

PLACITA

STARTERS

ALITAS/ 13

Naked or Tossed. BBQ, Honey Mustard, or Spicy Butter Sauce.

CAMARONES SALTEADOS/ 16

Tossed in Spicy Whiskey Butter.

SPARE RIBS / 15

Black Vinegar Sauce y Pickled Peppers.

EGGPLANT/ 11

Dusted in Corn Starch and Fried to Perfection. Served with Marinara. (V)

CEVICHE/ 13

Daily Catch, House Leche, Cilantro, Veggies.

BOLITAS DE QUESO/ 8

Fried Elam Cheese Balls. (V)

GRILLED CORN ENSALADA/ 14

Local Greens, Herb Aioli, House Queso, y Chili Salt (V)

PULPO/ 15

Grilled Peruvian Style. Causa Potatoes, White Bean Longaniza Purée.

BACALAO Y AGUACATE/ 15

Pickled Cod, Greens y Avocado Ensalada.

HOUSE SALAD/ 11

Local Greens, Pickled Onions, Peppers, Tomatoes y House Citrus Vinaigrette (V)
Add Wood Fired Chicken/ 8

MAINS

EL CHOP/ 26

10 oz. French Cut. Wood Fired. Gandules, Risotto y Pico.

BLOK STRIP/ 30

Signature Cut. Wood Fired. Aligot Mashed Potatoes, y Seasonal Veggies.

PASTA LANGOSTA/ 25

Local Lobster y Seasonal Veggies in a Creamy White Sauce.

EL CATCH/ 28

Wood Fired Dorado over Mofongo in a Miso Broth with Peppers y Onions

FISH TACOS/ 14

Mahi, Red Pickled Cabbage, Avocado y Spicy Aioli.

BLOK BURGER/ 13

Wood Fired Angus, y LTO.
Add Cheese/ 1
Add Bacon/ 2

BLACK BEAN BURGER/ 12

Wood Fired Black Bean Patty y LTO. (V)
Add Cheese/ 1

PASTA EL POLLO/ 20

Grilled Chicken y Seasonal Veggies in a Creamy White Sauce.

SWEETS

CHURROS/ 11

The best churros you'll ever eat.
Enough said.

CHOCOLAT/ 11

Decadent Brownie. Topped with Coco Sorbet.

(V) = Vegetarian. Unless listed as Sandwich or Pasta, All Items are Gluten Free

Please, if you eat together, pay together. No separate checks. Seriously. Ever. Gratuity is Vital to the Livelihood of our Team. Please tip your Waitstaff well.

Parties of 6 or more will be charged a gratuity of 20%

Wash your Hands. Wear Your Masks

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LIBATIONS

CHICHAITO MARTINI / 13

Espresso, House Coffee Infused Anise,
Crab Island Rum

ARCAICO / 13

Santa Ana Rum, Velvet Falernum,
Fernet, Cardamom

SAHUMERIO / 10

Barrilito 3 Star, Iced Coconut Water,
Rosemary Smoke

BLACK SAIL / 12

Crab Island Rum Café, Don Q Crystal,
Cocchi Vermouth Di Torino, Velvet
Falernum, y Orange Bitters

ACU ACU / 12

Crab Island Rum, Giffard Peach, Piña,
Mint, Limón, Demerara Syrup.

BLOK CAIPIRINHA/ 10

Crab Island Rum, Lime, Basil, Pink
Peppercorn

LAVENDER MULE / 10

Skyy Vodka, Limón, Ginger Beer, y
Lavender Syrup.

GIN GIN / 12

Death Door Gin, Ginger Syrup, Lime,
Tonic, y Orange Sorbet

NOLA MILK PUNCH/ 12

Dark Rum, Cream, Vanilla y Nutmeg.

NEW YORK SOUR / 10

Jim Beam Rye, Lime, Simple Syrup,
Red Wine Float

SEÑORITA ARRIBA/ 11

Jimador Tequila, Orange Liqueur,
Lime, Fire Roasted Habanero

SMOKEY PIÑA / 13

Montelobos Mezcal, Jimador Tequila,
Cointreau, Lime, Charred Pineapple,
Smoked Salt Rim

MORNINGS

ISLAND MARY/ 10

Skyy Vodka, Vermouth, Limón, Tomato
Juice, Worcestershire, Tabasco, y
Celery Bitters.

MIMOSA FLIGHTS / 36

Great for the table. Bottle of Proseco,
OJ, Parcha, Acerola, y Guanábana

MIMOSA/ 9

House Bubbles, Splash of Fresh Local Juices

IRISH COFFEE / 9

Café Infused Jameson, SC Demerara,
Cold Brew, y Sweet Cream.

Y MAS

Medalla Botella / 5

Corona / 6

Topo Chico Spiked Seltzer / 4

Sun Setz/4

Fresh Juice / 4

Soda / 3

Espresso / 4

Americano / 4

Cafe con Leche / 4.5

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