

3RD

BLOCK DEPOT
KITCHEN + BAR

BEER

BOTTLES + CANS

- Abita Amber Ale 6**
- Blue Moon 6**
- Bud Light 5**
- Budweiser 5**
- Corona 7**
- Eastciders 7**
dry or blood orange
- High Noon 7**
pineapple, peach, watermelon, passionfruit
- Guinness 8**
- Heineken NA 5**
- Michelob Ultra 5**
- Miller Lite 5**
- Modelo Especial 6**
- Paradise Park Lager 7**
- Sam Adams 6**
- Second Line IPA 7**
- Stella Artois 7**
- Coors Light 5**

DRAFTS

- Catahoula Common Lager 8**
Gnarly Barley Brewing Co
- Paradise Park Lager 8**
Urban South Brewery
- Skater Aid Pilsner 8**
Gnarly Barley Brewing Co
- South Coast Amber 7**
Parish Brewing Co.
- Holy Roller IPA 8**
Urban South Brewery
- Bucktown Brown Ale 8**
Port Orleans Brewing Co.

COCKTAILS

HOOCH OF THE DAY 9
our daily creation

RITA ALEXANDER 14
Tanqueray gin, Cynar, fresh grapefruit juice,
rosemary, topped with prosecco

3B SAZERAC 14
our recreation of the New Orleans classic

SOLSTICE PARTY 13
house infused strawberry Bacardi, smoked pineapple,
lime, candied fresno

DOCTOR'S ORDERS 15
Ketel One citron, Aperol, strawberry, rosemary syrup

BLACK BERRY SMASHER 14
Buffalo Trace, muddled blackberries, cinnamon

IRISH BAYOU 14
Jameson, pineapple, coconut, lime

LEAVES OF GOLD 13
Bacardi, St George Pear Liqueur, Lime

TODAY & AMARO 14
Suntory whiskey, Montenegro, apple, demerara, citrus

ROSE COLORED GLASSES N.A 10
blueberry, rosemary, basil, Fever Tree sparkling pink
grapefruit

CHOOSE YOUR OWN ADVENTURE 14
Your choice of blanco tequila or serrano pepper
infused blanco tequila, house-made blood orange sour

WINE BY THE GLASS

- | | |
|---|--|
| VEUVE CLICQUOT BRUT 45
champagne FR | ELOUAN 12
rose OR |
| SERENELLO 9
prosecco IT | WHISPERING ANGEL 16
rose FR |
| ZARDETTO 13
prosecco IT | DAOU 16
cabernet sauvignon CA |
| TERRIERO 12
brut rose IT | CHERRY COVE 13
pinot noir OR |
| ROUTESTOCK 14
sauvignon blanc CA | GREYWACKE 33
pinot noir NZ |
| JARDIN 14
chardonnay SA | TERRAZAS DE LOS ANDES 11
malbec AR |
| BENVOLIO 12
pinot grigio IT | LOUIS JADOT 11
gamay FR |
| EVOLUTION 14
white blend OR | MONTES TWINS 14
red blend CL |
| VALMINOR 15
albariño ES | BACCHUS 12
cabernet sauvignon CA |

LIBATIONS MENU

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STARTERS

TRADITIONAL CAJUN GUMBO 10 CUP - 18 BOWL

chicken, andouille, warm potato salad

SMOKED SALMON ON BABY FIELD GREENS GF 15

pickled peppers, onion, tomato, dill emulsion

3RD BLOCK HOT CHICKEN 12
smoked gouda grits, crispy pork belly

MUFFULETTA PANZANELLA 15
spring mix, swiss cheese, salami, ham, olive salad, croutons

FRIED CRAB CAKE + LEMON AIOLI 18
lump crab, lemon aioli, spring mix, lemon vinaigrette

SMOKED SALMON + SAVORY BEIGNETS 12

everything seasoning covered beignets, smoked salmon, dill cream cheese, fried capers, shaved red onion, tomato

ENTREES

BANANAS FOSTER FRENCH TOAST 12
brioche bread, brandy milk punch, banana, caribbean rum, cinnamon, brown sugar

BOUDIN BENEDICT 24
brioche toast, boudin, tasso + poblano hollandaise, molasses brussels, chopped bacon

COCHON DE LAIT HASH BOWL GF 28
two eggs any style, 3rd block hash, 16-hour smoked pork

BLACKENED GULF FISH + SHRIMP GF 32
bell pepper rice pilaf, dill pico de gallo

VEGETABLE FRITTATA GF 14
acorn squash, confit tomato, roasted mushrooms, asparagus, parmesan, spinach, balsamic vinaigrette

BRUNCH SURF + TURF GF 25
cochon de lait, crispy shrimp, soft scrambled eggs, charred peppers, bbq onions, flour or corn tortillas

STEAK + EGGS GF 32
5oz beef strip steak, garden vegetable hash, hen's eggs, creole horseradish cream

BRUNCH BOOZE

3RD BLOCK BLOODY MARY 12
fresh vegetables, spices, just the right amount of heat

BELLA BLUE SPARKLER 14
Empress gin, elderflower, lime juice, simple syrup, prosecco

THE BERMUDA TRIANGLE 14
local Cheramie rum, fresh lime + grapefruit juice, rosemary, hopped grapefruit bitters

SICILIAN SUNRISE 14
orange-infused vodka, Aperol, Campari, fresh orange juice

PIMM'S CUP 13
Pimm's No. 1, lemon juice, seasonal fruit, soda

SWEETS

KING CAKE BREAD PUDDING 10
cream cheese frosting

BEIGNETS 7
powdered sugar, steen's cane caramel sauce

BASQUE CHEESECAKE 12
berry coulis + pickled blueberry + cinnamon tulle

BURLESQUE BOTTLES +

HOCH

BOTTLE SPECIAL

veuve clicquot brut
*yellow label
champagne, france \$95

HOCH PUNCH

served in a giant flask to share
Big Hoch \$45, Little Hoch \$25
Bottomless Bella Bellinis \$25

Any groups of six guests or more are subject to an automatic 18% gratuity

BRUNCH MENU