

# BLACKSTONE

## STARTERS

**CHICKEN FINGERS** two 8<sup>50</sup> | four 15<sup>25</sup>  
house made chicken fingers with choice of mild buffalo, sweet & spicy, maple hot, or BBQ sauce

**BURRATA** 14<sup>95</sup>  
rich and creamy mozzarella, seasonal tomatoes, basil, garlic pesto, balsamic glaze, crostini

**SAGANAKI** 12<sup>95</sup>  
sizzling slice of kasseri cheese, flamed tableside

**CHEESE CURDS** 9<sup>45</sup>  
hand breaded and flash fried cheese curds with BlackStone ranch

**ALEHOUSE ONION STRINGS** 7  
thinly sliced and fried golden brown, served with ranch

**SPINACH ARTICHOKE DIP** 9<sup>95</sup>  
spinach, artichoke, cream cheese, topped with parmesan & panko crisps, tortilla chips

**PRETZEL BITES** gouda cheese sauce 9

**FRIED PICKLES** 9<sup>95</sup>  
crispy panko fried pickles with ranch

**SMOKEHOUSE NACHOS** 16<sup>45</sup>  
house made chips topped with gouda cheese sauce, fried jalapeños, smokehouse BBQ, barbacoa, green onions

**CHIPS & SALSA** 7

## Mains

**MEDITERRANEAN CHICKEN** 20<sup>95</sup>  
marinated & grilled, kalamata olives, cucumbers, feta, cherry tomatoes, red onions, Greek dressing

**VILLA SIRLOIN\*** 28<sup>95</sup>  
8oz Iowa raised beef, onion strings, demi-glaze, garlic mashed potatoes

**GRILLED STEAK CHIMICHURRI\*** 28<sup>95</sup>  
8oz sliced sirloin, roasted cherry tomatoes, roasted potatoes, sautéed peppers & onions

**BONE-IN RIBEYE PORK CHOP\*** 28<sup>95</sup>  
12oz marinated and grilled, demi-glaze, roasted vegetables, garlic mashed potatoes

**NAY'S PASTA\*** 19<sup>95</sup>  
linguine, sautéed shrimp, tomato, mushroom, green onion, creamy garlic sauce, garlic bread

**BUFFALO CHICKEN FLATBREAD** 15<sup>95</sup>  
mild buffalo sauce, ranch, chicken, celery, mozzarella, onion strings, green onions

**ROASTED SALMON\*** 26<sup>95</sup>  
teriyaki glazed salmon, sesame seeds, sided with Miaggi beans, roasted cherry tomatoes, roasted potatoes, sautéed peppers & onions

**SATAY SAMPLER\*** 20<sup>95</sup>  
chicken, beef, and shrimp skewers, wasabi cream, teriyaki, sriracha aioli

**FLYNN'S BAKED PASTA** 18<sup>95</sup>  
penne, Italian sausage, Angus beef, pepperoni, mixed peppers, onions, mozzarella, house made marinara, garlic bread

**BUBBLY MAC & CHEESE** 14<sup>95</sup>  
creamy & cheesy with bacon, served with chips

**SEARED TUNA\*** 35  
sesame crusted tuna, teriyaki, wasabi cream, sriracha aioli, daikon, carrots, pickled ginger; served with salad of mixed greens, tomato, cucumber, ginger sesame vinaigrette

## GREENS & BOWLS

**GREEK SALAD** 8<sup>95</sup>  
romaine, cherry tomatoes, red onions, cucumbers, kalamata olives, feta, house made Greek dressing

**BLACKSTONE SALAD** 8<sup>95</sup>  
mixed greens, cherry tomatoes, cucumbers, bacon, croutons, BlackStone ranch

**CAESAR SALAD** 7<sup>45</sup>  
romaine, garlic croutons, parmesan, house made Caesar dressing

### SALAD ADD-ONS:

chicken finger +6 • chicken +6  
shrimp +6 • steak\* +8 • salmon\* +8

**THAI COBB SALAD** 15<sup>95</sup>  
grilled chicken, bacon, mixed greens, carrots, cherry tomato, hard-boiled egg, avocado, crispy noodles, ginger sesame vinaigrette

**SOUTHWEST CHICKEN SALAD** 15<sup>95</sup>  
grilled chicken, romaine, corn, black beans, onions, red peppers, green peppers, tortilla strips, BlackStone ranch

**TUNA POKE BOWL\*** 17<sup>95</sup>  
tuna, avocado, edamame, carrot, cherry tomato, cucumber, daikon, steamed white rice, mixed greens, pickled ginger, toasted sesame, sriracha aioli, ginger sesame dressing

**COUSCOUS SALAD** 11  
tender pearl couscous, cucumbers, tomatoes, red bell pepper, red onion, kalamata olive, crushed pistachios, lemon vinaigrette  
*add chicken or shrimp skewer +\$6*

**CHICKEN TORTILLA SOUP** 6

**FRENCH ONION SOUP** 6

## CHOOSE TWO

\$12<sup>95</sup> | Available Monday - Friday until 2pm

### FLAT & STACKED

served as half portions

Stone Dip +\$2 • Meltaway Club +\$1  
Turkey BALT +\$1 • Honey Turkey  
Pesto Caprese • Chickpea Salad +\$1  
Buffalo Chicken Flatbread +\$2

### GREENS

BlackStone • Caesar • Greek

### SPOONS & SIDES

French Onion Soup • Side Mac  
Miaggi Beans • Chicken Tortilla Soup

**\$6 SIDES:** house made chips • french fries • garlic mashed potatoes • Miaggi beans  
fresh fruit • roasted vegetables • mac & cheese • cajun corn choux  
BlackStone salad • Greek salad • Caesar salad

## HANDS-ON

Sandwiches are served with chips, fries, or fruit. Substitute a chicken breast or an Impossible patty on any burger +\$3

**OLD FAITHFUL BURGER\*** 14<sup>45</sup>  
bacon, cheddar, brioche bun  
*optional: lettuce, tomato, onion, and pickle*

**FIRE MOUTH BURGER\*** 14<sup>45</sup>  
creole seasoning, giardiniera, pepper jack, sriracha aioli, brioche bun

**MCMURRAY BURGER\*** 15<sup>95</sup>  
Jameson Maple glaze, bacon, cheddar, sautéed onions, mushrooms, Guinness aioli, brioche bun

**MELTAWAY CLUB** 14<sup>25</sup>  
ham, turkey, Swiss, cheddar, garlic aioli, bbq, sourdough

**LA JOLLA CHICKEN SANDWICH** 15<sup>95</sup>  
grilled chicken, bacon, cheddar, avocado, honey chipotle aioli, ciabatta  
*Try as a burger!*

**CRISPY CHICKEN** 15<sup>95</sup>  
fried buttermilk marinated chicken, southwest coleslaw, pickles, brioche bun, choice of mild, sweet & spicy, or maple hot sauce

**BLACKSTONE SLIDERS\*** 9<sup>95</sup>  
two sliders: cheeseburger or grilled chicken, pickles, sriracha aioli

**PESTO CAPRESE MELT** 13<sup>95</sup>  
mozzarella, tomato, pesto, balsamic, sourdough

**TURKEY BALT** 13<sup>95</sup>  
warm honey turkey, bacon, lettuce, tomato, avocado, garlic aioli, wheat bread

**CHICKPEA SALAD SANDWICH** 14<sup>95</sup>  
house made Mediterranean style vegan chickpea salad, lettuce, onion, toasted sourdough

**STONE DIP** 17<sup>95</sup>  
slow cooked beef, caramelized onions, Swiss, horseradish aioli, au jus, French loaf

**FISH TACOS\*** 16<sup>95</sup>  
crispy white fish, southwest slaw, honey chipotle aioli, flour tortillas, with chips & salsa

## Kids Meals

\$8 | includes a beverage

**MINI MAC & CHEESE**

**SINGLE CHICKEN FINGER**  
with chips, fries, or fresh fruit

**GRILLED CHEESE**

with chips, fries, or fresh fruit

**TOM'S SLIDER\***

hamburger with chips, fries, or fresh fruit

ITEMS MARKED **GF** ARE GLUTEN FREE UPON REQUEST. There will be a \$2 charge for gluten free burgers and flatbreads.

# BLACKSTONE

## HOUSE COCKTAILS

- RAZZY MULE** 10  
Bacardi Razz, raspberries, lime, simple, raspberry syrup, ginger beer
- BERRY BREW MULE** 11  
Revelton Mulberry Gin, ginger beer, watermelon & blueberry syrup, fresh blueberries
- RASPBERRY WHISKEY SOUR** 12  
Four Roses Yellow Label, Cointreau, raspberry purée, egg white, house made sour
- LOO-LOO LEMONADE** 9  
Tito's, Crème de Violette, lavender simple syrup, house made lemonade

- SIGNATURE OLD FASHIONED** 11  
Woodford Reserve and a secret *we'll never tell!*  
*sub Knob Creek BlackStone 10yr Single Barrel +\$2*
- FOUR ROSES OLD FASHIONED** 12  
Four Roses Yellow Label, coconut simple syrup, rhubarb bitters, freshly-squeezed orange juice
- SMOKEY OLD FASHIONED** 13  
Knob Creek Smoked Maple, demerara sugar cube, barrel bitters, orange, Luxardo cherry  
*Smoked tableside!*

- VERY BERRY LEMON MOJITO** 12  
Pinnacle blueberry vodka, Pama, lemon juice, watermelon & blueberry syrup, fresh mint
- MANGO MENACE MARGARITA** 14<sup>50</sup>  
Jose Cuervo, Cointreau, muddled jalapeños, mango purée, house made margarita mix, Tajin rim
- MELON BURST MARGARITA** 13  
Casamigos Blanco, triple sec, watermelon & blueberry syrup, lime, salt rim

## Martinis

- |   |  |
|---|--|
| <b>FORBIDDEN TEQUINI</b> 9<br>Jose Cuervo Gold, Pama, triple sec, house made margarita mix  | <b>SURFER'S SUNRISE</b> 9<br>mango vodka, Malibu, pineapple, cranberry   |
| <b>RASPBERRY LEMON DROP</b> 10<br>Absolut Citron, triple sec, sour, raspberry purée   | <b>ESPRESSO</b> 11<br>Tito's, Kahlua, espresso blend<br><i>sub Pearl Vanilla, O'Reilly's White Chocolate +\$1, Dorda Sea Salt Caramel +\$1, or Mezcal +\$2</i> |
| <b>SALTED CARAMEL COOKIE</b> 10<br>Pinnacle vanilla vodka, Buttershots, Dorda Sea Salt Caramel, caramel, cream  | <b>GREEN BREEZE</b> 12<br>Effen Cucumber, Bombay Sapphire, St. Germain, cucumber, lemon juice  |
| <b>FRENCH GIMLET</b> 11<br>Tito's, St. Germain, lime <i>strawberry or peach +1 sub Hendrick's +1 or Mulberry Gin +\$2</i>   | <b>SNICKERS</b> 12<br>Tito's, O'Reilly's White Chocolate, Frangelico, chocolate & caramel drizzle, Snickers  |
| <b>PAMATINI</b> 12<br>Absolut Citron, Pama, cranberry, lime   | <b>TIRAMISU TINI</b> 11<br>Pinnacle vanilla vodka, O'Reilly's white chocolate liqueur, Dorda double chocolate liqueur, cold brew, heavy cream                  |
| <b>007 CLASSIC</b> 12<br>choice of Ketel One vodka or Tanqueray gin, dry vermouth, olives... <i>shaken, not stirred.</i><br><i>Make it Hot &amp; Dirty with pepperoncini and a jalapeño olive skewer!</i> | <b>NIGHT SKY TINI</b> 11<br>Absolut pear vodka, blue curaçao, prickly pear syrup, sour mix, sugar rim  |

## ZERO PROOF

- RASPBERRY MOJITO** 7  
muddled raspberry, mint, soda, Starry, lemon
- GARDEN MULE** 8  
muddled cucumbers, ginger beer, lavender simple syrup, lime juice, fresh mint  
*add Effen cucumber +\$4*

## High Society

*THC Mocktails*

- BERRY SUNSET** 10  
Raspberry Hibiscus Day Dreamer, lemon juice, watermelon & blueberry syrup, lime, fresh blueberries
- HIGH RISE** 10  
Strawberry Citrus Day Dreamer, strawberry purée, lemon juice, pineapple juice

## WINE LIST

- White* *sweet to dry*
- Luca Bosio, Italy, Moscato d'Asti 11 | 44
- La Marca, Italy, Prosecco 12 | 48
- Carl Sittmann, Germany, Riesling 9 | 36
- Moramari, Italy, Pinot Grigio 10 | 40
- Sea Pearl, New Zealand, Sauv Blanc 11 | 44
- Diora, California, Chardonnay 10 | 40
- Franciscan, California, Chardonnay 10 | 40
- Drappier, France, Champagne 68
- Rosé*
- ZaZa, Spain, Garnacha Rosé 10 | 40
- Red* *light to full-bodied*
- The Pinot Project, California, P. Noir 11 | 43
- Penfolds Koonunga Hill, Australia, Shiraz 8 | 32
- Elsa Bianchi, Argentina, Malbec 10 | 40
- Francis Coppola, California, Merlot 11 | 44
- Broadside, California, Cabernet 11<sup>50</sup> | 46
- Cycles Gladiator, California, Cab 9 | 36
- Uncaged, California, Blend 10 | 40

## BOOK YOUR NEXT EVENT WITH US!

### IN-HOUSE EVENTS

With two private dining rooms and a dedicated event coordinator, BlackStone is here to make your event a success!

We offer custom menu options, tailored to each individual occasion. From the time you book until the final toast is made, we cater to your every need.

### OFF-SITE CATERING

Custom Menus & Local Delivery

### INQUIRIES:

CATERING@BLACKSTONE-IC.COM

### JOIN US FOR BRUNCH!

Every Sunday  
11:00am - 2:00pm

## BAR SPECIALS

### HAPPY HOUR

*Monday - Friday from 3-6pm*

- 1/2 price martinis
- \$2 off draft beers
- \$6 Four Roses Old Fashioned
- \$6 house wine pours

### TUESDAY

1/2 price martinis

### WEDNESDAY

1/2 price wine by the glass

### THURSDAY

*Whiskey & Wings*

- 25% off whiskey flights & featured pours
- 12 wines for \$12

## BEER



## WHISKEY



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\*The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of foodborne illness.

Non-cash transactions will be charged a 3% convenience fee. A 20% gratuity will be added to groups of eight or more. WiFi Password: mac&cheese