

BLOCK

THE CITY

HUMMUS TRIO *BIN 94* 10
Sun-dried tomato and basil, traditional and sriracha

STEAK TARTARE *BIN 344* 13
Prime Filet, capers, Dijon served with grilled bread

THE SAMPLER *BIN 97* 16
Snowflake dip, kalamata olives, crab cake, marcona almonds, Finocchiona salami, quinoa fresca

TRIO MEATBALLS *BIN 440* 10
Beef, pork and chicken with accompanying sauces

VEGGIE BALLS *BIN 116* 9
Quinoa, lentils, mushrooms, ricotta, pecorino with sauce

SPICY OLIVES *BIN 262* 8
with fava beans

CHARCUTERIE *BIN 252* 14
from around the world (5 varieties)

BRUSCHETTA *BIN 301* 8

SNOWFLAKE DIP *BIN 113* 10
Yogurt, diced pickles, garlic, pecans

WATERMELON/FETA STACK 7
BIN 159
with fig balsamic reduction

BURRATA A LA PARMA *BIN 308* 13
Fresh preservative-free Burrata cheese served with aged Prosciutto di Parma

PORTOBELLA NAPOLEON 14
BIN 351

White asparagus, goat cheese, tomatoes on a grilled portobella



MARCONA ALMONDS *BIN 211* 8
Toasted Spanish almonds



BRIE ALLUMETTE *BIN 88* 9
Baked brie in a puff pastry served with Membrillo



Medjol dates 6

CHEESE PLATTER 14

Choice of 3 different cheeses served with grapes, Membrillo and crackers

Manchego  

Maple Leaf Smoked Gouda  



Stilton Mango  



Manouri  



Mobay  



Tete de Moines  



Benedictine  



Queso de Valdeon  

Casa de Mendevil Velho  

Parrano  

Podda Classico  

Chimay a la Biere  

Brie Meaux  

SALADS

GOAT CHEESE BRULEE *BIN 97* 10
Mixed field greens, toasted cinnamon pecans, marinated beets, purple onions, dates and fig balsamic glaze

THE BLOCK *BIN 325* 9
Arugula, marcona almonds, purple onions and Parmigiano-Reggiano cheese blended with white truffle oil

COUSCOUS *BIN 398* 8
Feta cheese, olive oil, basil and mint tastefully blended with couscous

QUINOA FRESCA *BIN 94* 9
Organic quinoa, feta cheese, kalamata olives, tomatoes, cucumber served with pita

MARCONA CHICKEN SALAD 12
BIN 351
Marcona almond encrusted chicken breast on field greens with cranberry vinaigrette

ROASTED CORN SALAD *BIN 82* 10
Fresh roasted corn with red peppers and onion on field greens with sweet vinaigrette

HOUSE SALAD *BIN 72* 8
Romaine lettuce, cucumber, red radishes, green onions, carrots with red wine vinaigrette

THE NEW SALAD IN TOWN 10
BIN 128
Tomatoes, cucumber, purple onion, sweet peppers, feta cheese with red wine vinaigrette

CAPRESE *BIN 301* 10
Fresh mozzarella, tomatoes, purple onion, aged balsamic reduction

Add chicken 6 **Add prawns** 7

All dressings are in-house made: Spanish Blue, white truffle/lemon, red wine vinaigrette, cranberry vinaigrette, basil/toasted hazelnut, yogurt-dill, thyme/dill/rosemary buttermilk,

FLATBREADS

VEGGIE HATER *BIN 219* 16
Preservative-free organic vegetable spread, artichokes, hot Calabrese, Chorizo, Saucisson Sec, Finocchiona baked with Manchego cheese

SANTORINI *BIN 97* 13.5
Manouri cheese, artichokes, kalamata olives, purple onion, dates, fig balsamic glaze

THE GYPSY *BIN 269* 13
Flatbread rubbed with olive oil and garlic, topped with blue cheese, smoked gouda and slices of sweet grapes

BAYOU CREVETTE *BIN 344* 16
Prawns tossed with Cajun seasonings with onion, red pepper, Chorizo and Manchego cheese

PAIZANO *BIN 324* 15.5

Pesto, truffle oil, artichokes, roasted red peppers, purple onion, portobella mushrooms, golden raisins, Manchego and Parmigiano-Reggiano cheeses

BLOCK

THE CITY

SIGNATURE COCKTAILS

STRAWBERRY BASIL GIMLET 10	ROSEMARY MARTINI 11
Kettel One Vodka, house made strawberry puree, basil leaves, fresh lime juice	Belvedere, Cointreau, lychee juice, muddled rosemary
DOWNTOWN COLLINS 9	BLOODY MARY 7.5
Tanqueray gin, Domain de Canton Ginger liquor, fresh lime, cucumber and orange	Reyka Iceland Vodka, in-house Bloody Mary Mix, garnished with blue cheese stuffed olives and pickled okra
HELSINKI COSMO 10	FRENCH MARTINI 11
Pineapple Finladiá Vodka, Cointreau, light cranberry juice, lemon/lime fizz	Grey Goose, Chambord, pineapple juice and club soda
ISLAND COLADA 9.5	CAPITOL SAZERAC 9
Bacardi light, Meyers Rum, pineapple juice, coconut cream	Woodford Reserve Bourbon, Pernod, Peychaud's bitters, brown sugar, syrup
THE ORIGINAL MOJITO 10	EXODO MARGARITA 10
Bacardi, sugar cane juice, fresh lime juice, sparkling water, fresh spearmint	Exodo Ultra Premium Tequila, Trippe Seq, lime juice
CHOCOLATE MARTINI 11	WILD MARTINI 10
Ciroc Vodka, Godiva chocolate liquor, Bailey's Irish cream, whipped cream, shaved dark chocolate	Absolut Wild Tea, lime juice, muddled blackberries with a dash of brown sugar syrup
AMERICANO 8	CHARL'HATTAN 10
Campari, Cinzano Rosso, club soda	Prichard's Rye Whiskey, sweet vermouth, dash of Angostura bitters

DROUGHT BEER

Duvel 10oz/6.75	Mountain State Almost Heaven Amber Ale 16oz/5 20oz/6.25
Greene King Cask Abbot 16oz/5.25 20oz/6.75	Stella Artois 16oz/5.25 20oz/6.5
Kona Big Wave Ale 16oz/4.75 20oz/6	Widmer Brothers Upheaval IPA 16oz/5 20oz/6.25
Michelob Ultra 16oz/3.25 20oz/4.5	Weihenstephaner Hefeweissbier 16oz/5.5 20oz/6.75

BEER

Maredsous Brune, Triple 7	Saint Peter's 9
Peroni 4	IPA, Organic English Ale, Cream Stout
Grolsch 15.2oz/6	Moretti La Rossa, Lager 4.5
Sapporo 22oz/7	Lindemans 9.5
Bavik Pils 4	Pomme, Peche, Framboise, Kriek, Cassis, Faro, Lambic
San Miguel 4	Holland Lager 1839 3.5
Pale Pilsner, Light Red Horse	Old Speckled Hen 4.5
Xingu Black 5	Erdinger Pikantus Weizen 16.9oz/6
Traquair 13.5	Breckenridge 4
House Ale, Jacobite Ale 16.9oz	Vanilla Porter, Oatmeal Stout, Agave Wheat Ale, Avalanche Amber Ale, Lucky U Pale Ale
Weihenstephaner 4.5	Breckenridge 471 5
Original, Hefeweissbier	India Pale Ale
Weihenstephaner 7.5	Ayinger 7
Koribinian 16.9oz	Alt'bairisch Dunkel 16.9oz, Brau-Weisse 16.9oz, Jahrhundert Brier 16.9oz
Weihenstephaner 7	Duvel Special, Tripel Hop 8.5
Kristal Weissbier	Kasteel Cuvee, Donker 9
Westmalle 9	Ommegang 5
Trappist Dubbel, Trappist Tripel	Abbey, Hennepin, Hop House, Rare Vos, Witte
Stella Artois 4	
Trappist Rochefort #10 9	
Trappist Rochefort #6, #8 8.5	
Monterrey 3.5	
Orval Trappist Ale 8.5	

Samuel Smith 6

Chocolate Stout, IPA, Taddy Porter, Oatmeal Stout, Pure Brewed Organic Lager, Organic Pale Ale