

BLACKSTONE

STARTERS

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

BURRATA 19
rich and creamy mozzarella, seasonal tomatoes, basil, garlic pesto, balsamic glaze, crostini

SAGANAKI 13
sizzling slice of kasseri cheese, flamed tableside

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

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

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

PRETZEL BITES 10
gouda cheese sauce

SMOKEHOUSE NACHOS 18
house made chips topped with gouda cheese sauce, fried jalapeños, smokehouse BBQ, barbaoca, green onions

CHIPS & SALSA 8

Mains

MEDITERRANEAN CHICKEN 21
marinated & grilled, kalamata olives, cucumbers, feta, cherry tomatoes, red onions, Greek dressing

VILLA SIRLOIN* 29
8oz Iowa raised beef, onion strings, demi-glaze, garlic mashed potatoes

GRILLED STEAK CHIMICHURRI* 29
8oz sliced sirloin, roasted cherry tomatoes, roasted potatoes, sautéed peppers & onions

BONE-IN RIBEYE PORK CHOP* 28
12oz marinated and grilled, demi-glaze, roasted vegetables, garlic mashed potatoes

NAY'S PASTA* 21
linguine, sautéed shrimp, tomato, mushroom, green onion, creamy garlic sauce, garlic bread

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

ROASTED SALMON* 29
teriyaki glazed salmon, sesame seeds, sided with Miaggi beans, roasted cherry tomatoes, roasted potatoes, sautéed peppers & onions

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

FLYNN'S BAKED PASTA 20
penne, Italian sausage, Angus beef, pepperoni, mixed peppers, onions, mozzarella, house made marinara, garlic bread

BUBBLY MAC & CHEESE 15
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 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

CAESAR SALAD 9
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 16⁵⁰
grilled chicken, bacon, mixed greens, carrots, cherry tomato, hard-boiled egg, avocado, crispy noodles, ginger sesame vinaigrette

SOUTHWEST CHICKEN SALAD 16
grilled chicken, romaine, corn, black beans, onions, red peppers, green peppers, tortilla strips, BlackStone ranch

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

COUSCOUS SALAD 13
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

\$14 | 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 • fries • garlic mashed potatoes • Miaggi beans • fresh fruit roasted vegetables • mac & cheese • 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* 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

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

MELTAWAY CLUB 15
ham, turkey, Swiss, cheddar, garlic aioli, bbq, sourdough

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

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

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

PESTO CAPRESE MELT 14
mozzarella, tomato, pesto, balsamic, sourdough

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

CHICKPEA SALAD SANDWICH 14
house made Mediterranean style vegan chickpea salad, lettuce, onion, toasted sourdough

STONE DIP 18
slow cooked beef, caramelized onions, Swiss, horseradish aioli, au jus, French loaf

FISH TACOS* 18
crispy tilapia, southwest slaw, honey chipotle aioli, flour tortillas, with chips & salsa

Kids Meals

MINI MAC & CHEESE

\$8 | includes a beverage

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 *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

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

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

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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