

BLACKSTONE *Brunch*

CLASSICS

CHICKEN FINGERS two 8⁵⁰ | four 15²⁵
house made chicken fingers served with mild, sweet & spicy, hot, maple hot, or BBQ sauce

SPINACH ARTICHOKE DIP 11
spinach, artichoke, cream cheese, topped with parmesan & panko crisps, tortilla chips

SATAY SAMPLER* 22
chicken, beef, and shrimp skewers, wasabi cream, teriyaki, sriracha aioli

BUFFALO CHICKEN FLATBREAD 16
mild buffalo sauce, ranch, chicken, celery, mozzarella, onion strings, green onions

CHIPS & SALSA 8

BUBBLY MAC & CHEESE 15
creamy & cheesy with bacon and served with chips... *Best mac ever? You bet.*

CHEESE CURDS 10
hand breaded and flash-fried cheese curds, served with BlackStone ranch

ONION STRINGS 8
thinly sliced and fried golden brown, served with ranch

Brunch Favorites

BREAKFAST SANDWICH* 13⁹⁵
egg, bacon, shredded cheese, garlic aioli, avocado, ciabatta, breakfast potatoes

BREAKFAST PITA 15⁹⁵
egg white, spinach, roasted cherry tomatoes, feta, mozzarella, pita, breakfast potatoes

ALL-AMERICAN BREAKFAST* 17
scrambled eggs, bacon, sausage patty, breakfast potatoes, sourdough toast

CLASSIC EGGS BENEDICT* 12⁹⁵
poached eggs, ham, English muffin, hollandaise, breakfast potatoes

HUEVOS RANCHEROS 19
tender beef in a medium spicy tomato sauce, breakfast potatoes, topped with two sunny eggs, avocado, feta, cilantro

PAN FRIED BANANA BREAD 10
house made & pan-fried in butter, banana slices, toasted pecans, maple syrup, whipped cream

BREAKFAST FLATBREAD* 13⁹⁵
scrambled eggs, bacon, potatoes, cheddar cheese, green onions

BREAKFAST SKILLET 14⁹⁵
choice of: barbacoa, ham, bacon, chorizo; potatoes, scrambled eggs, peppers, onions, shredded cheese *beef skewer +\$3 extra protein +\$3*

HOT CHICKEN SLIDERS 13⁹⁵
crispy chicken tossed in choice of maple hot, mild, or hot buffalo sauce, served with breakfast potatoes

SMOTHERED BREAKFAST BURRITO 15⁹⁵
choice of: barbacoa or chorizo; egg, potato, black beans, shredded cheese, sour cream, flour tortilla, topped with gouda cheese sauce, tomatoes, cilantro

CINNAMON ROLL FRENCH TOAST 11⁷⁵
crisp sourdough, cinnamon-vanilla cream cheese spread, maple syrup, fresh fruit

GREENS & BOWLS

GREEK SALAD 10
romaine, cherry tomatoes, red onions, cucumbers, kalamata olives, feta, house made Greek dressing

BLACKSTONE SALAD 9
mixed greens, cherry tomatoes, cucumbers, bacon, croutons, BlackStone ranch

SALAD ADD-ONS:

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

THAI COBB SALAD 16⁵⁰
grilled chicken, bacon, mixed greens, carrots, cherry tomato, hard-boiled egg, avocado, crispy noodles, ginger sesame vinaigrette

TUNA POKE BOWL* 18
tuna, avocado, edamame, carrot, cherry tomato, cucumber, daikon, steamed white rice, mixed greens, pickled ginger, toasted sesame, sriracha aioli, ginger sesame dressing

\$6 SIDES: french fries • house made chips • mac & cheese • BlackStone salad +\$2 • Greek salad +\$2 • Caesar salad +\$2
chicken tortilla soup • breakfast potatoes • bacon (4) • eggs (2) • fresh fruit • waffle +\$2 • loaded potatoes +\$2

HANDS-ON

served with your choice of chips, fries, or fresh fruit — burgers can be substituted with chicken breast or Impossible patty +3

OLD FAITHFUL BURGER* 17
steakburger, bacon, cheddar, brioche bun
optional: lettuce, tomato, onion, and pickle

FIRE MOUTH BURGER* 17
steakburger, Creole seasoning, giardiniera, pepper jack, sriracha aioli, brioche bun

BLACKSTONE SLIDERS* 12
two sliders: cheeseburger or grilled chicken, pickles, sriracha aioli

MCMURRAY BURGER* 17
steakburger, Jameson Maple glaze, bacon, cheddar, sautéed onions, mushrooms, Guinness aioli, brioche bun

LA JOLLA CHICKEN SANDWICH 17
grilled chicken, bacon, cheddar, avocado, honey chipotle aioli, ciabatta — *Try as a burger!*

TURKEY BALT 15
warm honey turkey, bacon, lettuce, tomato, avocado, garlic aioli, wheat bread

CRISPY CHICKEN 16
fried buttermilk marinated chicken, pickles, southwest coleslaw, brioche bun, choice of mild, sweet & spicy, hot, or maple hot sauce

BRUNCH COCKTAILS

BLACKSTONE BLOODY MARY 9
Tito's, Zing Zang, Angostura bitters, AI, Tabasco, pepper, bacon, olive, pickle, lime, lemon, salt rim

PLATA MARIA 12
Hornitos Plata, triple sec, Cholula, Zing Zang
optional upgrade to a premium tequila

MIMOSA 7

SPIKED ICED LATTE 13
Kahlua, whipped vodka, Dorda Sea Salt Caramel, cream, espresso, whipped cream, caramel

MINI ESPRESSO SHOT 6
Tito's, Kahlua, espresso blend

CREAMY MINI ESPRESSO 6
Tito's, Bailey's, espresso blend

KIDS • 8

all items include a beverage

MINI ALL-AMERICAN BREAKFAST*

mini waffle, scrambled eggs, bacon; choice of fries, fresh fruit, or breakfast potatoes

FRENCH TOAST

MINI BREAKFAST FLATBREAD
scrambled egg, bacon, potatoes, shredded cheese, green onion

SINGLE CHICKEN FINGER
choice of chips, fries, or fresh fruit

GRILLED CHEESE

choice of chips, fries, or fresh fruit

TOM'S SLIDER

hamburger with choice of chips, fries, or fresh fruit

MINI MAC & CHEESE

Mimosa Flights

\$17 preselected or \$20 customizable (choose three)

SUNRISE TO SUNSET Tequila Sunrise • Watermelon Blueberry • Strawberry Lemon Mojito

RUBY RADIANCE Aperol Spritz • Cherry Bomb • Raspberry Limeade

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

BLACKSTONE *Drinks*

HOUSE COCKTAILS

RAZZY MULE 11
Bacardi Razz, raspberries, lime, simple, raspberry syrup, ginger beer

BERRY BREW MULE 11
Revelton Mulberry Gin, ginger beer, watermelon & blueberry syrup, fresh blueberries

LOO-LOO LEMONADE 9
Tito's, Crème de Violette, lavender simple syrup, house made lemonade

SIGNATURE OLD FASHIONED 12
Buffalo Trace and a secret *we'll never tell!*
sub Knob Creek BlackStone 10yr Single Barrel +\$2

SMOKEY OLD FASHIONED 13
Knob Creek Smoked Maple, demerara sugar cube, barrel bitters, orange, Luxardo cherry
Smoked tableside!

RASPBERRY WHISKEY SOUR 13
Four Roses Yellow Label, Cointreau, raspberry purée, egg white, house made sour

VERY BERRY LEMON MOJITO 12
Pinnacle blueberry vodka, Pama, lemon juice, watermelon & blueberry syrup, fresh mint

MANGO MENACE MARGARITA 14⁵⁰
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

SURFER'S SUNRISE 9
mango vodka, Malibu, pineapple, cranberry

FORBIDDEN TEQUINI 9
Jose Cuervo Gold, Pama, triple sec, house made margarita mix

SALTED CARAMEL COOKIE 10
Pinnacle vanilla vodka, Buttershots, Dorda Sea Salt Caramel, caramel, cream

FRENCH GIMLET 11
Tito's, St. Germain, lime *strawberry or peach +1 sub Hendrick's +1 or Mulberry Gin +\$2*

007 CLASSIC 12
choice of Ketel One vodka or Tanqueray gin, dry vermouth, olives... *shaken, not stirred.*
Make it Hot & Dirty with pepperoncini and a jalapeño olive skewer!

PAMATINI 12
Absolut Citron, Pama, cranberry, lime

RASPBERRY LEMON DROP 10
Absolut Citron, triple sec, sour, raspberry purée

NIGHT SKY TINI 11
Absolut pear vodka, blue curaçao, prickly pear syrup, sour mix, sugar rim

ESPRESSO 12
Tito's, Kahlua, espresso blend
sub Pearl Vanilla, O'Reilly's White Chocolate +\$1, Dorda Sea Salt Caramel +\$1, or Mezcal +\$2

SNICKERS 12
Tito's, O'Reilly's White Chocolate, Frangelico, chocolate & caramel drizzle, Snickers

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

WHISKEY



BEER



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 wings for \$16

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 menus, tailored to each occasion. From booking until the final toast, we cater to your every need.

OFF-SITE CATERING

Custom Menus & Local Delivery

CATERING@BLACKSTONE-IC.COM

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

Cycles Gladiator, California, Cab 9 | 36

Uncaged, California, Blend 10 | 40

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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