



# WHY IS THE BEER SO GOOD AT BLACKSTONE?

The answer is simple: History. The beers brewed at Blackstone Restaurant & Brewery® are included in a growing segment of the brewing industry known as "craft beers." Craft beers are full-flavored beers made using traditional methods and ingredients. This style of beer is not new to the United States. The United States was founded and built by people from every corner of the world. These people brought their own brewing traditions and beer styles with them to the "New World." In fact, prior to Prohibition, there were over a thousand different brewing companies in the United States. Before the turn of the century Nashville was home to several breweries.

So, what happened to all of these diverse beers, and the breweries that produced them? Even before Prohibition, a number of larger breweries were taking advantage of new technologies such as pasteurization and refrigerated rail cars. These advances made it possible for the first time to create national brands, with nation-wide distribution and mass marketing.

Prohibition was the telling blow. Passage of the Volstead Act closed all the breweries in the country, and when it was repealed fifteen years later, fewer than half attempted to re-open. Within a few years the larger breweries were able to use their financial power, technical wizardry, and marketing acumen to squeeze out or devour their smaller competitors.

Unfortunately, the march of progress and the development of a mature brewing industry led to fewer and fewer choices for the consumer. Big breweries naturally developed and marketed the type of beer with the broadest appeal. As a result, today the major brands of beer are almost indistinguishable. Variety and flavor are the values that brewpubs and microbreweries are beginning to restore. We at Blackstone are proud to be a part of this movement. We invite you to join us in rediscovering the quality and flavor of traditional beer styles. Variety is truly the "Spice of Life." Enjoy!

## WOOD-FIRED BRICK OVEN PIZZA

CHICKEN PIZZA grilled chicken, roma tomatoes and goat cheese | \$9.50

BBQ PIZZA barbecue chicken breast with fresh tomatoes, red onions and cilantro | \$9.50

SANTA FE PIZZA a salsa base, topped with black beans, jalapeño pepper, corn, tomato, red onion & spices, then covered in cheddar & Monterey jack cheeses | \$8.00

PESTO PIZZA with bleu cheese and roasted red peppers | \$8.00

BLT PIZZA crisp bacon, fresh spinach, and vine-ripened tomatoes | \$9.50

BUILD YOUR OWN PIZZA includes mozzarella and choice of marinara or pesto sauce | \$5.50 plus...

add 1.00  
Fresh Tomatoes  
Fresh Spinach  
Red Onion  
Chile Peppers  
Fresh Jalapeño  
Pickled Jalapeño

add \$1.25  
Wild Mushrooms  
Green Olives  
Kalamata Olives  
Roasted Red Peppers  
Roasted Garlic  
Extra Mozzarella

add \$2.00  
Goat Cheese  
Anchovies  
Bacon  
Pepperoni  
Bleu Cheese  
Sun Dried Tomatoes

add \$2.50  
Hickory Grilled Chicken  
Andouille Sausage  
BBQ Chicken  
Ground Beef  
Italian Sausage  
Artichoke Hearts

### BREWERY TOURS, T-SHIRTS, CAPS, LOGO GLASSES,

Help yourself to a self-guided tour or ask for a personalized brewery tour. Ask your server about t-shirts, caps, glasses, take-out beer growlers, etc.



## APPETIZERS

**ARTICHOKE DIP** | \$8.50  
with chile peppers and parmesan  
cheese, served with tortilla chips

**HOT SOFT PRETZELS** | \$4.50  
homemade and baked in our  
wood-fired oven, served with  
dijon and grainy mustards

**ALE RINGS** | \$5.50  
onion rings marinated in  
Chaser Pale® and served with  
fiery jalapeño mayonnaise

**WINGS** | \$8.50  
buffalo style hot wings,  
served with bleu cheese  
dressing and celery sticks

**NACHOS** | \$8.50  
black beans, cheddar  
and jack cheeses, tomatoes,  
lettuce, salsa, sour cream  
and jalapeños

## SALADS

**HOUSE SALAD** | \$4.50  
mixed greens, carrots, cucumbers, tomatoes  
and parmesan cheese

**SIGNATURE SALAD** | \$8.50  
house salad with two goat cheese rounds,  
served on baby greens and topped with toasted  
almonds and dried cherries. We recommend  
raspberry vinaigrette dressing

**CAESAR SALAD** | \$8.50  
in the traditional style  
add grilled chicken - \$3.50; add grilled tuna - \$5.50

**SMOKED TURKEY SALAD** | \$10.50  
red and yellow peppers, celery, scallions,  
bacon bits, pecans on mixed greens

**COBB SALAD** | \$11.50  
grilled chicken, bleu cheese, avocado, bacon,  
egg and tomato, served over mixed greens  
with a traditional cobb dressing

**BLACK OLIVE NICOISE SALAD** | \$12.00  
grilled tuna served over romaine lettuce with  
new potatoes, tomatoes, haricot verts and egg  
wedges. Served with its own dressing

## Dressings

Thousand Island

Ranch

Bleu Cheese

Warm Maple Bacon

Balsamic

Honey Dijon

Raspberry Vinaigrette

Fat Free Ranch

Honey Jack

## SOUPS

**SOUP OF THE DAY**  
an original creation from our  
culinary staff \$3.75 cup • \$5.75 bowl

**SOUTHWEST CORN CHOWDER**  
with bacon, cilantro and  
jalapeño cream | \$3.75 cup • \$5.75 bowl

**TUSCAN ARTICHOKE SOUP**  
with chicken, sun dried tomatoes  
and mushrooms | \$4.75 cup • \$6.50 bowl

**CHILI**  
with sour cream, scallions and  
cheddar cheese | \$3.75 cup • \$5.75 bowl

## BURGERS & CHICKEN

*Grilled Over 100% Tennessee Hardwood, Served With Fries*

**PUB BURGER** | \$8.50  
add cheddar cheese .75

**BUFFALO BURGER** | \$11.00  
lean, ground 100% American bison  
- a heart healthy favorite!

**CHEESEHEAD BURGER** | \$9.50  
smothered with cheddar  
and swiss cheeses

**MUSHROOM BURGER** | \$9.50  
with sautéed mushrooms and  
swiss cheese

**BACON BURGER** | \$9.50  
with crisp bacon and cheddar cheese

**CHICKEN SWITCH** • no charge  
substitute chicken breast for any  
of the burgers

# ENTREES

**LEMON CAPER CHICKEN** | \$14.00  
grilled chicken breast with sautéed zucchini, yellow squash, carrots, peppers & haricot verts

**CHIPOTLE BBQ PORK** | \$15.00  
pork tenderloin grilled and served with smoked gouda grits. Smothered in our chipotle maple BBQ sauce

**RAINBOW TROUT** | \$15.00  
pan seared with a potato-horseradish crust and a brie cheese butter sauce

**GRILLED SALMON** | \$18.50  
topped with our pineapple and mango salsa and served with choice of potato

**ARTICHOKE CHICKEN** | \$14.00  
sautéed chicken breast with an artichoke and mushroom cream sauce, served over linguini topped with scallions

**BLACK BEAN CHICKEN** | \$13.50  
jerk chicken breast, grilled and served over a bed of black beans with salsa and wild rice pilaf

**CAJUN PASTA** | \$16.00  
linguini tossed with a spicy andouille cream sauce and topped with sautéed shrimp

**FILET MIGNON** | Market Price  
bacon wrapped, grilled over hardwood, served with a port wine sauce and choice of potato

**RIBEYE** | Market Price  
grilled over hardwood, garnished with a giant onion ring and served with choice of potato

Entrées served with asparagus (except Lemon Caper Chicken).

Bread is complimentary upon request.

Potatoes: garlic mashed, mashed sweet, redskin fries

Add a House Salad to any entrée \$2.75

## PUB SPECIALTIES

**ENGLISH FISH AND CHIPS** | \$12.50  
Icelandic cod dipped in our famous ale batter, served with fries and cole slaw

**SHEPHERDS PIE** | \$11.00  
a traditional Scottish dish of beef, corn, carrots and peas topped with whipped potatoes and cheddar cheese

**BEER BRATS** | \$12.00  
Johnsonville™ bratwurst steamed in Chaser Pale® and served with sauerkraut and choice of potato

**STEAK AND BISCUITS** | \$12.00  
homemade ale biscuits wrapped around tender chunks of filet, served with fries and cole slaw

**FIERY FLAPPER SANDWICH** | \$9.50  
grilled chicken breast, BBQ sauce, cheddar cheese and habanero mustard, served with fries

**YELLOWFIN TUNA SANDWICH** | \$10.50  
grilled and served with capers, red onions and herb mayo, served with fries

**BABY BACK RIBS** half slab | \$15.00  
full slab | \$22.00  
tender baby back ribs cooked with St. Charles Porter® and smothered in our own zesty BBQ sauce, served with fries and cole slaw

**VEGETARIAN LASAGNA** | \$8.50  
slices of eggplant, zucchini, squash and shredded carrots in a bechamel sauce, served with baby greens on the side

# SIDE ITEMS

black beans and rice \$3.50   asparagus \$3.25   garlic mashed potatoes \$2.25   mashed sweet potatoes \$2.25  
redskin potato fries \$2.25   french fries \$2.25   apple sauce \$2.25   cole slaw \$2.25   pasta salad \$2.25

*17% gratuity added to parties of seven or more.*

*We accept Visa, MasterCard, American Express, Discover, and cash.*