

BLACKSTONE

STARTERS

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

BURRATA 13⁴⁵
rich and creamy mozzarella, tomatoes, basil, garlic pesto, balsamic glaze, crostini

SAGANAKI 11⁹⁵
sizzling slice of kasseri cheese, flamed tableside

CHEESE CURDS 9⁴⁵
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 9²⁵
spinach, artichoke, cream cheese, topped with parmesan & panko crisps, tortilla chips

PRETZEL BITES gouda cheese sauce 9

FRIED PICKLES 9⁹⁵
crispy panko fried pickles with ranch

SMOKEHOUSE NACHOS 16⁴⁵
house made chips topped with gouda cheese sauce, fried jalapeños, smokehouse BBQ, barbaocoa, green onions

☞ **CHIPS & DIPS** guacamole 9 • salsa 7

Mains

☞ **MEDITERRANEAN CHICKEN** 20⁹⁵
marinated & grilled, kalamata olives, cucumbers, feta, cherry tomatoes, red onions, Greek dressing

☞ **VILLA SIRLOIN*** 28⁹⁵
8oz Iowa raised beef, onion strings, demi-glaze, garlic mashed potatoes

☞ **GRILLED STEAK CHIMICHURRI*** 33⁹⁵
12oz sliced sirloin, roasted cherry tomatoes, roasted potatoes, sautéed peppers & onions, chimichurri

☞ **IOWA TOMAHAWK PORK CHOP*** 23⁹⁵
12oz, marinated & grilled, demi-glaze, roasted vegetables, garlic mashed potatoes

EGGPLANT PARMESAN 14⁴⁵
panko fried eggplant, house made marinara, mozzarella, parmesan, basil

NAY'S PASTA* 19⁹⁵
sautéed shrimp, linguine, tomato, mushroom, green onion, creamy garlic sauce, garlic bread

PASTA PRIMAVERA 13⁹⁵
penne, creamy herb sauce, zucchini, squash, peppers, onions, mushrooms, green onion, garlic bread *add chicken or shrimp skewer +\$6*

☞ **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

☞ **ROASTED SALMON*** 23⁹⁵
teriyaki glazed salmon, sesame seeds, spinach, roasted cherry tomatoes, roasted potatoes, sautéed peppers & onions

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

☞ **BUFFALO CHICKEN FLATBREAD** 15⁴⁵
mild buffalo sauce, ranch, chicken, celery, mozzarella, onion strings, green onions

☞ **HAWAIIAN FLATBREAD** 15⁹⁵
sausage, ham, red onion, pineapple, pickled jalapeño, mozzarella, green onion

BUBBLY MAC & CHEESE 14⁹⁵
creamy & cheesy with bacon, served with chips

FLYNN'S BAKED PASTA 18⁹⁵
penne, Italian sausage, Angus beef, pepperoni, penne, mixed peppers, onions, mozzarella, house made marinara, garlic bread

GREENS & BOWLS

☞ **GREEK SALAD** 8⁴⁵
romaine, cherry tomatoes, red onions, cucumbers, kalamata olives, feta, house made Greek dressing

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

☞ **CAESAR SALAD** 7⁴⁵
romaine, garlic croutons, parmesan, house made Caesar dressing

SALAD ADD-ONS:

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

THAI COBB SALAD 15⁹⁵
grilled chicken, bacon, mixed greens, carrots, cherry tomato, hard-boiled egg, avocado, crispy noodles, ginger sesame vinaigrette

SOUTHWEST CHICKEN SALAD 15⁹⁵
grilled chicken, romaine, corn, black beans, onions, red peppers, green peppers, tortilla strips, BlackStone ranch

BUFFALO CHICKEN SALAD 15⁹⁵
fried chicken tossed in mild buffalo sauce, romaine, red onion, hard-boiled egg, cherry tomato, celery, carrot, bleu cheese crumbles, ranch dressing

☞ **TUNA POKE BOWL*** 16⁹⁵
tuna, avocado, edamame, carrot, cherry tomato, cucumber, daikon, rice, mixed greens, ginger sesame dressing, sriracha aioli, toasted sesame, pickled ginger

CHICKEN TORTILLA SOUP 6

FRENCH ONION SOUP 6

YOU PICK TWO

\$11⁹⁵ | Available Monday - Friday until 2pm

HALF SANDWICH

Honey Turkey & Swiss • Chickpea Salad
Meltaway Club +\$1 • Turkey BALT +\$1
Pesto Caprese Melt +\$1

SALAD

BlackStone • Caesar • Greek

SOUP

French Onion • Chicken Tortilla

\$6 SIDES: house-made chips • fries
garlic mashed potatoes • fresh fruit
roasted vegetables • miaggi beans
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*** 14⁴⁵
bacon, cheddar, brioche bun
optional: lettuce, tomato, onion, and pickle

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

☞ **MCMURRAY BURGER*** 15⁹⁵
Jameson Maple glaze, bacon, cheddar, sautéed onions, mushrooms, Guinness aioli, brioche bun

☞ **MELTAWAY CLUB** 14²⁵
ham, turkey, Swiss, cheddar, garlic aioli, bbq, sourdough

☞ **THE WESTBURY** 16⁹⁵
thinly sliced sirloin, pepper jack, bacon, spinach, tomato chutney, ciabatta

BLACKSTONE SLIDERS* 9⁹⁵
two sliders: cheeseburger or grilled chicken, pickles, sriracha aioli

STONE DIP 17⁹⁵
slow cooked beef, caramelized onions, Swiss, horseradish aioli, au jus, French loaf

☞ **LA JOLLA CHICKEN SANDWICH** 15⁹⁵
grilled chicken, bacon, cheddar, avocado, honey chipotle aioli, ciabatta
Try as a burger!

☞ **CHICKPEA SALAD SANDWICH** 14⁹⁵
house made Mediterranean style vegan chickpea salad, lettuce, onion, toasted sourdough

☞ **PESTO CAPRESE MELT** 13⁹⁵
mozzarella, arugula, tomato, pesto, balsamic, sourdough

☞ **CRISPY CHICKEN** 15⁹⁵
fried buttermilk marinated chicken, southwest coleslaw, pickles, brioche bun, choice of mild, sweet & spicy, or maple hot sauce

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

FISH TACOS* 15⁹⁵
crispy white fish, spicy slaw, honey chipotle aioli, flour tortillas, served with chips & salsa

Kids Meals

\$8 | includes a beverage

SINGLE CHICKEN FINGER
with chips, fries, or fresh fruit

CHEESE FLATBREAD

TOM'S SLIDER*
hamburger or grilled chicken, with chips, fries, or fresh fruit

GRILLED CHEESE
with chips, fries, or fresh fruit

MINI MAC & CHEESE

BLACKSTONE

HOUSE COCKTAILS

RAZZY MULE	10
Bacardi Razz, raspberries, lime, simple, raspberry syrup, ginger beer	
BERRY BREW MULE	11
Revelton Mulberry Gin, watermelon blueberry syrup, ginger beer	
OOPSIE BERRIES	12
Revelton Mulberry Gin, Chambord, Pama, strawberry, cranberry	

SIGNATURE OLD FASHIONED	11
Buffalo Trace and a secret <i>we'll never tell!</i>	
SMOKEY OLD FASHIONED	13
Knob Creek Smoked Maple, demerara sugar cube, barrel bitters, orange, Luxardo cherry	
FOUR ROSES OLD FASHIONED	12
Four Roses Yellow Label, coconut simple syrup, rhubarb bitters, freshly-squeezed orange juice	
SOUTHERN CHARM OLD FASHIONED	11
Ole Smoky Peach, honey simple syrup, peach bitters, demerara sugar cube	

MELON BURST MARGARITA	13
Casamigos Blanco, triple sec, watermelon blueberry syrup, lime, salt rim	
MANGO MENACE MARGARITA	13
Jose Cuervo, Cointreau, muddled jalapeños, mango purée, house margarita mix	
LOO-LOO LEMONADE	9
Tito's, Crème de Violette, lavender simple syrup, freshly-squeezed lemonade	
RASPBERRY WHISKEY SOUR	12
Four Roses Yellow Label, Cointreau, raspberry purée, egg white, house made sour	

Martinis

SURFER'S SUNRISE	9
mango vodka, Malibu, pineapple, cranberry	
FORBIDDEN TEQUINI	9
Jose Cuervo Gold, Pama, triple sec, house margarita mix	
RASPBERRY LEMON DROP	10
Absolut Citron, triple sec, raspberry purée	
SALTY CARAMEL COOKIE	10
Pearl Vanilla, Buttershots, Dorda Sea Salt Caramel, caramel, cream	
S'MORES	10
whipped vodka, crème de cacao, Rumchata	
FRENCH GIMLET	11
Tito's, St. Germain, lime <i>strawberry or peach +1 sub Hendrick's +1 or Mulberry Gin +\$2</i>	
SNICKERS	12
Tito's, O'Reilly's White Chocolate, Frangelico, chocolate & caramel drizzle, Snickers	

ESPRESSO	11
Tito's, Kahlua, espresso blend <i>sub Pearl Vanilla, O'Reilly's White Chocolate +\$1, Dorda Sea Salt Caramel +\$1, or Mezcal +\$2</i>	
PEACH COBBLER	12
Crown Peach, Rumchata, cream, cinnamon	
GREEN BREEZE	12
Effen Cucumber, Bombay Sapphire, St. Germain, cucumber, lemon juice	
OLD REVOLVER	12
Old Granddad Bonded, Kahlúa, simple syrup, orange bitters, cold brew	
PAMATINI	12
Absolut Citron, Pama, cranberry, lime	
007 CLASSIC	12
choice of Ketel One vodka or Tanqueray gin, dry vermouth, olives... <i>shaken, not stirred.</i> <i>Make it Hot & Dirty with pepperoncini and a jalapeño olive skewer!</i>	

WHITE WINE

	<i>sweet to dry</i>
Luca Bosio, Italy, Moscato d'Asti	10 40
La Marca, Italy, Prosecco	9
Carl Sittmann, Germany, Riesling	9 36
Dalia, Italy, Pinot Grigio	9 36
Sea Pearl, New Zealand, Sauv Blanc	9 36
De Loach, California, Chardonnay	9 40
Franciscan, California, Chardonnay	10 40
Luke, Washington, Chardonnay	11 36
VillaViva, France, Rosé	9 36
Bonterra, California, Rosé	9 36
Collet Brut, France, Champagne	56
Drappier, France, Champagne	68

RED WINE

	<i>light to full-bodied</i>
The Pinot Project, California, P. Noir	10 40
Broadside, California, Merlot	11 43
Easton, California, Zinfandel	62
Elsa Bianchi, Argentina, Malbec	9 36
Broadside, California, Cabernet	11 43
Cycles Gladiator, California, Cab	9 36
Insurrection, California, Blend	36
Uncaged, California, Blend	10 40
Pillars of Hercules, California, Blend	10 40

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

All day!
1/2 price martinis

WEDNESDAY

All day!
1/2 price wine by the glass

BEER MENU

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



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:

Customizable menus and local delivery options.

CATERING@BLACKSTONE-IC.COM

JOIN US FOR BRUNCH!

Every Sunday
11:00am - 2:00pm

ZERO PROOF

BLUSHING ARNOLD PALMER 6
lemonade, tea, grenadine, lemon, maraschino

XOX 7
passion fruit juice, pineapple juice, lime juice, vanilla simple syrup, mint

BLACKBERRY MOJITO 8
blackberry, mint, soda, Starry

Ask about our cannabis-infused cocktails & seltzers!

DESSERT

DUO CRÈME BRÛLÉE 10
chocolate and vanilla, fresh berries

CHEESECAKE 7⁴⁵
ganache, raspberry, chocolate, fresh fruit, whipped cream

THREE LAYER CHOCOLATE CAKE 11
whipped cream, fresh fruit

SKILLET COOKIE 11
rotating flavor with Heyn's ice cream

BLACKSTONE-IC.COM



[@BLACKSTONEIC](https://www.instagram.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

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