

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, seasonal 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, barbacoa, green onions

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

Mains

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

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

GF **GRILLED STEAK CHIMICHURRI*** 28⁹⁵
8oz sliced sirloin, roasted cherry tomatoes, roasted potatoes, sautéed peppers & onions

GF **IOWA TOMAHAWK PORK CHOP*** 28⁹⁵
12oz, marinated and grilled, demi-glaze, roasted vegetables, garlic mashed potatoes

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

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

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

GF **ROASTED SALMON*** 24⁹⁵
teriyaki glazed salmon, sesame seeds, sided with Miaggi beans, roasted cherry tomatoes, roasted potatoes, sautéed peppers & onions

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

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

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

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

GF **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

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

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

GF **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

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

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

BUFFALO CHICKEN SALAD 15⁹⁵
crispy chicken breast tossed in mild buffalo sauce, romaine, red onion, cherry tomato, celery, carrot, bleu cheese crumbles, ranch dressing

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

CHICKEN TORTILLA SOUP 6

FRENCH ONION SOUP 6

CHOOSE TWO

\$11⁹⁵ | 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 • fresh fruit • Miaggi beans 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

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

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

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

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

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

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

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

GF **PESTO CAPRESE MELT** 13⁹⁵
mozzarella, tomato, pesto, balsamic, sourdough

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

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

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

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

Kids Meals

\$8 | includes a beverage

SINGLE CHICKEN FINGER
with chips, fries, or fresh fruit

CHEESE FLATBREAD

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

GRILLED CHEESE
with chips, fries, or fresh fruit

MINI MAC & CHEESE

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

BLACKSTONE

HOUSE COCKTAILS

- LOO-LOO LEMONADE** 9
Tito's, Crème de Violette, lavender simple syrup, house made lemonade
- RAZZY MULE** 10
Bacardi Razz, raspberries, lime, simple, raspberry syrup, ginger beer
- BERRY BREW MULE** 11
Revelton Mulberry Gin, watermelon blueberry syrup, ginger beer
- SUNSET SPRITZ** 13
Aperol, simple syrup, Bonterra rosé, Luca Bosio Moscato d'Asti, grapefruit

- SIGNATURE OLD FASHIONED** 11
Woodford Reserve and a secret *we'll never tell!*
sub Knob Creek BlackStone 10yr Single Barrel +\$2
- SUNKEN TREASURE OLD FASHIONED** 11
Bumbu, coconut simple syrup, black walnut bitters, pineapple leaf
- 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!

- RASPBERRY WHISKEY SOUR** 12
Four Roses Yellow Label, Cointreau, raspberry purée, egg white, house made sour
- MELON BURST MARGARITA** 13
Casamigos Blanco, triple sec, watermelon blueberry syrup, lime, salt rim
- MANGO MENACE MARGARITA** 14⁵⁰
Jose Cuervo, Cointreau, muddled jalapeños, mango purée, house made margarita mix, Tajín rim
- CASCADING NEGRONI** 10
Del Maguey Vida, Campari, sweet vermouth, Angostura & orange bitters

Martinis

- FORBIDDEN TEQUINI** 9
Jose Cuervo Gold, Pama, triple sec, house made margarita mix
- RASPBERRY LEMON DROP** 10
Absolut Citron, triple sec, sour, raspberry purée
- SALTY CARAMEL COOKIE** 10
Pearl Vanilla, 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*
- PAMATINI** 12
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 jalapeño olive skewer!

- SURFER'S SUNRISE** 9
mango vodka, Malibu, pineapple, cranberry
- ESPRESSO** 11
Tito's, Kahlua, espresso blend
sub Pearl Vanilla, O'Reilly's White Chocolate +\$1, Dorda Sea Salt Caramel +\$1, or Mezcal +\$2
- GREEN BREEZE** 12
Effen Cucumber, Bombay Sapphire, St. Germain, cucumber, lemon juice
- SNICKERS** 12
Tito's, O'Reilly's White Chocolate, Frangelico, chocolate & caramel drizzle, Snickers
- PECAN PIE** 12
Amaretto, RumChata, Pinnacle Whipped, house made pecan syrup, caramel, chopped pecans, whipped cream, cinnamon
- BUTTERFLY** 13
Bombay Sapphire, St. Germain, Crème de Violette, hibiscus syrup, lemonade

ZERO PROOF

- XOX** 7
passion fruit juice, pineapple juice, lime juice, vanilla simple syrup, mint
- RASPBERRY MOJITO** 7
muddled raspberry, mint, soda, Starry, lemon
- SOBER SOUR** 10
Ritual Zero-Proof Gin, lemon juice, strawberry purée, egg white *sub Tanqueray +\$2*

High Society

THC Mocktails

- BERRY SUNSET** 10
Raspberry Hibiscus Day Dreamer, lemon juice, watermelon blueberry syrup
- STRAWBERRY EXPRESS** 10
Strawberry Citrus Day Dreamer, lime simple syrup, lemon simple syrup, strawberry purée
- GOLDEN SUN MULE** 10
Lemon Ginger Day Dreamer, mango purée, lemon simple syrup, pineapple juice, orange

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 wings for \$12

BEER



WHISKEY



WINE LIST

White

sweet to dry

- Luca Bosio, Italy, Moscato d'Asti 10 | 40
- La Marca, Italy, Prosecco 10 | 40
- Carl Sittmann, Germany, Riesling 9 | 36
- Moramari, Italy, Pinot Grigio 10 | 40
- Sea Pearl, New Zealand, Sauv Blanc 10 | 40
- De Loach, California, Chardonnay 10 | 40
- Franciscan, California, Chardonnay 10 | 40
- Luke, Washington, Chardonnay 11 | 43
- Collet Brut, France, Champagne 56
- Drappier, France, Champagne 68

Rosé

- Bonterra, California, Rosé 9 | 36
- Two Birds One Stone, France, Rosé 10 | 40

Red

light to full-bodied

- The Pinot Project, California, P. Noir 11 | 43
- Broadside, California, Merlot 11 | 43
- Easton, California, Zinfandel 62
- Elsa Bianchi, Argentina, Malbec 10 | 40
- Broadside, California, Cabernet 11 | 43
- Cycles Gladiator, California, Cab 9 | 36
- Uncaged, California, Blend 10 | 40
- Pillars of Hercules, California, Blend 10 | 40

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