



CLASSICS.

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

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

FRIED PICKLES crispy panko fried pickles with ranch

1995 **SATAY SAMPLER*** chicken, beef, and shrimp skewers, wasabi cream, teriyaki, sriracha aioli

® BUFFALO CHICKEN FLATBREAD 1595 mild buffalo sauce, ranch, chicken, mozzarella, onion strings, green onions

G CHIPS & DIPS guac 9 · salsa 7

1495 **BUBBLY MAC & CHEESE** creamy & cheesy with bacon and served with chips... Best mac ever? You bet.

CHEESE CURDS Q45 hand breaded and flash-fried cheese curds, served with BlackStone ranch

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

3runch

BREAKFAST SANDWICH* egg, bacon, shredded cheese, garlic aioli,

avocado, ciabatta, breakfast potatoes

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

BREAKFAST TACOS* 1495 barbacoa, egg, onion, cilantro, sriracha aioli, flour tortillas, chips and salsa

ALL-AMERICAN BREAKFAST* 1395 scrambled eggs, bacon, breakfast potatoes,

sourdough toast **CLASSIC EGGS BENEDICT*** 1295

poached eggs, ham, English muffin, hollandaise, breakfast potatoes

1375 **CHICKEN & WAFFLES** crispy chicken, whipped honey butter, maple syrup, fresh berries

scrambled eggs, bacon, potatoes, cheddar cheese, green onions

1395

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

SMOTHERED BREAKFAST BURRITO 1595

egg, potato, chorizo, black beans, shredded cheese, sour cream, flour tortilla, topped with gouda cheese sauce, tomatoes, cliantro

CINNAMON ROLL FRENCH TOAST 1175

crisp sourdough, cinnamon-vanilla cream cheese spread, maple syrup, fresh fruit

STEAK & EGGS 28^{25} 8oz sirloin, two over easy eggs, sourdough toast, breakfast potatoes

GREENS & BOWLS

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

845 **® BLACKSTONE SALAD** mixed greens, cherry tomatoes, cucumbers, bacon, croutons, BlackStone ranch

SALAD ADD-ONS:

chicken finger +5 · chicken +6 shrimp +6 · steak* +7 · salmon* +7

THAI COBB SALAD

local greens, grilled chicken, bacon, carrots, cherry tomatoes, egg, avocado, crispy rice noodles, ginger sesame vinaigrette

16⁹⁵ **5 TUNA POKE BOWL*** tuna, avocado, edamame, carrot, daikon, rice, local greens, ginger sesame dressing, sriracha aioli, toasted sesame, pickled ginger

\$6 SIDES: fries • chips • fresh fruit • breakfast potatoes • mac & cheese • BlackStone salad • Greek salad • Caesar salad chicken tortilla soup • soup du jour • bacon (4) • eggs (2) • 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

1445 **OLD FAITHFUL BURGER*** bacon, cheddar, brioche bun optional: lettuce, tomato, onion, and bickle

FIRE MOUTH BURGER* 1445 Creole seasoning, giardiniera, pepper jack, sriracha aioli, brioche bun

1475 **BLACK & BLEU BURGER** Creole seasoning, bleu cheese crumbles, onion strings, brioche bun add bacon +\$2

MCMURRAY BURGER*

Jameson maple glaze, bacon, cheddar, sautéed onions, mushrooms, Guinness aioli, brioche bun

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

1395 **TURKEY BALT** warm honey turkey, thick bacon, lettuce, tomato, avocado, garlic aioli, wheat bread

CRISPY CHICKEN

1595

1595

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

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

BRUNCH COCKTAILS

BLACKSTONE BLOODY MARY

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

CREAMY MINI ESPRESSO Tito's, Bailey's, espresso blend **BULL BLOODY MARY**

Tito's, Zing Zang, beef concentrate, Tajin, tomato, pickle, bacon, lemon, lime

SPIKED ICED LATTE

Kahlua, whipped vodka, Dorda Sea Salt Caramel, cream, espresso, whipped cream,

Mimosa Flights

\$17 preselected or \$20 customizeable (pick three)

SPRING BREAK Watermelon Blueberry Tequila Sunrise Strawberry Lemon Mojito

MINI ESPRESSO SHOT

Tito's, Kahlua, espresso blend

OG Classic Grapefruit Apple Ĉinnamon SUMMER VACATION

Aperol Spritz Cherry Bomb Raspberry Limeade

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

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

GRILLED CHEESE

choice of chips, fries, or fresh fruit

TOM'S SLIDER

hamburger or chicken breast; choice of chips, fries, or fresh fruit

MINI MAC & CHEESE

SIGNATURE MIMOSAS

7

DOLLAR MIMOSAS champagne + OJ 1

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







HOUSE COCKTAILS_

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

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

OOPSIE BERRIES Revelton Mulberry Gin, Chambord, Pama, strawberry, cranberry, blueberries

ISLAND FIRE MARGARITA Hornitos, jalapeño, pineapple, strawberry, Tajin rim

MELON BURST MARGARITA 13 Casamigos Blanco, triple sec, watermelon

blueberry syrup, lime, salt rim

LOO-LOO LEMONADE Tito's, Crème de Violette, lavender, freshlysqueezed lemonade

SIGNATURE OLD FASHIONED 11 Buffalo Trace and a secret we'll never tell!

SMOKEY OLD FASHIONED 11 Knob Creek Smoked Maple, demerara syrup, barrel bitters, orange, Luxardo cherry

RASPBERRY WHISKEY SOUR 12 Four Roses Yellow Label, Cointreau, raspberry, egg white, house made sour

SWISHER SMASH 1.3 Cedar Ridge Rye, Domaine de Canton, peach

II (artinis

10

mango vodka, Malibu, pineapple, cranberry

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

RASPBERRY LEMON DROP

SALTY CARAMEL COOKIE Pearl Vanilla, Buttershots, Dorda Sea Salt Caramel, caramel, cream

Absolut Citron, triple sec, raspberry

S'MORES whipped vodka, crème de cacao, Rumchata

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

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

Maker's Mark, lemon simple syrup, peach syrup, club soda, luxardo cherry, orange peel

BERRIES & CREAM Revelton Whiskey and Cream, Revelton Mulberry Gin, chocolate syrup, soy milk, cocoa powder

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

PAMATINI Absolut Citron, Pama, cranberry, lime

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 jalabeño olive skewer!

FIRE LILY Hendrick's, Vida Mezcal, Cointreu, dry vermouth, lime, Firewater bitters, orange add raspberry, mango, or peach +\$1

MOCKTAILS.

BLUSHING ARNOLD PALMER lemonade, tea, grenadine, lemon, maraschino cherry

BLACKBERRY MOJITO blackberry, mint, soda, starry

NOT YOUR MOM'S PUNCH mint, lemonade, red bull

DESSERT

DUO CRÈME BRÛLÉE chocolate and vanilla, fresh berries

CHEESECAKE ganache, raspberry, chocolate, fresh fruit, whipped cream

KEY LIME PIE 895 golden graham cracker crust, whipped cream, lime slices

THREE LAYER CHOCOLATE CAKE 11 whipped cream, fresh fruit

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 vou book until the final toast is made. we cater to your every need.

OFF-SITE CATERING:

Customizable menus and local delivery options.

CATERING@BLACKSTONE-IC.COM

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

I/2 price martinis

WEDNESDAY

I/2 price wine by the glass

BEER MENU

Scan the QR code to view our current draft beers, bottles, and cans:



WHITE WINE 10 | 40 Luca Bosio, Italy, Moscato d'Asti La Marca, Italy, Prosecco 9 I.I. Muller, Germany, Riesling 9 | 36 Quadri, Italy, Pinot Grigio 9 | 36 9 | 36 Sea Pearl, New Zealand, Sauv Blanc De Loach, California, Chardonnay Franciscan, California, Chardonnay 10 | 40 Luke, Washington, Chardonnay 36 VillaViva, France, Rosé 9 | 36 Bonterra, California, Rosé 34 Collet Brut, France, Champagne 56 Drappier, France, Champagne

The Pinot Project, California, P. Noir 10 | 40 Cloudline, Oregon, Pinot Noir Knotty Wines, California, Pinot Noir 9 | 36 Benzinger, California, Merlot Broadside, California, Merlot 11 | 43 Sebastiani, California, Merlot 46 Easton, California, Zinfandel 62 Elsa Bianchi, Argentina, Malbec 9 36

light to full-bodied

RED WINE

Broadside, California, Cabernet 11 | 43 Cycles Gladiator, California, Cab 9 | 36 Insurrection, California, Blend 36 Ironstone, California, Petit Sirah Pillars of Hercules, California, Blend 10 | 40

BLACKSTONE

503 Westbury Dr #1 Iowa City, IA 52245

BLACKSTONE-IC.COM







@BLACKSTONEIC

*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



