



## THE ORIGINAL 12

### HOP GENIUS

IPA 6.5%. A west coast style IPA with citrus, pine and resinous notes for a crisp and dry finish.

### LOVE ME

Session IPA 4.5%. An IPA that is light in body but big in hops flavor.

### HANG ON

Double IPA 8%. Double the great malty, robust and hoppy flavors.

### BLOOD RED ORANGE

Blood Red Orange IPA 6.4%. Our flagship IPA brewed with Blood Red Orange for a wonderful citrus finish.

### Cross Eyed Moose

Brown Ale 5.5%. Deep copper color with hints of roasted malt, caramel and chocolate. Slightly nutty, toasty with a mild malt character.

### ALIAS AMBER

Amber Ale 6.4%. Copper to reddish color with a low hop profile. Medium maltiness, medium body and somewhat sweet with soft caramel notes.



*Please see our Beer Menu to find out what's on tap*

### BLOCK OUT STOUT

Stout 5.2%. This deep dark creation uses roasted malt and barley with notes of chocolate and coffee for a rich smooth finish.

### BLOCK PALE ALE

American Pale Ale 5%. Our single hop Pale Ale featuring imported Galaxy hops from Australia. Light bodied, straw colored and highly hopped. Big Passion Fruit flavors with a nice, hoppy finish.

### Braided Blonde

Kolsch 5%. An easy drinking brew that is light bodied with pear and apple hints for a soft sweetness.

### BLACK IPA

6.5%. Dark in color, medium maltiness, with a good amount of hop bitterness. Hints of chocolate and roasted barley. Aromatic with notes of grapefruit and pine.

### Transporter

Porter 5.5%. A deep ale brewed with roasted malts and touches of chocolate, toffee and caramel.

### Wired

Coffee Porter 5.3%. Our Porter brewed with locally roasted coffee beans.

## OUR STORY

Block Brewing Company was founded on the concept of bringing together a simple love of craft beer and great food and we want to share that passion with you.

Brad Jonckheere, our Head Brewer is a graduate of Schoolcraft College with a degree in Brewing and Distillation Technology. With his knowledge and passion for craft beer Brad continues to create an extensive variety of great beer.

We are committed to working with local and Michigan based companies and suppliers for products used in all of our recipes. Even our spent grains from our brewing process are repurposed as feed for local farmers.

All of our food is prepared fresh daily by our skilled Chefs, our BBQ meats are smoked onsite using locally grown Hickory wood in our Southern Pride smoker. Delicious on their own or try with one of our award winning sauces.

Our banquet facilities can host events ranging from 20-200 guests. A complete "state of the art" audio and visual package is perfect for any event or meeting. We can cater to all of your business and social events at the location of your choice.

We are open seven days a week, Sunday -Thursday 11:00 am - Midnight  
Friday & Saturday 11:00 am - 2:00 am

**CATERING & CARRY OUT AVAILABLE**





## SMALL PLATES

### SMOKED WINGS

Served dry-rubbed or buffalo style. 10

### SOFT PRETZEL STICKS

Bavarian pretzel sticks served with our queso cheese. 8

### BLOCK FRIES

Hand-cut fries, shaved Parmesan, cracked pepper. Served with garlic aioli. 6

- Add chili or queso. +3

### BAJA NACHOS

Tortilla chips, black beans, corn salsa, pico de gallo, jalapeños and queso. 9

- Add pulled chicken or pork + 2
- Add brisket + 4

### SPINACH ARTICHOKE CHEESE DIP

Served with tortilla chips. 9

### ONION RINGS

Beer battered rings served with chipotle ranch. 6

## SOUPS & SALADS

### BLOCKOUT STOUT CHILI

Award winning and house-made with Blockout Stout. 4/6

### PEPPER-JACK CRAB SOUP 4/6

### SOUP OF THE DAY 4/6

### HOUSE SALAD - 5

### BBQ CHOPPED SALAD

Mixed greens, chicken, black beans, corn salsa, cheese, tomato, tortilla strips, house BBQ sauce and chipotle ranch. 12

### MICHIGAN CHICKEN SALAD

Mixed greens, chicken, apple slices, dried cherries, candied walnuts, bleu cheese and cherry vinaigrette. 12

### CHICKEN CAESAR SALAD

Grilled chicken breast, romaine, shaved Parmesan, creamy Caesar and croutons. 10

### DRESSINGS:

Ranch, Chipotle Ranch, Bleu Cheese, Caesar, Honey Mustard, Cherry Vinaigrette

## BLOCK BBQ

Dry rubbed and smoked in-house! All served with two sides and house-made cornbread.

### ST. LOUIS RIBS

Half-Slab 16 | Full-Slab 23

### BABY BACK RIBS

Half Slab 17 | Full Slab 24

### BEEF BRISKET - 16

### SMOKED TURKEY - 15

### PULLED PORK - 14

### PULLED CHICKEN - 14

### PICK TWO - 16

### PICK THREE - 21

### BLOCK PARTY

Full slab St. Louis Style Ribs, One Pound Beef Brisket, One Pound Pulled Pork, choice of three large sides and cornbread. 57

### AWARD WINNING SAUCES

B.B.C. House, Sweet Kansas, Tangy Carolina, Spicy Texas

## STONE OVEN PIZZAS

### CHEESE - 8

### SIMPLY PEPPERONI - 10

### BBQ CHICKEN PIZZA

Cheese, smoked chicken, bacon, red onion, and house BBQ sauce - 14

### BLT - 12

### SUPREME

Cheese, pepperoni, sausage, green pepper, mushroom and red onion. 14

### SMOKEHOUSE MEATS

A true meat lover's pizza! Pulled pork, brisket, pepperoni, bacon and house BBQ sauce. 16

### VEGGIE

Cheese, red onion, green pepper, banana pepper, diced tomatoes and mushroom. 12

### TOPPINGS:

Red onion, tomato, green peppers, black olives, pineapple, mushroom, banana peppers, jalapeños +1  
Pepperoni, sausage, pulled pork, ham pulled chicken, bacon +2  
Brisket +4

## LARGE PLATES

### KILLER MAC & CHEESE

Our house-made mac and cheese with bacon and topped with cornbread crumbs. 9

- Add pulled pork, chicken, or chicken tenders + 2
- Add brisket + 4

### GRILLED SALMON

Glazed with grilled pineapple salsa. Served with two sides. 18

### CORNMEAL CRUSTED CATFISH

Fried catfish served with two sides. 13

## SANDWICHES

All sandwiches are served with hand-cut fries.

### BIG BLOCK BURGER

Over a full pound of meat! 100% Certified Angus Beef® patty, beef brisket, bacon, Cheddar, and two onion rings on a brioche bun. 14

### SMOKEHOUSE BURGER

100% Certified Angus Beef® patty, lettuce, tomato, pickle on a brioche bun. 10

- Add Cheddar, Swiss, American, Pepper Jack or Smoked Gouda +1

### PULLED PORK SANDWICH

Pulled pork topped with coleslaw on a brioche bun. 9

### PULLED CHICKEN SANDWICH

Pulled chicken topped with coleslaw on a brioche bun. 9

### TURKEY SANDWICH

Sliced smoked turkey, bacon, smoked Gouda, lettuce, tomato and honey mustard on a brioche bun. 11

### BRISKET SANDWICH

Chopped brisket topped with coleslaw on a brioche bun. 12

### SIDES + 3

Hand-cut fries  
Coleslaw  
BBQ beans  
Mac & cheese  
Sautéed green beans  
Cornbread

Ask your server about items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.