

B L O K E S

DRINKS MENU

Cocktails / wines / beers / spirits / soft Drinks



COCKTAILS

BLOKES CLASSICS

Pornstar martini

Vodka, passion fruit liquor, vanilla, lime, passion fruit



11

Espresso martini

Cognac VS, coffee liquor, vanilla, espresso shot, cacao bitter



10

Sweet and stormy

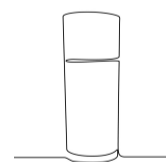
Sweet and spiced Genever, ginger beer, lime, bitter, thyme



9,5

Long Island ice tea

Vodka, rum, gin, tequila, triple sec, lemon, sugar, cola

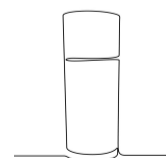


10,5

Mojito

Rum, mint, lime, brown sugar, soda water, bitter

Add 1€ and get passion fruit or raspberry mojito



9,5

BLOKES SIGNATURES

Golden match

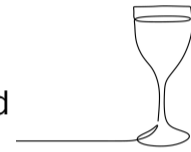
Gin, elderflower, lime, Prosecco



8,5

Rhuby cloud

Rhubarb liquor, gin, verjus, cinnamon, pear and hazelnut cloud



10

Lemon cheesecake martini

Limoncello, liquor 43, lemon, white chocolate syrup, milk and cinnamon



10

Zombie

Spiced rum, peach liquor, lime, pineapple, grenadine syrup, Absinthe



11

Bartender's choice

Let our mixologist discover a bit about your mood for a personalized cocktail experience



12

WINES



BUBBLES

Prosecco Farina extra dry / Frizzante / Italy 7,5 / 38

Lively and trendy, celebrating and delicate bubbles. Lightly buttery with mineral touch

DRY WHITE WINES

Guillaume / Chardonnay / France 4,5 / 24

A typical unwooded chardonnay, dry white wine, fruity and round

Lumà Terre Siciliane / Grillo / Italy 5,5 / 28,5

Grillo is a popular Sicilian grape made for pleasure only. Light and juicy, hint of citrus and tropical fruits

La Ciboise / Vermentino / France 5,5 / 28,5

Crafted by top winemaker Michel Chapoutier from the Rhône Valley.

Rich white wine with hints of blossom, some citrus and long aftertaste

SWEET WHITE WINE

Vestival / Blend of grapes from the Mosel / Germany 4,5 / 24

Very agreeable sweet white wine. Perfect with spicy food or paired with our dessert menu

ROSÉ WINE



Aix rosé / Côte de Provence / France

6 / 32,5 / 59

Provence style rosé from south of France where only the best comes from,
Red fruit notes and fresh minerals.

RED WINE

Los Patos tintos / Bobal - Syrah / Spain

4,5 / 24

Smooth and juicy dry red wine aged in wood. Medium body with lots of ripe red fruits
and a touch of vanilla

Luma Terre Sicilian / Nero D'Avola / Italy

5,5 / 28,5

Nero D'Avola is a popular red grape from Sicily with warm seducing ripe fruit,
a hint of chocolate and mediterranean spiciness

Les Hauts Coste Meliac / Merlot / France

5,5 / 28,5

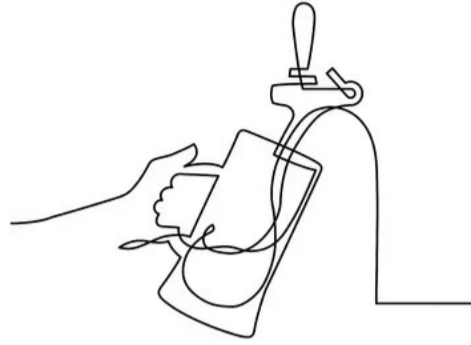
Organic and smooth red wine with medium body and Red fruit notes
from south of France.

Marques de Riscal Reserva / Rioja / Spain

7 / 39

Warm body and round red wine, light spiciness with sweet red fruit notes
from north of Spain, perfect paired with meat.

FROM THE DRAFT



Jupiler

3-0,20L / 5,95-0,40L / 21,5-1,5L / 40-3L

5% Belgian Pilsner

Weihenstephaner Hefeweizen

6,6-0,5L / 12,6-1L

5,4% German Hefeweizen from the oldest brewery in the world

Brasserie D'Achouffe - La Chouffe Blond

6-0,25L

8% Golden Belgian beer with light taste of hops

Brouwerij Bosteels - Tripel Karmeliet

6,4-0,25L

8,4% Belgian Triple with taste of hop and vanilla

Duvel Moortgat - Duvel

6-0,25L

8,5% Blond Belgian strong ale with a pleasant sweet after taste of alcohol

Seasonnal draft

5,5-0,20L

Changing draft forward the season and the mood of the moment

Duvel Moortgat - Duvel 666

6-0,25L

6,66% Belgian Blond Ale with refreshing and balanced fruity aromas from orange peel and dry hopping

Goose Island IPA - Goose Island Brewery

4,5-0,20L / 8-0,40L

5,9% IPA, balanced bitterness, hint of citrus and tropical fruits

FROM THE BOTTLE



Franziskaner Brauerei - Weissbier 6,5

5% German Hefeweizen with hints of banana and citrus

Brouwerij't IJ - Ijwit 6

6,5% Witbier brewed with coriander and citrus peel

Brewdog - Elvis Juice 7

6,5% IPA infused with grapefruit juice

Brewdog - Hazy Jane 6,8

5% New England IPA, juicy and tropical notes of mango and citrus

Brewdog - Punk IPA 6,8

5,2% Rich IPA with hints of grapefruit, lychee and pineapple

Brouwerij Bosteels - Pauwel Kwak	6,8
8,4% Amber colored strong Ale with hints of licorice and caramelized banana	
Brouwerij Bosteels - Monte Cristo	7,5
11,5% smooth dark strong Ale with aromas of cacao, caramel and a touch of vanilla	
Brasserie Dupont - Saison Dupont	6,2
6,5% Refreshing and dry classical saison with hints of citrus and spices	
De Molen - Hel & Verdoemenis	9
10% Imperial stout with strong hints of chocolate and coffee	
Beavertown Brewery - Bloody Ell	7,2
5,5% fruity England IPA, infused with blood orange juice and citrusy hops	
Folkingebrew - batch of the moment	9,5
Ask our staff and they will explain you what's the batch of the moment	
Brouwerij Liefmans - Fruitesse	5,5
3,8% beer brewed with cherries and natural fruit juice, served with ice	

Dubbel / Tripel / Quadrupel

Brouwerij't IJ - Natte	7
6,5% Dark colored beer with notes of brown sugar, nuts and plums	
Brouwerij't IJ - Zatte	7
8% Slightly sweet beer with a dry aftertaste	
Martinus Tripel	7
8,6% Tripel from Groningen, brewed with three different kinds of grains	
De Molen - Bommen & Granaten	9
11,9% Heavy barley wine with hints of malts, ripe fruits and cake	
Hertog Jan - Grand Prestige	7
10% Quadrupel, the crown jewel of the Hertog Jan brewery	
Martinus Quadrupel	7,2
9,5% Quadrupel from Groningen with notes of figs and raisins	

Lager / Radler

Krombacher Brauerei - Radler 5,5

2,5% Radler, Lager mixed with lemonade

Corona Extra 6,1

4,5% Refreshing Mexican lager, brewed with barley wine, malt corn, hops and yeast

Desperados Original 6

5,9% Tequila flavored lager

Alcohol - free beer

Brewdog - Punk IPA 6,2

0,5% The Punk IPA BUT (ALMOST) without alcohol

Brouwerij't IJ - Vrijwit 6,2

0,5% Alcohol free version of the famous Ijwit

Hertog Jan - 0,0% 4

0,0% alcohol free Hertog Jan Pilsner

Ciders

Apple Bandit 5,2

4,5% Fresh apple cider, served with ice

Rekorderlig - Strawberry & lime 5,7

4,5% Fresh pear and apple cider flavored with red fruit and citrus

Rekorderlig - Passion fruit 5,7

4,5% Fresh pear and apple cider flavored with passion fruit

Rekorderlig - Mango & raspberry 5,7

4,5% Fresh pear and apple cider flavored with mango and raspberry



BOOZE & LIQUEUR



GIN & GENEVER

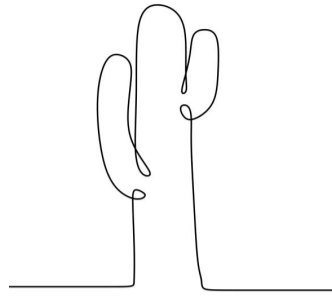
Gin Nuage	5,5
Bombay Sapphire	5,5
Bombay Bramble	6,5
Hooghoudt Premium Genever	7
Bobby's	7,2
Bloom	7,2
Hendricks	7,2
Citadelle	7,2
Loopuyt	8,2
Christian Drouin	8,2
Gin Mare	9
Botanist	10
Monkey 47	10
Copperhead	11

Add 2€ for topping with mixer

VODKA

Riga Vodka	5,5
42 Below	7
Grey Goose	9
Grey Goose La Poire	9

Add 2€ for topping with mixer



TEQUILA & MEZCAL

30-30 Blanco	5,5
Ocho Blanco	8,5
Cazadores Reposado	9
Mezcal Verde	8,7
Ocho Reposado	10,5
Patron Silver	10,5
Patron Anejo	12,5

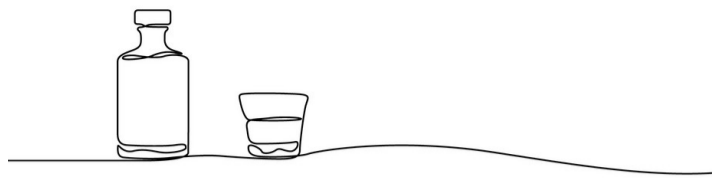
Add 2€ for topping with mixer



RUM & RHUM

Bacardi Carta Blanca	5,5
Botran	5,5
Botran reserva 8y	5,7
Clarín Communal	6
Cachaça Sagatiba	6
Black Tears Spiced rum	6,5
Plantation Pineapple Cask	7,5
Rhum JM VSOP	8,5
Botran Reserva Solera 18y	8,5

Add 2€ for topping with mixer



WHISKY

Jameson	5,5
Johnnie Walker Red Label	5,5
Monkey Shoulder	7,5
Johnnie Walker Black Label	7,5
Glenfiddich 12y	8
Talisker 10y	10
Laphroaig 10y	10,5
The Balvenie 12y	10,5
Bruichladdich Laddie Eight	12
The Balvenie 14y Caribbean Cask	12,5
Bruichladdich Port Charlotte 10y	14
Lagavulin 16y	14,5

Add 2€ for topping with mixer



WHISKEY & BOURBON

Jack Daniels	6
Bulleit Bourbon	7
Bulleit Rye	7,5
Sazerac Rye 8y	8
Jack Daniels Single Barrel	9,5

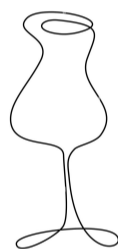
Add 2€ for topping with mixer



BRANDY & COGNAC

Calvados Coquerel Fine	6,5
Merlet VS	7,5
Merlet VSOP	10,5
Remy Martin VSOP	10,5
Remy Martin 1738 Accord royal	11,5
Frapin VSOP	11,5
Remy Martin XO	17,5

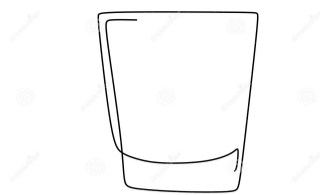
Add 2€ for topping with mixer



VERMOUTH & APERITIF

Punt e Mess	5,5
Noily Prat Dry	5,5
Noily Prat Amber	5,5
Suze Gentiane	5,5
Aperol	5,5
Campari bitter	6
China China	6
Pommeau de Normandie	6
Porto Cruz 10y	6,5
Pastis Henri Bardouin	7

Add 2€ for topping with mixer



LIQUORS

Blokes Limoncello	5
Passoa	5,5
Licor 43	5,5
Malibu	5,5
Kahlua	5,5
Disaronno Amaretto	5,5
Baileys	5,5
Hooghoudt Sweet & Spiced	5,5
Kalamoes Berenburg	5,5
Drambuie	6
Merlet Creme de Cassis	6
Merlet Creme de Pêche	6
Merlet Soeur Cerise	6
Grand Marnier	7
St Germain	7,5
Chartreuse Verte	7,5

Add 2€ for topping with mixer



BOTTLE TO TABLE

Gin Nuage 700 ml + mixer & ice	60
Riga Vodka 700 ml + mixer & ice	60
Bacardi carta blanca 700 ml + mixer & ice	60
Jack Daniels 700 ml + mixer & ice	70
Cognac Merlet VS 700 ml + mixer & ice	70

SOFT DRINK



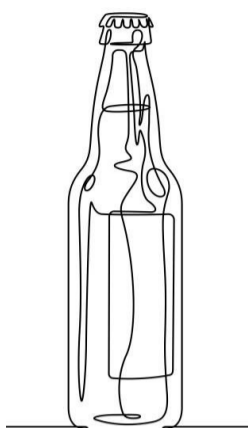
COFFEE & CHOCOLATE

Coffee	2,7
Espresso	2,7
Double Espresso	2,9
Cortado	3,1
Latte	3,6
Cappuccino	3,6
Latte Macchiato	3,8
Hot Chocolate	3,2
Hot Chocolate & whipped cream	4
Irish Coffee	9
Italian Coffee	9



TEA & INFUSION

Fresh Mint	3,1
Fresh Ginger	3,1
Japan Gen Mai Cha	3,1
Green Sencha	3,1
7 Treasures	3,1
Forbidden Fruit	3,1
Rooibos Natural	3,1
Earl Grey	3,1
Dragon Jasmin	3,1
Ginger & Lemon	3,1
Chamomile	3,1

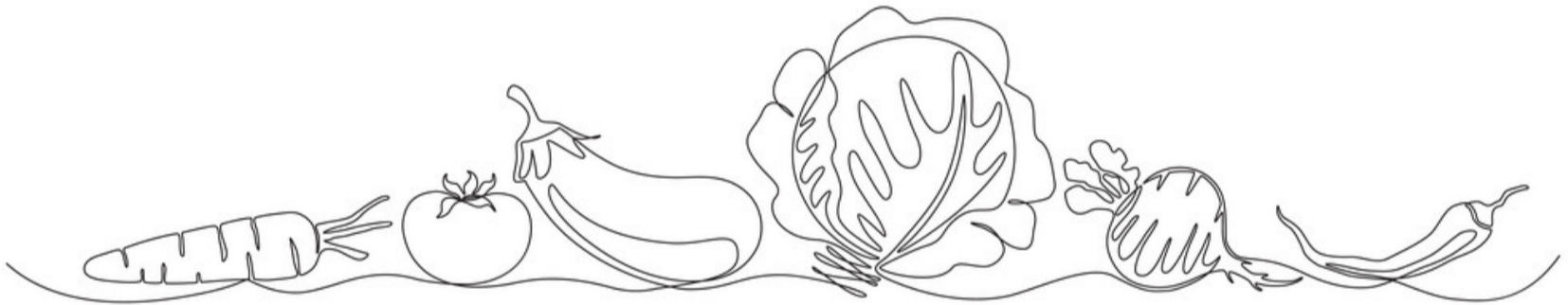


SODA & SOFT DRINK

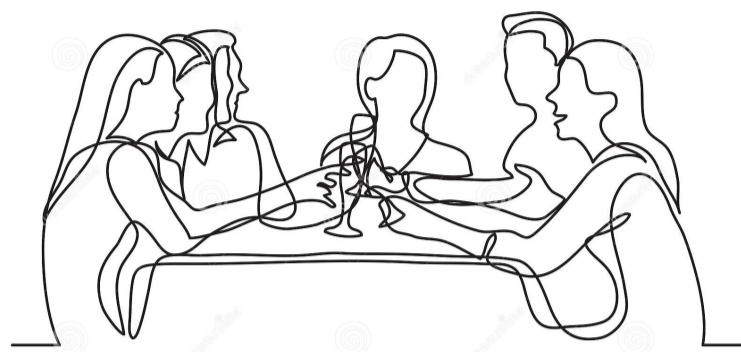
Homemade Ice Tea	4,5
Coca Cola	3
Coca Cola Zero	3
Fanta Orange / Cassis	3
Fuze Tea Green / Sparkling	3
Rivella	3
Minute Maid Apple / Orange	3
Sprite	3
Chaudfontaine Blue / Red	3
Fever Tree Tonic Water	3,9
Fever Tree Ginger Beer	3,9
Red Bull / Red Bull Tropical	4,5
Organics Mate	4,5
Organics Ginger Ale	4,5
Organics Black Orange	4,5
Organics Purple Berry	4,5
Organics Tonic Water	4,5
Organics Bitter Lemon	4,5

FOOD MENU

BITES / DINNER / EXPERIENCE



APERITIVO & SHARING BITES



MIX AND MATCH 3 FOR 15,50 € / SERVED TILL 00H00

Dutch Balls & mustard	5,5
Veggie Dutch Balls & mustard	5,5
Crispy chicken wings & sweet chilly	6,5
Dutch cheese & mustard	5,5
Fire bites & sweet chilly	5,5
Cheesy rolls & sweet chilly	6
Olives	5,5

STARTERS



Dutch balls	8PC-9 / 16PC-17,5
Bitterballen served with mustard	
Veggie Dutch balls	8PC-9 / 16PC-17,5
Vegetarian bitterballen served with mustard	
Hangover fries	8
Blokjes style loaded fries, topped with cheese, jalapeños and sriracha mayonnaise	
Blokjes cheese fondue	12,5
Melted cheese seasoned with white wine and lightly spiced, served with garlic & herbes mushrooms, small pickles and Italian toasted bread	
Bread and dips	7,5
Italian toasted bread served with seasonal dips and homemade herbes butter	
Mixed bites	8PC-9,5 / 16PC-18
Mix of classic dutch fried bites served with mayonnaise and sweet chilly sauce	

Sweet and sticky pork belly 8,5

Bite sized pork belly, asian marinated & roasted, topped with sesame seeds and parsley. Served with Smokey bbq sauce.

Blokes Nachos 12

Crispy tortilla chips mix with bell pepper, cheese, jalapeño and spring onions. Topped with pimped sour cream, sweet chilly sauce and pico de Gallo

Nachos pollo 15

Crispy tortilla chips mix with bell pepper and pulled chicken, cheese, jalapeño and spring onions. Topped with pimped sour cream, sweet chilly sauce and pico de Gallo

Jack fruit Quesadilla 8

Crispy wrap filled with bbq style Jack fruit, Mexican spices, cheese, corn, beans and bell pepper. Served with pimped sour cream, spring onion and lime.

Pollo Quesadilla 9,5

Crispy wrap filled with bbq pulled chicken, Mexican spices, cheese, corn, beans and bell pepper. Served with pimped sour cream, spring onion and lime.

MAINS



Caesar Salad

12,5

Romaine lettuce, cherry tomatoes, red onions, crispy chicken and bacon.

Topped with croutons, grated parmesan and homemade Caesar dressing

PAIRED VERY WELL WITH A GLASS OF « Aix rosé, Provence », mineral and juicy with elegant body

Blokes Chicken Satay

17,5

Slow cooked & homemade marinated chicken, served with sweet & sour cucumber and Krupuk

PAIRED VERY WELL WITH A GLASS OF « La Ciboise white, Vermentino, Rhone Valley » Lightly sour and white flowers notes

The Sympathique

18,5

200gr steak served with the side and sauce of your choice

PAIRED VERY WELL WITH A GLASS OF « Marques de Riscal Reserva Red, Rioja », lightly spiciness and elegant body

The Fabulous

69

1000G of Cote de boeuf, served with 2 sides of your choice and 2 sauces, bone marrow seasoned with garlic and herbs

PAIRED VERY WELL WITH A BOTTLE OF RED WINE « Marques de Riscal Reserva Red, Rioja », mature fruits notes and elegant body tanins

The Magnifique 22,5

Slow cooked for seven hours short rib, served with seasonal stampot, candied shallot, pork pop corn and Grand Prestige Gravy

PAIRED VERY WELL WITH A GLASS OF « Luma Red, Nero d'Avola, Sicily », Mediterranean red wine with light spiciness and red fruits

The Great belly 18,5

Slow roasted pork belly, served with seasonal stampot, candied shallot, pork pop corn and Grand Prestige Gravy

PAIRED VERY WELL WITH A GLASS OF RED WINE « Les Hauts Coste Meliac, merlot, Pays d'oc », light body tanins, smooth and fruity.

Mashed fisherman 19,5

Marinated fish from our house fisherman, served with gratinate potato and green salad, topped with a lobster sauce

PAIRED VERY WELL WITH A GLASS OF WHITE WINE « Luma White, Grillo, Sicily », Italian , light and juicy, citrus and tropical notes

All meats come from our artisan butcher
Theunis Holtrop

SIDES & HOMEMADE SAUCES

Crunchy fries & Brander mayonnaise 3,9

Sweet potato fries & Sriracha mayonnaise 4,9

Seasonal Stampot 3,9

Garlic and herbs mushrooms 5,5

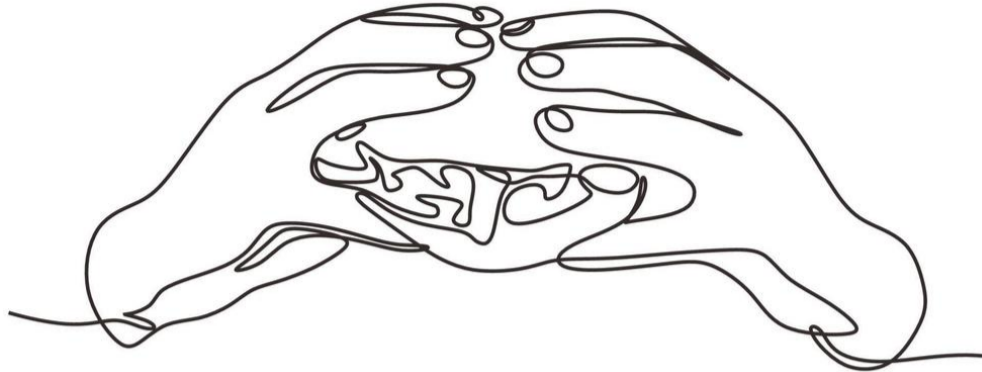
Pepper sauce 2,2

Herbs butter 2,2

Mushroom sauce 2,2

Grand Prestige Gravy 2,2

BURGERS



Bloke

17

250G beef burger on a brioche bun with grilled bacon, emmental and fried egg, topped with lettuce, tomato, pickles, red and baked onions.

Served with truffle mayonnaise

Uut Grunn

13,5

150G beef burger on a brioche bun with grilled bacon and cheddar, topped with lettuce, tomato, pickles, red and baked onions.

Served with hooghoudt sweet & spiced Genever sauce

Cheesetastic

15

150G beef burger on a brioche bun with grilled bacon and cheese fondue, topped with lettuce, tomato, cornichons, red and baked onion.

Served with pimped spicy sour cream

Add 3,00 € and get a 250G meat patty

Pig belly 15

BBQ Slow roasted pork belly on a brioche bun, topped with lettuce, tomato, red onion and pickles.

Served with pimped spicy sour cream

Pulled chicken 15

Slow cooked pulled chicken on a brioche bun, topped with lettuce, tomato, red onion and pickles.

Served with sriracha mayonnaise.

Unbeetable 15

Crispy Beetroot vegan patty, on a vegan bun, topped with lettuce, tomato, red onions, jalapeño and cucumber.

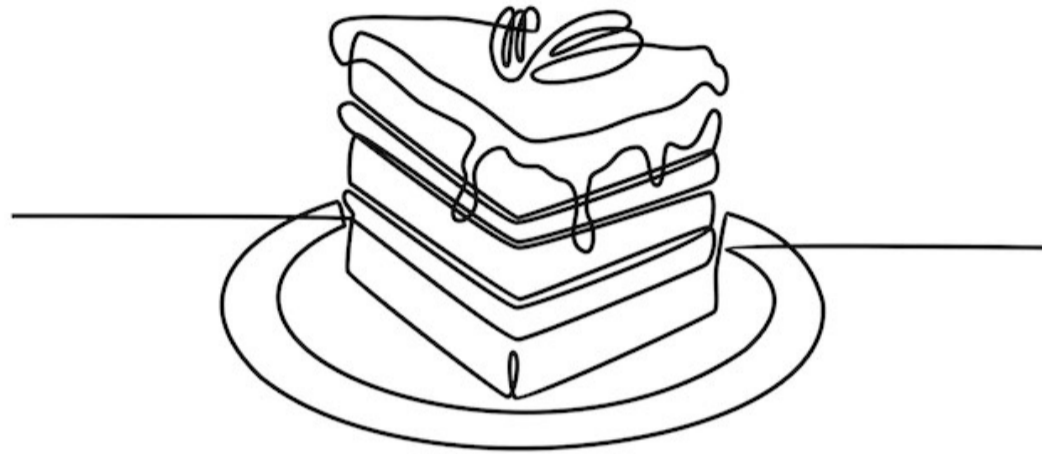
Served with vegan Sriracha mayonnaise

Burger of the moment 15

Ask our staff to get the recipe of the moment and try some new taste from Blokes

All meats come from our artisan butcher
Theunis Holtrop

DESSERTS



White chocolate cheesecake

7,5

Homemade Oreo cheesecake with white chocolate cream cheese and Oreo crumbles

PAIRED VERY WELL WITH A GLASS OF « Farina Prosecco, Italy », Dry and mineral sparkling wine with hints of butter

Chocolate lava cake

7,5

Melted chocolate lava cake topped with lemon sorbet and red fruit

PAIRED VERY WELL WITH A GLASS OF « Cognac VSOP » but VS is also super nice

Crème brûlée

7,5

Spanish vanilla and cinnamon custard, caramelized.

Served with winter orange supreme candied

PAIRED VERY WELL WITH A COCKTAIL « Espresso Martini »