**KITCHEN OPEN: MON.TO SUN. 8:00AM TO MIDNIGHT ,FRI., & SAT.TIL 1:00AM**

**Daily Blunch**

**SERVED EVERYDAY 8:00AM TO 5:00PM**

**DR ALL DAY\*** Mangu, pickled red onions, salami induveca, queso frito, longaniza Dominican sausage & two jumbo eggs. Served with toasted baguette.**14 Add extra egg 1ea.**

**EL GRINGO\***- **2** fresh eggs, home fries or mangu and toasted baguette.**5** **8am-12pm $2.99**

**EGG AVOCADO TOAST \***  Toasted baguette topped with avocado compote, 2 eggs and splash of salsa fresca. Choice of home fries or mangu.**8**

**TRES LECHES FRENCH TOAST** Thick sweet bread battered in a three-milk egg sauce then griddled golden brown. Topped with whipped cream, fresh strawberries, toasted coconut flakes and more tres leches sauce.**8**

**CHURRASCO & EGGS\*** Grilled skirt steak, 3 eggs, home fries or mangu and toast.**14**

**MATA HAMRE/HUNGER KILLER \*** 3eggs, smoked ham, crispy bacon,longaniza sausage, French toast, home fries or mangu and a toasted baguette.**13 Add extra egg 1 ea.**

**2**

**OMELETTE – TORTILLA\*** Start with three jumbo eggs and any two ingredients. **10**

**Add**; Longaniza Dominican sausage, induveca salami, smoked ham, crispy bacon, caramelized onions, pickled red onions, mushrooms, tomatoes, roasted peppers, american or Swiss cheese. Served with home fries and toasted baguette. **$1** each

**PANCAKES-**Vanilla pancakes topped raspberry butter. Served with maple syrup. **6**

**EGG SANDWICH-\* 3** fresheggs on pressed bread,choice of home fries or mangu**.5**

***Add to all above* ;\* Longaniza Dominican sausage, induveca salami, smoked ham,crispy bacon, queso frito home fries or mangu.$3each**

**Add; pickled red onions, American cheese , Swiss cheese or egg.$1each**

**Blended Burgers**

**Served All Day**

**BLEND BURGER\*** our signature beef blend topped with queso frito, induveca salami, avocado slices,vine tomatoes served on a toasted Brioche bun.Served with a side of Blend sauce. **15**

**CHIMI DE LA BROA\*** our signature beef blend pressed with raw onions and peppers, topped with American cheese, jicama slaw, sliced tomatoes and finished with Blend sauce pressed in-between Cuban bread. **14**

***served with a choice of yucca fries, French fries, tostones, César or house salad***

**Sandwiches**

**Served All Day**

**CHICHARRON DE POLLO\***-Battered boneless fried chicken breast topped with crispy bacon, american cheese, sliced tomatoes, jicama slaw, and Blend sauce.**15**

**THE CUBANS CUBAN\*-**Sofrito hand pulled pork, smoked ham, Swiss cheese,

pickles and our house-made tangy mustard aioli.**15**

**SANDWICHES ARE SERVED BETWEEN PRESSED BREAD**

***Served with a choice of yucca fries,French fries, tostones, César or house salad***

**Pa' Picar/Appetizers**

**PICADERA\*-**Fried medley of; tostones, yucca fries, chicharron de pollo, longaniza sausage, induveca salami, smoked ham and queso frito. **For 1-2 people. 17**

**BOLITAS DE MANGU RELLENAS CON CAMARONES Y QUESO(5)\***

House-made mangu balls stuffed with shrimp and mozzarella, rolled in panko

breadcrumbs & fried until golden brown. Served with Blend sauce.**12**

**CALAMARI \*-**fresh squid, lightly breaded then fried until golden and sautéed with

hot and sweet pepper rings and fresh squeezed lemon juice.

Served with a side of marinara sauce.**12**

**TOSTONES MINI BURGERS(2) \*** -Two of our signature beef blend patties, lettuce, tomatoes, American cheese and our special Blend sauce in between two tostones .**9**

**CEVICHE EN TAZAS DE TOSTONES(3) \*** Fresh scallops, calamari and shrimp marinated in our cilantro, onion, lemon lime marinade. Served in tostones cups**.12**

**CHICHARRON DE POLLO(8)\***

Fried panko breaded bone-in chicken chunks . Served with choice of; BBQ, Buffalo, mango-habanero, Spicy Thai or Blend sauce**.10**

**JIBARO PASTELITOS(3)\***

Fried empanadas filled with choice of; shredded**sofrito chicken & cheese**

or **ground sofrito beef & cheese**. Served with Blend sauce**.12**

**TOSTONES SLIDERS(3)\*-BBQ pulled pork** or **sofrito chicken**, jicama slaw, creamy

dressing and crispy shallots on tostones. **12**

**COCONUT SHRIMP(5)\*-**Hand-dipped shrimp tossed in flaky coconut and fried crisp to perfection .Served with a piña colada & mango habanero sauce**.13**

**MIJOS TACOS(3)\*** Soft tortilla shells filled with **carne asada or grilled chicken** , smoked ham, swiss cheese, pickle relish, chipotle sauce and crispy shallots.**12**

**SWEET PLANTAIN TACOS(3)\***

Soft tortilla shells filled with fried sweet plantains, jicama slaw, Cotija cheese, habanero hot & spicy sauce, mango salsa, cilantro, & Blend sauce. **12**

**SHRIMP TACOS(3)\* -**Soft tortilla shells filled with Achiote seasoned shrimp, lettuce, lemon salsa fresca and mango habanero sauce. **15**

**CHICKEN AVOCADO EGG ROLLS(2)\***

Crispy wonton egg rolls filled with avocado, sofrito chicken, jicama slaw,

diced tomatoes, red onions and cheese. Served with avocado ranch sauce**. 8**

**QUESADILLAS (4)\***-choice of **BBQ pulled pork** or **Sofrito chicken,** mozzarella & cheddar cheese, caramelized onions & peppers. Served with sour cream. **12**

44

**EMPANADAS DE YUCCA(2)** House-made yucca shell stuffed with shredded

sofrito seasoned chicken topped with crispy jicama slaw.served with blend sauce.**8**

**Ensaladas/Salads**

PIZZA

**18” X-LARGE NY  PIZZA**With house made sauce & shredded mozzarella **;  $14.99**

**14” large NY  PIZZA**With house made sauce & shredded mozzarella **;** **$11.99**

**DOUBLE CHEESE: SMALL $1.00 LARGE $2.00 EA.** mozzarella or cheddar cheese.

**VEGETABLES: $1.00 LARGE $2.00 EA  -**Mushrooms, roasted tomato, hot pepper rings, roasted peppers, olives, caramelized onions, red onions, roasted garlic.

**MEATS: LARGE $1.50 XLARGE  $2.50 EA.-**Pepperoni, bacon, sausage, ham, grilled chicken or meatballs.

**BBQ CHICKEN –LARGE 13.99 X LARGE $17.99-**Grilled chicken, BBQ sauce, mozzarella & caramelized onions.

**BUFFALO CHEICKEN–LARGE 13.99 XLARGE $17.99   -**Grilled chicken, spicy buffalo sauce, shredded mozzarella, cheddar cheese, and caramelized red onion.  Finished with a chunky blue cheese dressing.

**VEGGIE- LARGE–$14.99  XLARGE $18.99-**Roasted tomatoes, mozzarella, roasted garlic, mushrooms, peppers, caramelized onions, olives & Parmigiano. Drizzled with extra virgin olive oil and a balsamic vinegar reduction.

**MEAT-LARGE $14.99  XLARGE $18.99** Red sauce, sliced pepperoni, sausage, meatballs, bacon, shredded mozzarella, roasted peppers, and caramelized onions & Parmiggiano.

**ENSALADA CÉSAR**

Romaine lettuce and house-made plantain croutons, crispy bacon and

avocado chunks tossed in our traditional Caesar dressing.

Topped with shaved Parmigiano Reggiano. **9**

***Add******Chicken\* 4- Shrimp\*6- Churrasco Steak\* 9- Salmon\* 9 Half Lobster***\* **MP**

**CARIBBEAN CAPRESE-**Alternating sliced vine-ripened tomato, avocado slices, queso blanco drizzled with a mango, lime, and cilantro dressing. **9**

***Add******Chicken\* 4- Shrimp******\*6- Churrasco Steak\* 9- Salmon\* 9- Half Lobster* \* MP**

**\*CONSUMPTION OF RAW OR UNDERCOOKED FOODS OF ANIMAL ORIGIN MAY INCREASE**

**YOUR RISK OF FOOD BORNE ILLNESS.NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES.**

**\*MP=MARKET PRICE**

**Entradas/Entrees**

**SERVED ALL DAY**

**MAR Y TIERA/SURF & TURF\*-** Hand-cut top sirloin steak marinated with Latin spices, two baked stuffed shrimp, served over a Malbec demi-glace and drizzled with a house made salsa fresca. **23**

***Add baked stuffed shrimp\**. 4 each *Add half stuffed lobster \*.*MP**

**BAKED STUFFED LOBSTER\*** Lobster with a stone crab, shrimp & scallop stuffing ,served with drawn butter. **MARKET PRICE**

**BISTEC A’ CABALLO\*-**Hand-cut top sirloin steak marinated with Latin spices topped with caramelized onions and peppers drizzled with a pan steak sauce and topped with a sunny side up farm fresh egg. **22**

***Add baked stuffed shrimp\**. 4 each *Add half stuffed lobster\* .*MP**

**BAKED STUFFED SHRIMP\***

Five baked stuffed shrimp with a stone crab,scallop and shrimp stuffing.

Served with a side of salsa fresca & avocado dip.**20**

**CHURRASCO\*-**Thin skirt steak marinated with our house sofrito. Topped with pickled cabbage slaw and caramelized onions. Served with a salsa fresca. **20 *Add baked stuffed shrimp\**. 4 each *\**. *Add half stuffed lobster\* .*MP**

**PECHUGA A LA PARILLA\* -**grilled chicken breast topped with a lemon-butter garlic sauce. **18 *Add seared shrimp\**. 5 *Add half stuffed lobster\* .*MP**

**PARRILLADA MIXTA\*-** Mixed grilled medley of marinated skirt steak, sofrito boneless chicken breast, achiote seasoned shrimp and longaniza sausage. Served with salsa fresca and toasted baguette. **22**

***Add baked stuffed shrimp\**. 4 each *\**. *Add half stuffed lobster .*MP**

**CAMARONES AL AJILLO\*-**Pan seared shrimp tossed with a roasted garlic butter, white wine sauce. & garnished with crispy bacon, **18**

**ZACAPA GRILLED SALMON\*-** Grilled salmon, topped with Achiote shrimp, sautéed vegetables, and a lemon butter sauce.  **21**

***Add baked stuffed shrimp\**. 4 each *\**. *Add half stuffed lobster .*MP**

**“BOCA CHICA” PESCADO FRITO \*-**Whole red snapper marinated in lemon and spices and battered,then fried till golden brown. **22**

***Add baked stuffed shrimp\**. 4 each *\** *Add half stuffed lobster .*MP**

**All above entrees served with a choice of; rice & beans ,yucca fries, french fries, yucca mashed, tostones, bacon yucca cake, side house or Cesar salad.**

**SAFFRON PAELLA\*-** Longaniza Dominican sausage, strips of chicken breast, calamari, shrimp, little necks, mussels,garden peppers and English peas simmered in saffron rice. **22 *Add half a lobster .*MP**

**BLEND MOFONGO-** A Blend of fried tostones & yucca mashed together with adobo and roasted garlic finished with a bijol butter sauce.

**Choice of seared Chicken\* 18, Shrimp \*21, Churrasco steak\* 21.**

**CAZUELA DE MARISCO\*-**Fish stew medley of fresh calamari, mussels, clams, shrimp, scallops and chunks of salmon. Simmered in a light tomato saffron broth. Served with toasted baguette. **21 *Add half a lobster .*MP**

**Sides**

**Queso Frito, Yucca Mash, Rice & Beans, Yucca fries, Bacon Yucca Cake, Roasted peppers & Caramelized onions, House or Cesar salad, French fries, Home fries, Maduros, Aguacate, or Tostones 4.50 each**

**Postres/Dessert**

**TRES LECHES-**Sweet vanilla sponge cake soaked in a sweet three-milk sauce. Topped

with whipped cream and toasted coconut flakes. **8**

**ABUELITAS FLAN-**This authentic traditional coconut flan has been passed down four generations. Truly a must try!  **8**.

**ICE CREAM SANDWICHES-**Choice of; Banana & Peanut Butter Or Cookies & Cream **5**

**Specialty Drinks**

**MANGO-JALAPENO MARGARITA-Glass:11/Pitcher: 35**

Fresh jalapeño infused lime juice, mango tequila, orange liquor and mango puree served with a seasoned salt rim. ***Served frozen or over ice.***

**MARGARITA- Glass: 11/Pitcher: 35**

Tequila, orange liquor and sour mix. ***Served frozen or over ice.***

***choice of;*** ***Regular, Mango******or Passion fruit puree.***

**SRIRACHA OR REGULAR BLOODY MARY: 11/Pitcher: 35**

Vodka and **hot & spicy or regular** tomato juice on the rocks.

**BLENDOPOLITAN-Glass: 11/Pitcher: 35**

Pasoa, vodka, mango puree a splash of cranberry.

**BLUE LONG ISLAND -Glass: 11/Pitcher: 35**

Vodka, gin, rum, tequila, triple sec, blue curacao & sour mix.

**COCONUT MOJITO-Glass: 11/ Pitcher: 35**

Coconut rum muddled with fresh limes, soda and fresh mint.

**MANGO MARTINI Glass: 11/Pitcher: 35**

Smirnoff mango & Smirnoff orange vodka, mango puree splash and orange and pineapple juice. Served chilled straight up.

**CAIPIFRINHA-Glass: 11/Pitcher: 35**

Our twist on Brazil's national cocktail, white rum, brown sugar and lime.

***Choice of***; ***Regular, Mango or passion fruit puree.***

**SANGRIA ROJA / SANGRIA BLANCA-Glass: 9 / Pitcher: 25**

Choice of **red,white wine or champagne** A delicious blend of brandy, spiced rum,triple sec and peach schnapps topped with a splash of OJ and Sprite**.**

**BUSTELLO MARTINI 11**

Bustello Espresso, coffee liquor, Smirnoff Vanilla vodka, irish cream and hazelnut liqueur served cold and frothy.

**MIMOSA -Glass: 5 Pitcher: 22**

Champagne & choice of **orange, mango,peach,passion fruit or blood orange.**

**PINA COLADA-Glass: 11/Pitcher: 35**

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| **SOUTH BEACH MARTINI -Glass: 11/ Pitcher: 35**  **\*CELEBRATE YOUR BIRTHDAY AT BLEND!**  **FREE BOTTLE OF CHAMPAGNE & BIRTHDAY CAKE**  **ASK SERVER FOR DETAILS**  **\*minimum party of 6 or more,1 drink per person spend required\***  **HOOKAH ONLY $25 EVERYDAY**  Coconut rum, Pasoa, pineapple & orange juice. Served chilled straight up  garnished with fresh orange.  orange juice. |

Enjoy our version of this Puerto Rican creation. Coconut and Spiced Rum, coconut cream and pineapple juice. ***Sevred frozen or over ice.***

**MANGO TANGO-Glass: 11/Pitcher: 35**

Smirnoff mango vodka, coconut rum,mango puree,pineapple & cranberry juice.

**MOJITO-Glass: 11/ Pitcher: 35**

White rum, fresh mint and a splash of soda & lime juice. ***Frozen or over ice***

***Choice of;*** ***Mango******or Passion fruit puree.***

**CRANBERRY MANGO MARTINI-Glass: 11/Pitcher: 35**

Smirnoff Mango vodka, Cointreau, lime juice and a splash of cranberry.

**MORIR SOÑANDO....SONANDO....SONANDO-Glass: 11/ Pitcher: 35**

Our spiked version of this Dominican classic, evaporatedmilk, orange juice

Vanilla, sugar and spiced dark rum.

**SOUTH BEACH MARTINI-Glass: 11/ Pitcher: 35**

Coconut rum,Pasoa,pineapple & orange juice. Served chilled straight up.

**MORIR SONANDO...SONANDO.... SONANDO** Glass: 10 / Pitcher: 34

Our version on this Dominican classic, evaporated milk, orange juice,

Vanilla & sugar spiked w/ spiced dark rum.

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| **SPECIALS BELOW CANNOT BE COMBINED WITH GROUPONS OR ANY OTHER**  **PROMOTIONS,DINE IN ONLY \*MUST PURCHASE FOOD WITH DRINK SPECIALS**  **BREAKFAST SPECIAL- 2 fresh eggs, home fries or mangu and toasted baguette. From 8:00AM to 12:00PM $2.99**  **$5 MIMOSA'S EVERY DAY ALL DAY**  **Mondays - $5 Sangria - $3 Pastelitos**  **Tuesdays-$5 Don Julio Tequila - $3 Tacos**  **Wednesdays-$5 Margaritas- $3 Sliders**  **1FREE shot for participants that sing☺**  **Thursdays-$5 Mojito's-$3Coconut Shrimp**  **Friday $5 Champagne-$3Empanadas De Yucca**  **Saturday-$5 Wines- $3 Bolitas de Mangu**  **Sundays- $5 Moscato- 50¢ Chicharron**  **& $15 Buckets;5 bottles of Dos equis or Sol**  **$15 HOOKAH 10:00PM EVERYNIGHT!!!**  **(MAX 2 PEOPLE PER HOOKAH $15 REFILLS)**  **ABOVE SPECIALS CANNOT BE COMBINED WITH GROUPONS OR ANY OTHER**  **PROMOTIONS,DINE IN ONLY \*MUST PURCHASE FOOD WITH DRINK SPECIALS**  **Café\*;** **Coffee,Tea,Chai or Hot Chocolate. 2.50** **(\*1free refill),**  **Soda\*;Tonic Water, Coke, Diet Coke, Ginger Ale or Lemonade 3**  **(\*1free refill)**  **Juice\*; Passion fruit, Pineapple, Orange,cranberry,Morir Sonando.3**  **(\*1free refill),**  **Water; Poland Spring water 2- Saratoga Sparkling Water lg.bottle.5**  **BLEND IS ALWAYS HIRING EXPERIENCED PEOPLE**  **FOR FRONT AND BACK OF THE HOUSE,ASK MANAGER ON FOR DETAILS**  **BLEND CATERS AND IS AVAILABLE FOR PRIVATE PARTIES**  **BLEND DELIVERS WITH GRUBHUB,UBEREATS & DOORDASH** |

**DRESS CODE:**

**GROWN AND SEXY, NO ATHLETIC WEAR.**

**GENTLEMEN NO TANK TOPS-SLEEVELESS SHIRTS.**

**WE ARE UNABLE TO MAKE ANY EXCEPTIONS**

**WE SUGGEST A 20% GRATUITY ON PARTIES 5+**

**KEEP IN MIND THAT SERVERS WORK MOSTLY FOR TIPS**

**SORRY WE DO NOT ACCEPT $50 & $100 BILLS**

**Vinos**

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| **WHITES** | **Glass** | **BTL** |
| **Canyon Road Moscato - California** | **8** | **22** |
| **Principato Pinot Grigio - Italy** | **8** | **22** |
| **Crane Lake Chardonnay – Chile** | **8** | **22** |
| **ROSÉ** |  |  |
| **Beringer white Zinfandel -Ca** | **8** | **22** |
| **REDS** |  |  |
| **Santa Rita 120 Merlot - Chile** | **8** | **22** |
| **Stone Cellars Cabernet - California** | **8** | **22** |
| **Bubbly** |  |  |

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| **Wycliff Brut Or Rose Champagne- California** | **22** |
| **Moet + Chandon Imperial – France** | **119** |
| **$3 Shots** |  |
| **Smirnoff Vodka;Coconut-Orange-Raspberry –Vanilla** | **3** |
| **Amaretto-Banana-Butterscotch-Coffee-Godiva-Rasberry-Melon-Sour Apple-Aguardiente** | **3**  **3** |
| **Shots** |  |

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| |  |  |  |  | | --- | --- | --- | --- | | **Brugal Rum** | **5** | **Baileys** | **5** | | **Buchanans 12** | **5** | **Ciroc** | **5** | | **Bulleit Bourbon** | **5** | **Captain Morgan** | **5** | | **Crown Royal** | **5** | **Fireball** | **5** | | **Don Julio Tequila** | **5** | **Chivas** | **5** | | **Gran Marnier** | **5** | **Hennessy VS** | **5** | | **Johnny Walker Black Label** | **5** | **HennessyVSOP** | **8** | | **Kalembu Mamajuana** | **5** | **Jorge Dickel** | **5** | | **Grey Goose** | **5** | **Jameson** | **5** | | **Zacapa 23** | **5** | **Titos Vodka** | **5** | | **Zacapa xo**  **Cerveza/Beer**   |  |  |  |  |  | | --- | --- | --- | --- | --- | | **Blue Moon** | **5** |  |  |  | | **Coors Light or Non Alcohol** | **4** |  |  |  | | **Dos Equis Lager** | **5** |  |  |  | | **Heineken /Light** | **5** |  |  |  | | **Sol** | **5** |  |  |  |   **Strongbow hard apple cider 5** | **10** | **Remy VSOP** | **7** | |  |  |  |  | |  |  |  |  | |  |  |  |  | |  |  |  |  | |  |  |  |  | |  |  |