

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

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
- GIRLDINNER**.....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 **\$5: Buffalo Cauliflower**
\$3: Coleslaw **Truffle Fries**
\$4: Garlic Mashed **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 \$5**
- BOURBON PEAR & STEAK** **GFr**.....22
- Seared Northwoods-dusted steak, spring mix, arugula, pears, Mission figs, Castelvetro 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**.....250

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
- NORTHWOODS 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

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

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:



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

Red

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

Slushies

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

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 Vegan | Dishes with these symbols can be modified: Gluten Friendly Option Vegan Option

*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.