

COME.
SIT.
STAY.

TO START

- CHIPS & DIP** GF..... 8

Seasoned bistro chips, chive & onion sour cream dip
- BLOCK BRUSSELS SPROUTS** GFO..... 12⁵⁰

Brussels sprouts, bacon, bleu cheese, balsamic glaze
- FAMOUS BLOCK CHEESE CURDS**..... 13⁵⁰

Ellsworth, WI hand-battered cheese curds, spicy jam
- WALLEYE CAKES**..... 14

Three walleye cakes, arugula, pico de gallo, rosemary lemon aioli
- BURRATA DIP** GFO..... 16

Stracciatella cheese, basil pesto, tomato jam, crostini, pita
- PRETZEL STICKS**..... 11⁵⁰

Served with Bavarian mustard and jalapeño queso
- WINGS**

Bone-in.....*Half \$15⁵⁰ • Full \$20⁵⁰*

Broasted and served with ranch or bleu cheese

Boneless.....*Half \$12⁵⁰ • Full \$18⁵⁰*

Served with ranch or bleu cheese

Wing Sauces:

Buffalo, BBQ, Dry Rub, Hot Chic, Sweet Thai Chili, Rasperry Inferno + Atomic \$.50
- NACHOS** GF..... 11/15⁵⁰

Tortilla chips, jalapeño queso, cheddar, black beans, jalapeños, pico, lime crema, guacamole + **Pork Carnitas, Chicken \$4** + **Brisket \$7**
- BUFFALO CAULIFLOWER** GF V..... 12⁵⁰

Deep-fried cauliflower, vegan buffalo, coconut flour batter, celery. Choice of ranch, bleu cheese, or vegan ranch
- SWEET CORN FRITTERS**.... 8⁵⁰/12⁵⁰

Beer-battered sweet corn fritters, arugula, cajun aioli

ADD PROTEIN:

- \$1:** Egg*
- \$4:** Tofu, Grilled Chicken, Vegan Chorizo
- \$6:** Shrimp, Buffalo Cauliflower, TiNDLE Chicken
- \$7:** Steak*
- \$8:** Ahi Tuna*, Salmon

BROASTED CHICKEN

Crispy and freshly cooked to order. Please allow up to 25 minutes, it's worth the wait! Served Original or Hot Chic + Atomic \$.50

- HALF BIRD**.....21

Four pieces, coleslaw, garlic mashed potatoes & gravy, house pickles
- WHOLE DAMN BIRD**.....31

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

HANDHELDS

Served with Chips or Coleslaw

- BYO BURGER***GFOVO..... 14⁷⁵

Start with:

Two beef patties

\$1: Grilled or crispy chicken

\$3: TiNDLE plant-based chicken

\$4: Black bean patty

\$4: Vegan juicy lucy
- Pile it on:*

\$.75: Sautéed Onions or Mushrooms

\$1: Cheese, Fried Egg*

\$2: Avocado

\$3: Bacon
- 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
- 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
- GOBBLER** GFO..... 18

Chipotle turkey patty, provolone, cranberry onion bacon jam, arugula, tomato
- COWBOY BURGER***..... 16⁷⁵

Two beef patties, cheddar, bacon, BBQ, pickles, onion strings, pretzel bun
- 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**
- WALLEYE SANDWICH**..... 20

Beer-battered walleye, 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 plant-based chicken, arugula, chili crisp tomato jam
- TURKEY CLUB** GFO..... 10/15

Turkey, bacon, lettuce, garlic aioli, chili crisp tomato jam, multigrain bread

SIDE UPGRADES:

- \$1:** Fries, Pretzel Bun
- \$2:** Tater Tots, Onion Rings, Gluten Free Bread
- \$3:** Sweet Potato Waffle Fries, Parmesan Truffle Fries, Side Salad, Cup of Soup, Gluten Free Bun
- \$4:** Fruit, French Onion Soup

MAINS

- BUFFALO MAC & CHEESE**... 12/18

Buffalo cheese sauce, bacon, green onions, crispy fried chicken seasoned with buffalo dry rub, bleu cheese crumbles, buffalo sauce
- PARMESAN CHICKEN**..... 22

Panko-Parmesan crusted chicken, pilaf rice, asparagus bites, tomatoes, lemon-caper sauce
- WALLEYE DINNER**..... 23

Beer-battered walleye, fries, coleslaw, tartar sauce
- POT ROAST STROGANOFF**... 12/18

Pot roast, caramelized onion, sautéed mushrooms, beef demi-glace, egg noodles, sour cream, green onions

SOUPS & SALADS

- SOUP OF THE DAY** *Cup 5 • Bowl 8*

Available Monday-Friday
- FRENCH ONION SOUP** GFO..... 8

Braised onions, beef broth, garlic crostini, provolone
- CHICKEN CAESAR** GFO..... 12/18

Romaine, Caesar dressing, grilled chicken, croutons, shredded Parmesan, grilled lemon
- QUINOA SALMON** GF..... 23

Seared cajun salmon, crispy chickpeas, avocado, quinoa, spring mix, pickled Fresnos, roasted cauliflower, Italian vinaigrette, charred lemon
- TEQUILA LIME STEAK** GFO..... 19

Cherry tomatoes, roasted corn salsa, cotija cheese, guacamole, tortilla chips, spring mix, marinated steak, tequila-lime dressing
- HONEY PECAN CHICKEN** GFO..... 13/19

Crispy or grilled chicken, sweet potato, apples, dried cranberries, candied pecans, hard-boiled egg, green goddess dressing, honey mustard drizzle
- HOUSE DRESSINGS:**

Ranch, Vegan Dill Ranch, Bleu Cheese, Caesar, Italian, Balsamic, Green Goddess, Honey Mustard, Tequila-Lime 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*
- PAD THAI*** GF..... 16

Broccoli, cabbage, rice noodles, peanut sauce, sunny-side up egg*, peanuts, green onions
- BLACKENED SALMON** GF..... 23

Blackened salmon, roasted corn salsa, black beans, cucumber, cherry tomato, hot honey, dill sauce, cilantro rice
- PHUKET** GF V..... 18

Choice of chicken or tofu, yellow curry sauce, power veggie mix, bell peppers, peanuts, green onions, cilantro, coconut rice
- TRADITIONAL AHI POKE*** GF.... 19

Marinated sushi-grade ahi tuna*, avocado, bell peppers, green onions, cucumber, red cabbage, edamame, sesame, coconut rice + **VOLCANO STYLE:**

Add Jalapeños & Spicy Aioli
- YUM YUM*** GF..... 18

Seared steak, kimchi, sunny-side up egg*, yum yum sauce, green onions, coconut rice
- Sub Cauliflower Rice**..... 2⁵⁰

HOUSE-MADE SAUCES
\$1 EACH

THE

BLOCK

FOOD + DRINK

SPECIALTY
COCKTAILS

C&C OLD FASHIONED	15
Knob Creek bourbon, brown sugar simple, cherry bark vanilla bitters, orange rip, Filthy cherry	
+ Upgrade to C&C Maker’s Mark Private Select \$2	
C&C HOT BLOCK MARGARITA	14
Jalapeño-infused C&C Dobel Diamante tequila, orange liqueur, Ancho Reyes chili liqueur, house sweet & sour, lime wheel, black salt	
C&C MAPLE OLD FASHIONED	16
C&C Maker’s Mark Private Select, maple simple, cherry bark vanilla bitters, Filthy cherry, candied bacon	
C&C ESPRESSO MARTINI	13
Prairie Organic vodka, Faretti espresso liqueur, vanilla simple, cold brew	
C&C CAMPFIRE MULE	15
C&C Stranahan’s Single Barrel whiskey, 400 Conejos mezcal, amaretto, ginger beer, toasted marshmallows	

BLOCKTAILS

OAXACAN INTERLUDE	15
400 Conejos mezcal, Gran Centerario Reposado, orange bitters, cinnamon syrup	
THE MARGARITA	13
Dobel blend, orange liqueur, house sweet & sour, lime wheel, black salt	
+ Make it a Blockhead \$4	
THE EDEN DROP	14
Tito’s, pomegranate liqueur, lemon, apple syrup, cranberry juice	
THE YULE MULE	12
Gin, creme de cassis, blackberry syrup, lemon juice, ginger beer	
RED LIGHT SANGRIA	10
House red wine, raspberry vodka, triple sec, strawberry syrup, house sweet and sour mix	
OH SNAP	14
Ginger-lemon infused Keeper’s Heart Irish whiskey, dry vermouth, maple simple, ginger ale	

WINE

WHITE			
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			
RIESLING	11	20	40
SEAGLASS, California			
PROSECCO	13		
AVISSI, Italy			
RED			
CABERNET SAUVIGNON	13	24	48
HESS SHIRTAIL, California			
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			
ZINFANDEL	12	22	44
TERRA D’ORO, California			

SLUSHIES

LAVENDER LEMONADE	8
Vodka, lavender, lemon	
MARGARITA OF THE MOMENT	8
MUNI SLUSH	8
SLUSH BUCKET	19
32oz slushy of any flavor	
SUNSET SLUSH BUCKET	19
All three slushies layered in a 32oz bucket	

MOCKTAILS

MOCKARITA	7
House sweet & sour, lime, ginger ale	
+ Ask about our current flavors	
PALOMITA	8
Jarritos grapefruit, lime, vanilla syrup	
BAKED APPLE SPRITZ	7
Brown sugar simple, apple syrup, cinnamon, lemon, lemon-lime soda	

BEER

SCAN QR CODE TO
VIEW MENU ONLINE:



CRAFT & CREW CARES

• SELECT ALASKAN BEER

Ask your server what’s on tap!

• C&C CAMPFIRE MULE

Featuring Stranahan’s Single Barrel Whiskey

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



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, free access to an EAP, and other benefits for part-time and full-time employees.