bun

BLACK BEAN V GFO 17
Black bean and wild mushroom patty, tomato, spring mix, chili crisp aioli

VEGAN JUICY LUCY V GFO 19
Impossible vegan patty, vegan mozzarella, avocado spread, arugula, tomato, Block sauce

CHICKEN CAESAR SANDWICH 17
Parmesan-crusted chicken, romaine lettuce, Caesar dressing

ITALIAN STALLION 21
Short rib, melted provolone, giardiniera, telera roll, served with au jus

KOREAN CHICKEN SANDWICH 17
Waffle cone-battered crispy chicken with kimchi, charred scallion aioli, candied ghost pepper sauce, brioche bun

HOT CHIC SANDWICH 18
Crispy or grilled chicken breast, coleslaw, and house pickles. Served Original or Hot Chic **+ Make it Atomic $.50**

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

Mains

BUFFALO MAC & CHEESE 18
Crispy or grilled chicken with Buffalo cheese sauce, bacon, bleu cheese crumbles, green onions, and a Buffalo sauce drizzle

LEMON DILL SALMON 27
Seared salmon, horseradish potato cake, apple, arugula and beet gremolata, buttered breadcrumbs, lemon cream sauce

GIRL DINNER 22
Caesar salad, truffle fries, truffle aioli and Hugo Spritz.
TikTok inspired!

BLACKENED SALMON GFr 25
Blackened salmon, corn salsa, black beans, cucumber, cherry tomato, hot honey, dill sauce, cilantro rice

DIRTY SPAGHETTI 18
Garlic butter-sautéed andouille sausage, ground beef, Creole tomato sauce, celery, bell pepper, onion, Cajun breadcrumbs, green onions, Parmesan, breadstick. ***Make it a dirty dinner and add a martini!***

HUNGRY MAN 25
8oz house-made pork & beef meatloaf, mushroom Marsala gravy, roasted garlic mashed potatoes, buttered peas & carrots, fire-roasted Fuji apple sauce, caramel brownie. ***60g protein***

WOODCUTTERS PASTA 21
Orecchiette pasta, Parmesan béchamel, roasted mushrooms, cherry tomato, caramelized onion, Italian sausage, arugula pesto, white wine, parsley

Broasted

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:

$2: Chile Cornbread
$3: Coleslaw
$4: Garlic Mashed Potatoes & Gravy
$5: Buffalo Cauliflower
Truffle Fries
Broccoli
Side Salad
$6: Mac & Cheese

Soup & Salads

SOUP OF THE DAY ..... *Cup $5 • Bowl $8*

FRENCH ONION SOUP GFO 9
Braised onions, beef broth, garlic crostini, provolone

HONEY PECAN CHICKEN GFO 19
Crispy or grilled chicken, mixed greens, apples, craisins, sweet potato, egg, candied pecans, green goddess, honey mustard drizzle

CAESAR GFO 14
Romaine, Caesar dressing, croutons, shredded Parmesan, grilled lemon. **+ Add Protein $$**

BOURBON PEAR & STEAK GFr 22
Seared Northwoods-dusted steak, spring mix, arugula, pears, Mission figs, Castelvetrano olives, pickled red onion, bacon, walnuts, goat cheese, maple bourbon and fig vinaigrette

HOUSE DRESSINGS:
Ranch, Vegan Dill Ranch, Bleu Cheese, Caesar, Balsamic, Green Goddess, Honey Mustard, Maple Bourbon & Fig Vinaigrette

Bowls

KOREAN STEAK NOODLES* 20
Lo mein noodles, Bulgogi-marinated steak, bok choy, bell peppers, carrot, mushroom, green onion, 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 & Sriracha 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 2.50

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 • **$2:** Tater Tots, Pretzel Bun, GF Bread
$3: Parmesan Truffle Fries, Sweet Potato Waffle Fries, Side Salad, Cup of Soup, Gluten Free Bun
$4: French Onion Soup

THE BLOCK
FOOD + DRINK

BEER

SCAN HERE TO VIEW OUR MENU ONLINE:

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, Tattersall orange liqueur, Ancho Reyes chili liqueur, house sweet & sour, lime wheel, black salt

C&C ESPRESSO MARTINI 13
Prairie Organic vodka, Faretti espresso liqueur, vanilla simple, cold brew

C&C MAPLE OLD FASHIONED 16
C&C Woodford Personal Selection, maple simple, cherry bark vanilla bitters, Filthy cherry, bacon

C&C CAMPFIRE MULE 15
C&C Stranahan's Single Barrel whiskey, 400 Conejos mezcal, amaretto, ginger beer, toasted marshmallows

THC

ROTATOR
Ask your server for details!

FLOWSTATE TANGERINE LEMONGRASS 8
10mg • 12oz

FLOWSTATE RASPBERRY ELDERFLOWER 8
10mg • 12oz

Blocktails

WALKER STREET MANHATTAN 15
Maker's Mark, sour cherry liqueur, rosé vermouth, apple simple, lemon

CRIMSON BOROUGH 16
Keeper's Heart, pomegranate liqueur, cinnamon, lemon, aquafaba, chocolate bitters, house red

BERRY ROSSO 15
Raspberry vodka, sweet & sour, fig-strawberry simple, rosemary, lambrusco

TOMMY'S MARG 15
Dobel blend, agave simple syrup, lime juice, soda

4 SONS 14
House-made limoncello, elderflower, Prosecco, soda, mint

APRICOT NEGRONI 15
Gin, apricot liqueur, vermouth, Campari, orange

ORCHARD MULE 15
Tito's vodka, cinnamon, apple cider, ginger beer

EARL GREY OLD FASHIONED 16
Woodford Reserve, Earl Grey simple, bitters blend, lemon

LIMONCELLO 12
House-made chilled lemon cordial

Mocktails

GOLDEN FIG 9
Fig-strawberry simple, lemon, pineapple Jarritos

CRISP & CREAM 7
Agave, cider, whipped cream, cherry

1916 8
Earl Grey simple, Filthy cherry syrup, iced tea, orange bitters

ROTATING MOCKARITA 7
House sweet & sour, lime, ginger ale

LAVENDER MULE 6
Lavender, lime, ginger beer

Wine

White

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

Red

HOUSE RED DOÑA PAULA Cabernet, Argentina	10	18	36
CABERNET SAUVIGNON CHARLES & CHARLES 'BOLT', Washington	11	20	40
PINOT NOIR SEAGLASS, California	11	20	40
ZINFANDEL TERRA d'ORO, California	13	24	48
LAMBRUSCO CAST POGGIO, Italy	10	18	36

Slushies

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

The HOWE DAILY KITCHEN & BAR — MINNEAPOLIS
Stewart's — NORTHEAST
PUB 819 WHISKEY • BEER • BURGERS — HOPKINS
Duke's ON 7 food & drink — MINNETONKA
DRAFT HOUSE THE BAR — HASTINGS
WELLS ROADSIDE — ST. LOUIS PARK
THE BLOCK FOOD + DRINK — ST. LOUIS PARK

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 GFr 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.