



Blind Tiger Brewery & Restaurant

Established
May 1995

Published
July 17, 2020

Congratulations!

John Dean

Brewmaster

Alvaro Canizales

Head Brewer

Kansas Craft Brewer of the Year - 2018

Blind Tiger Bock - Bronze Medal - Great American Beer Festival 2018

Basil Beer - Gold Medal - Great American Beer Festival 2014

Champion Brewmaster!

Champion Brewery!

World Beer Cup 2014

Large Brewpub Division



Gold Award - Munich Dunkles

Silver Award - Maibock

World Beer Cup 2014

Blind Tiger Beer

Local

Beer To Go - Growlers & Squealers

New Half Gal Growler 16.00 (Plus Tax)

Refill Half Gal Growler 12.00 (Plus Tax)

New Quart Squealer 11.00 (Plus Tax)

Refill Quart Squealer 8.00 (Plus Tax)

Some specialty beers a little higher



By the Glass 4.50 (Plus Tax)

Half Glass 3.00 (Plus Tax)

Some specialty beers a little higher

Beer Flight, Pick Four Samples 5.00 (Plus Tax)



Kegs To Go

• 1/6th barrel keg (5.167 gallon) 72.00 (Plus Tax)

• 1/2 barrel keg, full keg (15.5 gallon) 186.00 (Plus Tax)

• **We request 72 hours notice please!**

• Keg Deposit 100.00 per keg

• Deposit returned upon inspection of equipment

• Subject to availability of product

***Ask for Blind Tiger Beer on-tap at
your favorite restaurants & bars
all over northeast Kansas!***

From Our Scratch Kitchen!

Prepared fresh from scratch right here!

Shareable

Appetizers

Big Portions

Stuffed Jumbo Mushrooms Hand-stuffed with our special cream cheese mixture, with bacon, hand-breaded, served golden brown, with our creamy horseradish sauce 10.99

Tiger Wings Nine Jumbo chicken wings slow-smoked, & quick-fried, choice of any of our famous sauces 11.49

- Our Mild Buffalo Sauce
- Honey Mustard
- Our Hot Buffalo Sauce
- House-made Blue Cheese Dressing
- Our Original Spicy BBQ Sauce
- Our KC Style BBQ Sauce

Say Cheese Fries Generous portion of our seasoned fries topped with melted Cheddar & Jack cheeses, bacon crumbles, and a side of ranch, great to share 10.49

Tiger Paws Potato skins with a thick layer of potato, smothered in Cheddar & Jack cheeses, with bacon crumbles, green onion & our Pico-de-Gallo piled on, with our Tiger Sauce 8.99

BT Spinach & Artichoke Dip Our unique recipe, creamy combination of three cheeses, bacon, spinach, & artichokes, topped with bacon & chives, served with tortilla chips 9.49

Peanuts Salted, in the shell, a generous bowl 2.49

Con-Queso Cheese Dip and Tortilla Chips 6.99

Our House-Made Salsa and Tortilla Chips 4.49

Idaho Nachos Plump Potato chunks, seasoned just right, smothered with ground beef and our black beans, topped with our Con-Queso Cheese, Pico-de Gallo and Sour Cream 9.49

Rib Tips Our amazing tender smoked pork rib tips, cut into big chunks and served with either of our BBQ sauces 9.99
- Be Careful of the Bones -

Chicken Strips Hand-breaded tender jumbo chicken tenderloin fillets, served golden brown, choice of honey mustard, ranch, BBQ, gravy, mild Buffalo, or hot Buffalo sauce 9.99

Dave's Dip Designed by Dave, a Tiger regular. A healthy portion of our own con-queso, a blend of three cheeses & chilies, Pico de Gallo, ground beef & black beans, tortilla chips for dipping. *It's good to have a friend like Dave!* 8.99

Texas Nachos A fiesta of tortilla chips smothered in Cheddar & Jack cheese, black beans, Pico-de-Gallo, sour cream, & green onion, jalapeños on request (no extra charge) 9.49

- Add Chicken 3.99
- Add Steak 5.49
- Add Pulled Pork 3.99

Al's Jalapeño Poppers Our head brewer's recipe, fresh, jumbo jalapeños peppers hand-stuffed with our special cream cheese and bacon mixture, served golden brown, will make your tongue dance 9.49

Salads & Soups

Jo Ann's Chopped Salad She always ordered it, "Less lettuce and more other veggies please." We throw in all our veggies over fresh mixed lettuces, and then chop it a bit
Entrée Size 10.49

House Garden Salad Fresh Mixed Lettuces, tomato, onion, and croutons Side-Salad Size 3.99

Cobb Salad Mixed greens, our hickory-smoked chicken, bacon, avocado, tomatoes, boiled egg, blue cheese crumbles, Cheddar & Jack cheeses, choice of dressing
Entrée-Size 13.99

Caesar Salad Romaine lettuce tossed in classic Caesar dressing, topped with Parmesan cheese and croutons
Side-Salad Size 4.99 Entrée Size 9.49

Soup of the Day Created daily by our imaginative kitchen staff, always hearty and rich, ask your server for today's offering
Cup 3.99 Bowl 5.99

Half-Sandwich Combo Half of our Classic Club Sandwich, and add another item from below 11.49
• Cup of soup • House garden salad • Baked potato

Add Meat to Any Salad: • Add Chicken or Pulled Pork 3.99 • Add Steak or Brisket 4.99 • Add Salmon or Shrimp 5.49

Dressings

- Buttermilk Ranch House-Made
- Honey Mustard House-Made
- Bleu Cheese House-Made
- Thousand Island House-Made
- French (fat free)
- Caesar
- Raspberry Vinaigrette
- Italian
- Oil & Vinegar

The Blind Tiger Brewery & Restaurant is named for the Prohibition era custom of illegal drinking establishments displaying stuffed tigers or china tigers to alert potential patrons to the availability of illicit alcohol after hours. In southern dialect a "tiger" was a roaring party. These "tigers" were "blind" because the authorities, at least officially, did not know they existed.
Welcome to our speakeasy!

Better Meat - Better Steaks!

USDA Choice

Wet Aged

Hand Cut Daily Right Here

Char-Grilled to Order*

Brewhaus Steaks

<p>Add Sautéed Onions & Green Peppers 2.99</p>	<p>Filet Mignon 6 oz Cut Bacon Wrapped 22.49</p> <p>Kansas City Strip Steak A Classic 8 oz Cut 18.49 12 oz Cut 21.49</p> <p>Rib Eye Steak Well Marbled 12 oz Cut 22.49</p> <p>Top Sirloin Steak Tender and Juicy 8 oz Cut 17.49 12 oz Cut 19.49</p> <p>Steak Tips Grilled with Onions & Green Peppers & our unique Herbolsheimer Sauce 10 oz Cut 18.99</p> <p>Chopped Steak 8 oz USDA Choice Steak Ground Right Here 12.99 8 oz All Natural Kansas Bison (Buffalo) 13.99</p> <p style="text-align: center;"><i>Medium-well & well-done steaks take a little longer</i></p>	<p>Ordering Guide</p> <p>Rare 120° to 125° Very Red, Cool Center*</p> <p>Medium Rare 125° to 130° Red, Warm Center</p> <p>Medium 130° to 135° Pink, Hot Center</p> <p>Medium Well 135° to 140° Dull Pink Center</p> <p>Well Done 155°+ Cooked Through Takes a While</p>
<p>Your Steak Blackened 1.99</p>		
<p>Surf & Turf: Add Four Large Beer- Battered Shrimp 5.49</p>		



Is Back

Local

Slow Hickory Smoked

Our Famous Prime Rib Dinner

Choice of One Side Dish

The Big One 21.49

The Bigger One 24.99

Limited Quantity

Get It While It Lasts

Fridays & Saturdays Only

Lunch & Dinner

Home Style Entrees

Cajun Chicken Pasta Grilled Chicken with mild Cajun seasoning and Pico de Gallo in our own rich Alfredo Sauce over Fettuccine noodles, served with garlic toast 13.49

Smoked Chicken Pasta Penne Pasta and our hickory-smoked BBQ chicken, with sliced mushrooms, in our own rich Alfredo sauce, with Parmesan cheese on top, plus garlic toast 13.49

Fettuccini Alfredo Yummy Fettuccine noodles in the creamy goodness of our house-made Alfredo sauce, served with garlic toast:

- Pasta & Sauce 10.49
- Add Chicken 3.99
- Add Shrimp 5.49
- Add Smoked Brisket 4.99



Fish-N-Chips Ample Cod fillets *hand-dipped* in our County Seat Wheat Beer batter, served golden brown, with tartar sauce, coleslaw and French fries 13.49

Salmon Fillet 8 oz Atlantic Canadian Salmon fillet, with our own mustard-dill sauce on the side, with one side dish, of your choice - **Poached** or **Blackened** 16.99



Shrimp Platter Six large shrimp *hand-dipped* in our own County Seat Wheat Beer batter, served golden brown & crispy, or, sautéed in butter, with choice of two side dishes 13.49

Chicken Fried Steak *Hand-breaded to order*, tenderized steak, served golden brown, a big portion, smothered in creamy country-style gravy, with choice of two side dishes 13.49

Chicken Fried Chicken Marinated tender chicken breast *hand-breaded to order*, served golden brown, our own country-style gravy or honey mustard on request, with choice of two sides 12.99

Chicken-N-Chips Over-size chicken tenderloin fillets, *hand-breaded*, served golden brown & crispy, with French fries and green beans 12.99 *Or, order yours grilled*



Texas Roadrunner Grilled chicken breast piled high with our smoked brisket, shredded cheeses, Buffalo wing sauce, Pico-de-Gallo and green onion, all on a bed of rice pilaf, with a side of black beans, *an original BT favorite* 11.99

Build Your Own Quesadilla Large flour tortilla filled with mixed cheeses and Pico-de-Gallo, grilled and served with sour cream, guacamole, and shredded lettuce



try all six variations

- Three Cheese 10.49
- Smoked Chicken 11.99
- Shrimp 11.99
- Black Bean 10.49
- Smoked Brisket 11.99
- Pulled Pork 11.99

From Our Scratch Kitchen!

Prepared fresh from scratch right here!

Tiger-Que

Pulled Pork Platter Hickory smoked tender pork butt, *hand-pulled*, served with a choice of our BBQ Sauces, with two side dishes

- The Big One 11.99
- The Bigger One 13.99

Pulled Pork Sandwich Hickory smoked tender pork butt, *hand-pulled*, with a choice of our BBQ Sauces, on a wheat or onion bun, with one side dish 11.49

↓ ↓

Or, have yours **Traditional Carolina Style** topped with coleslaw, with one side dish 12.49

Rib Tip Platter Our famous dry rubbed, hickory smoked Rib Tips, with a choice of our BBQ Sauces, with two side dishes 11.99

- **Be Careful of the Bones** -

Smoked Brisket Platter Our slow smoked, tender, thin-sliced **Beef Brisket**, with choice of our BBQ Sauces, with two side dishes 12.99

Smoked Brisket Sandwich Our slow hickory smoked, sliced **Brisket** piled high on a wheat or onion bun with a choice of our BBQ Sauces, with one side dish 11.99

Tiger-Que Combo Platter Includes our Pulled Pork, Burnt Ends, and Sliced Brisket, with a choice of our BBQ Sauces, with two side dishes 15.99

Burnt Ends Our famous slow hickory-smoked Blind Tiger BBQ **Brisket**, with a choice of our BBQ Sauces, with two side dishes

- The Big One 12.99
- The Bigger One 15.99

BBQ Sauces: Our Own Kansas City Style Our Own Original Blind Tiger Spicy



We take pride in our Barbeque and never cut corners. Fresh-smoked daily with the goal of running out every day. Yes, like the old-time Barbeque joints we want to run out - that means all our Barbeque is fresh today. We don't use a freezer, or cooler, or microwave, and we don't smoke anything yesterday & heat it up today. We try to make the right amount each day and when we are out, we are out. Thank you for your patronage. - Jay

Side Dishes

- BBQ Baked Beans (with pork)
- Seasoned Black Beans (with bacon)
- Seasoned Green Beans (with pork)
- Mashed Potatoes • Baked Potato
choice of butter, sour cream, green onion

*Load your Mashed or Baked Potato
Bacon Bits 79¢ Cheese 49¢*

Side Dishes Separately 2.49

- Seasonal Vegetables
- House-made Macaroni & Cheese
- Creamy Coleslaw
- House Garden Salad (99¢ extra)
- Seasoned French Fries
- Steak Fries • Sweet Potato Fries

*Add Country-style Gravy to your
French Fry order 79¢*

Daily Specials ~ All Day

Mondays Quarter Smoked Chicken

Covered in our own BBQ spice rub, slow-smoked tender and juicy, with either of our BBQ Sauces on the side, and one side dish 10.99 *Order white or dark meat*

Tuesdays Soft Shelled Street Tacos

Chef's Choice each Tuesday - our own BBQ Pulled Pork, or BBQ Beef Brisket, or BBQ Smoked Chicken - in soft corn taco shells, with our own Santa Fe Dressing, and Cilantro Coleslaw on top, with one side dish 11.49

Wednesdays Baby Back Rib Platter

Our slow-smoked Baby Back Ribs, choice of either or both of our House-Made BBQ Sauces, with one side dish

Half Slab 14.99 Full Slab 23.49

Thursdays Chicken & Noodles

House-made, hearty and rich, with mashed potatoes in the center, a big portion, reminiscent of your Mom's Kitchen 10.99

Fridays & Saturdays Smoked Prime Rib

Our Famous Slow Hickory-Smoked Prime Rib from our huge smoker, lunch & dinner, *get it while it lasts*, with choice of one side dish

The Big One 21.49 The Bigger One 24.99

Sundays Grandmom Mildred's Meatloaf

Her favorite recipe, made with trimmings from our steaks, served with mashed potatoes & brown gravy, and a side of green beans 11.49

As Back

New

From Our Scratch Kitchen!

Prepared fresh from scratch right here!

Burgers

Brewhaus Burger* Half-pound of USDA Choice Sirloin, Rib Eye, Filet, & K.C. Strip from trimmings from our steaks, ground here at the **Blind Tiger Brewery**, grilled and served on a Wheat or Onion Bun, with lettuce, tomato, onion, and a pickle 12.49



The Kansan* Half-pound of fresh-ground, free-range, low-fat, all-natural **Kansas Bison (Buffalo)**, **raised right here in Shawnee County!** Grilled and served on a Wheat or Onion Bun, served with lettuce, tomato, onion, and a pickle 13.49

Very lean, best if medium rare or medium.

Local

Build a Custom Burger

Bacon, Guacamole, Chunky Blue Cheese 99¢ each

Caramelized Onions, Jalapeños, Fried Egg, Mushrooms 79¢ each

Cheeses: Cheddar, American, Pepper Jack, Swiss, Provolone 79¢ each

Burgers & Sandwiches served with French Fries & Pickle, or substitute any side

Sandwiches

Also see three sandwiches listed with our Barbeque

Buffalo Chicken Wrap Crispy golden brown chicken, with our Buffalo sauce, Cheddar & Jack cheeses, wrapped in a flour tortilla, lettuce, Pico de Gallo, & ranch dressing 11.49

Turkey Bacon Wrap Turkey slow-smoked in-house, lettuce, bacon, mayonnaise and guacamole wrapped in a flour tortilla 11.49

Grilled Reuben Sandwich Toasted marbled rye bread, a generous stack of grilled corned beef and sauerkraut, Swiss cheese, and Thousand Island dressing - a pub classic 11.49

Blind Tiger Bratwurst Locally sourced, locally made, quarter-pound, German-style pork Bratwurst, made with **Blind Tiger Beer**, on a Hoagie Bun, with sauerkraut 8.99

Fried Chicken Sandwich Marinated tender chicken breast *hand-breaded*, fried golden brown, on a Wheat or Onion bun, topped with your choice of our cheeses, marinated Red Onion, our own Garlic Aioli, and Cole Slaw 11.49

New

Classic Club Sandwich Thin sliced smoked ham, turkey, and bacon, with Cheddar & Jack cheeses, fresh lettuce, tomato, and mayonnaise, triple-stacked on toasted Sour Dough bread 11.49

Slow Smoked Turkey Sandwich Bacon, Pepper Jack Cheese, our slow-smoked sliced Turkey, and our house-made Chipotle Mayonnaise, on a Wheat or Onion Bun, with lettuce, tomato & onion 11.49

Soft Beverages

Iced Tea Coffee

Pepsi Diet Pepsi Sierra Mist Mountain Dew Dr. Pepper

Raspberry Iced Tea Lemonade Arnold Palmer

↑ **Unlimited refills with food purchase** ↑

Brewed at the **Blind Tiger Brewery**
Our Own, Old Fashioned

Root Beer

By the glass

Or **Root Beer To-Go**

New Growler 11.99 Refill 8.99

New Squealer 7.99 Refill 5.49

Local

Desserts

Black Forest Cake House-made, a German tradition, moist and chocolaty, our long-time Senior Cook Fidela's recipe, *From Scratch!* **A Big Portion** 6.99

New York Style Cheesecake House-made with love, Add chocolate and/or caramel sauce, no extra charge, *From Scratch!* **A Big Portion** 6.99

Tiger Cookies House-made, our own recipe, fresh daily, soft and buttery, with rolled oats, chocolate chips and chopped walnuts, while they last, *have several* 99¢ each

Scoop of Vanilla Ice Cream 1.99

Kids

Includes drink & one side

Chicken Strips (two jumbo strips) 5.99

Quarter Pound Hamburger 5.99

Quarter Pound Cheeseburger 6.49

Grilled Cheese Sandwich 5.99

House-made Mac & Cheese 5.49

New

Real Tigers!



Kansa Raja, Sumatran Tiger Cub. Born at the **Topeka Zoo** October 15, 2018, Named by a **Blind Tiger** Patron. *Photo courtesy of Kathleen Jo Otto.*

Blind Tiger Brewery
is the
Proud Sponsor
of the
Sumatran Tigers
at the
Topeka Zoo.

A portion of your
Tiger Bite IPA
Purchase
(glass, growler, keg)
Supports Topeka's Tigers.


The Kansas Buffalo (Bison) we serve is raised right here in Shawnee County. As the Buffalo Herd increases, the excess animals are humanely harvested and processed by a local, licensed, & inspected meat facility. The Buffalo Meat comes to the **Blind Tiger Brewery** to become our delicious, lean Kansan Burger (plus steaks on special occasions). The Buffalo Bones are provided to the Topeka Zoo to enrich the lives of the Sumatran Tigers as part of our on-going sponsorship.


Things to Know


We provide an every-day food discount to our Military, Peace Officers, EMTs, Nurses, and Fire Fighters.
Thank you for protecting all of us!

Our **Banquet Room** in our loft is available for scheduled private events of up to 60 people. Plus there are several semi-private spaces available for your event. See our **Banquet Menu** at www.blindtiger.com.

Menu Symbols:

Made with Our Award Winning Craft Beer 

These items are spicy hot! 

Items from Topeka & the Surrounding Area 

Catering: We cater for your large and small events. Please speak to any Manager.

Gluten Free Menu Available
Ask Your Server

Parties of Eight or more, for your convenience we add an 18% service charge (gratuity) on each guest check. All gratuities are at the discretion of the guest.

Kitchen Hours

Sunday through Thursday 11:00 am to 9:00 pm.

Friday and Saturday 11:00 am to 10:00 pm.

Join our email list to receive updates on new beers & food specials. Ask your server.

Retail

Full	Shaker Pint Glass	4.99	Willi Becher Glass	4.99
Color	Hefeweizen Glass	5.99	Willi Becher Gold Glass	5.99
Logo	Dimple Mug, 1/2 L	6.99	Sampler	4.99
Glassware	Dimple Mug, 1 L	14.99	Beer Boot, 1/2 L	19.99
	Pilsner Gold	7.99	Beer Boot, 1 L	33.99
	Goblet	4.99		

Gift Cards In Any Denomination

Need a gift for someone with good taste?

How about something that tastes good!

Gift Cards \$25 or more come with a Logo Pint Glass.

Our Retail Items Make Great Gifts

Check out our cool shirts & glassware in our front lobby plus our tin beer sign & prints of our famous mural.

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*