



LOUNGE

APPETIZER

- GF BLOCK BREAD** • \$10
olive oil, garlic, fresh herbs, marinara, parmesan
- CRISPY CALAMARI** • \$13
red onion, fried chick peas, wasabi & ginger aioli
- CHEESE STUFFED ARANCINI** • \$13
4 fried rice balls, marinara, basil aioli
- MEATBALLS** • \$14
pork and beef meatballs, tomato, olive mint ragout, chopped parsley
- DEEP FRIED DILLS** • \$11
ranch dipping sauce
- GF PORK RIB FINGERS** • \$12
house seasoned, handmade potato chips
- GF CHICKEN WINGS (1LB)** • \$14
bbq | honey garlic | salt & pepper | hot
- GF BEEF TARTARE** • \$15
Alberta beef tenderloin, local mustard, house made potato chips
- GF SALUMI BOARD** • \$18
Italian cured meats, artisanal cheeses, olives, toasted ciabatta (for two)
- STEAK SANDWICH** • \$17
grilled 6oz reserve Angus sirloin, toasted garlic bread, fries
- GF ROAST BEEF DIP** • \$15
salt & pepper slow roasted beef, crispy onions, horseradish mayo, jus, fries
- GF BLOCK BURGER** • \$16
house made beef patty, aged white cheddar, local mustard, garlic aioli, lettuce, tomato, grilled onion, pickle, brioche bun, fries
fried egg \$2 | bacon or mushroom \$3 | extra patty \$5
- SCHNITZEL & FRIES** • \$17
pork loin, parsley butter, greens, lemon
- GF CAESAR SALAD** • \$13
romaine, roasted garlic & parmesan dressing, croutons, parmesan
- GF SPINACH SALAD** • \$13
melon, crisp proscuitto, mint & honey yogurt

PIZZA

- CAPRESE** • \$15
basil purée, fresh mozza, beefsteak tomato
- SAUSAGE** • \$17
grilled red peppers, tomato sauce, mozza
- MUSHROOM** • \$16
crimini mushrooms, roasted garlic purée, caramelized onion, mozza, truffle
- THE NICO** • \$18
olive, mushroom, genoa salami, soprassatta salami, tomato sauce, mozza

DRAFT | 16OZ PINT

- MOLSON CANADIAN** • \$6
- COORS LIGHT** • \$6
- GRANVILLE ISLAND LION SUMMER ALE** • \$7
- BELGIAN MOON** • \$7
- GRANVILLE ISLAND MAPLE CREAM ALE** • \$7
- WILDROSE ALBERTA CRUDE STOUT** • \$8
- STEAM WHISTLE PILSNER** • \$7
- LAST BEST IPA** • \$7
- BIG ROCK RHINE STONE COWBOY ALE** • \$7
- RICKARD'S RED** • \$6

COCKTAILS

- BLOCK CAESAR** • \$7 | 1 OZ
vodka, worcestershire, tabasco, lemon & lime juice, dill pickle
- JALISCO MULE** • \$12 | 2 OZ
Patron Reposado, lemon & lime juice, ginger beer
- SUMMER SPLICE** • \$12 | 2 OZ
Malibu rum, melon liqueur, pineapple juice, coconut cream
- NEWGRONI** • \$12 | 2 OZ
Bulldog Gin, Campari, Cocchi Americano, Walnut Bitters

*Menu Items Are Modified To Gluten Free
Please inform your server of any dietary allergies or restrictions