



Blind Tiger Brewery & Restaurant

Established
May 1, 1995

Published
September 28, 2021

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

Local

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 12.99

- Bone-in or Boneless -

- Our Mild Buffalo Sauce
- Our Hot Buffalo Sauce
- Our Original Spicy BBQ Sauce
- Honey Mustard
- House-made Blue Cheese Dressing
- 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 dressing, great to share 10.99

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 9.99

BT Spinach & Artichoke Dip *Our unique recipe*, creamy combination of three cheeses, bacon, spinach, & artichokes, topped with bacon & chives, served with tortilla chips 9.99

Peanuts Salted, in the shell, a generous bowl 2.49

Con-Queso Cheese Dip and Tortilla Chips 7.49

Our House-Made Salsa and Tortilla Chips 5.49

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 9.99

Rib Tips Big chunks of our amazingly tender Smoked Pork Rib Tips, served with either of our BBQ sauces 11.49

- 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 11.49

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!* 8.49

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) This thing is big! 9.99

• Add Chicken 3.99 • Add Steak 4.99 • Add Pulled Pork 3.99

Al's Jalapeño Poppers Our head brewer's recipe. *Fresh, Jumbo* jalapeño peppers *hand-stuffed* with our special cream cheese and bacon mixture, served golden brown, will make your tongue dance 9.99

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 12.49

House Garden Salad Fresh Mixed Lettuces, tomato, onion, and croutons, Cheese on request Side-Salad Size 4.99

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 5.99 Entrée Size 11.99

Soup of the Day Created daily by our imaginative kitchen staff, always hearty and rich, ask your server for today's offering Cup 4.49 Bowl 5.99

Half-Sandwich Combo Half of our Classic Club Sandwich, and add another item from below 12.49
• Cup of soup • House garden salad • Baked potato

Add Meat to Any Salad: • Chicken or Pulled Pork 3.99 • Steak or Brisket 4.99 • 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!

Farm-to-Table Our Steaks - 100% Kansas Beef! Topeka Exclusive

Hand-Cut Daily **From E3 Meat Co., Fort Scott, Kansas** Char-Grilled to Order *

Raised, Grazed, & Finished in Kansas 100% Angus Grass Fed & Grain Finished

30 Days Wet Aged Never Frozen USDA Choice & Above! Room-to-Room Certified

Never Ever — No Steroids, No Hormones, No Antibiotics!

Add Sautéed Onions & Green Peppers 2.49	Filet Mignon Bacon Wrapped 6 oz Cut 22.99	Steaks Served with Two Side Dishes		Rare 120° to 125° Cool to Warm Red Center*
	Kansas City Strip A Classic 12 oz Cut 25.99			Medium Rare 125° to 130° Warm Red Center
Your Steak Blackened 1.49	Rib Eye Well Marbled 12 oz Cut 25.99		Medium 130° to 135° Hot Pink Center	
Surf & Turf: Add Four Large Beer-Battered Shrimp 5.99	Top Sirloin Tender and Juicy 8 oz Cut 17.49 12 oz Cut 20.99		Medium Well 135° to 140° Mostly Brown Center	
	Steak Tips Grilled with Onions & Green Peppers & our unique Herbolsheimer Sauce 10 oz Cut 18.99		Well Done 155°+ Cooked Through Takes a While	
	Chopped Steak Beef, Choice & Above 8 oz 13.99			
	All Natural Kansas Bison (Buffalo) 8 oz 15.99 <i>Medium-well & well-done steaks take a little longer</i>			

Local 100% Kansas Beef Slow Hickory Smoked Limited Quantity	Our Famous Prime Rib Dinner		Farm-To-Table Local Choice of One Side Dish Lunch & Dinner
	The Big One 22.99 Get It While It Lasts	The Bigger One 26.99 Fridays & Saturdays Only	

Big Portions Home Style Entrees Big Portions

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 13.99

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 13.99

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

- Pasta & Sauce 10.99
- 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 14.99

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 14.49

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 14.49

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 13.99

Chicken-N-Chips Over-size chicken tenderloin fillets, *hand-breaded*, served golden brown & crispy, with French fries and green beans 13.99 *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* 13.99

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 12.49
- Smoked Chicken 13.99
- Shrimp 13.99
- Black Bean 12.49
- Smoked Brisket 13.99
- Pulled Pork 13.99

Fresh Smoked Daily Right Here

Smoked with Locally Grown and Harvested Hickory

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 13.49
- The Bigger One 15.49

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 12.99



Or, have yours **Traditional Carolina Style** topped with coleslaw, with one side dish 13.49

Rib Tip Platter Our famous dry rubbed, hickory smoked Rib Tips, with a choice of our BBQ Sauces, with two side dishes 13.99

- 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 13.99

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 12.99

Tiger-Que Combo Platter Includes our Pulled Pork, Burnt Ends, and Sliced Brisket, with a choice of our BBQ Sauces, with two side dishes 16.49

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 13.49
- The Bigger One 15.99

Bar-be-que Sauces:

Our Own Kansas City Style

Our Own Original Blind Tiger Spicy



We take pride in our Barbeque and never cut corners. Always 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 Bar-be-que 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

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 11.99

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 24.49

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 22.99 The Bigger One 26.99

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 12.99

Local

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**, flame grilled and served on a Wheat or Onion Bun, with lettuce, tomato, onion, and a pickle 13.99



The Kansan* Half-pound of fresh-ground, free-range, low-fat, all-natural Kansas Bison (Buffalo), **raised right here in Shawnee County!** Flame grilled and served on a Wheat or Onion Bun, with lettuce, tomato, onion, and a pickle 15.99

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 Big chunks of our crispy golden brown chicken, with our Buffalo sauce, Cheddar & Jack cheeses, fresh lettuce, Pico de Gallo, & ranch dressing, wrapped in a big flour tortilla, 12.99

Turkey Bacon Wrap Turkey, slow-smoked in-house, along with fresh lettuce, bacon, mayonnaise, and our own guacamole, wrapped in a big flour tortilla 12.99

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 fresh lettuce, tomato & onion 12.99

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, with marinated Red Onion, our own Garlic Aioli, and Cole Slaw 12.99

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 12.99

Grilled Reuben Sandwich Toasted marbled rye bread, a generous stack of corned beef grilled to order, along with Sauerkraut, Swiss cheese, and Thousand Island dressing - a pub classic 12.99

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 12.99 Refill 8.99

New Squealer 8.99 Refill 5.49

Local

Desserts

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

House-Made Specialty Cheesecake Not Every Day, Could Be - Oreo, Strawberry, Chocolate, Snickers, you never know what is next, *From Scratch!* A Big Portion 6.99

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 5.49

House-made Mac & Cheese 5.49

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 Color Logo Glassware	Shaker Pint Glass	4.99	Willi Becher Glass	4.99
	Hefeweizen Glass	5.99	Willi Becher Gold Glass	5.99
	Dimple Mug, 1/2 L	7.49	Sampler	4.99
	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.*