



Blind Tiger Brewery & Restaurant

Established
May 1, 1995

Published
January 7, 2022

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 18.00 (Plus Tax)

Refill Half Gal Growler 14.00 (Plus Tax)

New Quart Squealer 12.00 (Plus Tax)

Refill Quart Squealer 9.00 (Plus Tax)

Some specialty beers a little higher



By the Glass 5.00 (Plus Tax)

Half Glass 3.50 (Plus Tax)

Beer Flight, Pick Four Samples 5.50 (Plus Tax)

Some specialty beers a little higher



Kegs To Go

• 1/6th barrel keg (5.167 gallon) 79.00 (Plus Tax)

• 1/2 barrel keg, full keg (15.5 gallon) 215.00 (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 12.49

Tiger Wings Nine *Jumbo* chicken wings *slow-smoked*, & quick-fried, hand-tossed in any of our famous sauces 14.49

- Bone-in or Boneless -

• Our Mild Buffalo Sauce • *House-made* 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 dressing, great to share 11.49

Tiger Paws Potato skins with a thick layer of potato, smothered in Cheddar & Jack cheeses, bacon crumbles, green onion and our Pico-de-Gallo, with our own Tiger Sauce 11.49

BT Spinach & Artichoke Dip *Our unique recipe*, creamy combination of three cheeses, bacon, spinach, & artichokes, topped with bacon & chives, served with tortilla chips 11.49

Peanuts Salted, in the shell, a generous bowl 3.99

Con-Queso Cheese Dip and Tortilla Chips 7.99

Our House-Made Salsa and Tortilla Chips 5.99

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 10.99

Rib Tips Big chunks of our amazingly tender Smoked Pork Rib Tips, served with either of our BBQ sauces 12.99

- Be Careful of the Bones -

Jumbo Chicken Strips *Hand-breaded* tender chicken tenderloin fillets, served golden brown, choice of our honey mustard, ranch, BBQ, gravy, mild Buffalo, or hot Buffalo sauce 12.99

Dave's Dip Designed by Dave, a Tiger regular. A healthy portion of our own con-queso, a blend of three cheeses and chilies, Pico de Gallo, ground beef, and black beans, with tortilla chips for dipping. *It's good to have a friend like Dave!* 10.49

Texas Nachos A fiesta of tortilla chips smothered in Cheddar & Jack cheeses, our black beans, Pico-de-Gallo, sour cream, & green onion, jalapeños on request (no extra charge) *This thing is big!* 10.99

• Add Chicken 4.99 • Add Steak 5.99 • Add Pulled Pork 4.99

Al's Jumbo Jalapeño Poppers Our head brewer's recipe. *Fresh* jalapeño peppers *hand-stuffed* with our special cream cheese and bacon mixture, *hand-breaded*, served golden brown, will make your tongue dance 10.99

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 13.49

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 14.99

Caesar Salad Romaine lettuce tossed in classic Caesar dressing, topped with Parmesan cheese and croutons
Side-Salad Size 5.99 Entrée Size 13.49

Soup of the Day Created daily by our imaginative kitchen staff, always hearty and rich, ask your server for today's offering Cup 4.99 Bowl 6.99

Half-Sandwich Combo Half of our Classic Club Sandwich, and add another item from below 12.99
• Cup of soup • House garden salad • Baked potato

Add Meat to Any Salad: • Chicken or Pulled Pork 4.99 • Steak or Brisket 5.99 • Salmon or Shrimp 5.99

Dressings

• Buttermilk Ranch • Honey Mustard • Bleu Cheese • Thousand Island
House-Made House-Made House-Made 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 *

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

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

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

Add
Sautéed
Onions &
Green
Peppers
2.49

Your
Steak
Blackened
1.49

Surf
&
Turf:
Add Four
Large
Beer-
Battered
Shrimp
5.99

Filet Mignon Bacon Wrapped
6 oz Cut 22.99

Kansas City Strip A Classic
12 oz Cut 27.99

Rib Eye Well Marbled
12 oz Cut 28.99

Top Sirloin Tender and Juicy
8 oz Cut 17.99 12 oz Cut 20.99

Steak Tips Grilled with Onions & Green Peppers &
our unique Herbolsheimer Sauce 10 oz Cut 18.99

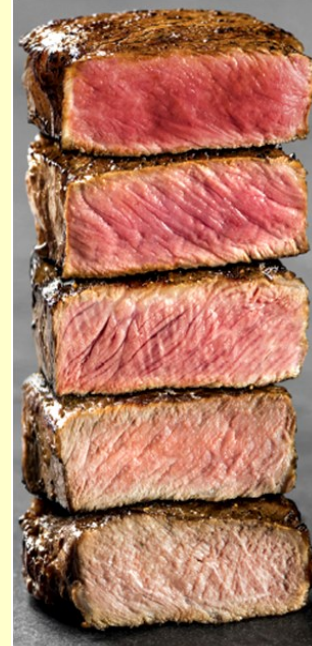
Chopped Steak

Beef, Choice & Above 8 oz 13.99

All Natural Kansas Bison (Buffalo) 8 oz 15.99

Medium-well & well-done steaks take a little longer

Steaks
Served
with Two
Side Dish-
es



Rare
120° to 125°
Cool to Warm
Red Center*

Medium Rare
125° to 130°
Warm Red
Center

Medium
130° to 135°
Hot Pink
Center

Medium Well
135° to 140°
Mostly Brown
Center

Well Done
155°+
Cooked Through
Takes a While

Local **100% Kansas Beef**

Slow Hickory Smoked
Limited Quantity

Our Famous Prime Rib Dinner

The Big One 25.99
Get It While It Lasts

The Bigger One 28.99

Fridays & Saturdays Only

Farm-To-Table

Choice of One Side Dish
Lunch & Dinner

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 14.99

Smoked Chicken Pasta Penne Pasta and our hickory-smoked BBQ chicken, with sliced mushrooms, in our own rich Alfredo sauce, Parmesan cheese on top, and garlic toast 14.99

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

- Pasta & Sauce 11.99
- Add Chicken 4.99
- Add Shrimp 5.99
- Add Smoked Brisket 5.99

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 16.49

Salmon Fillet 8 oz Atlantic Canadian Salmon fillet, with our own mustard-dill sauce on the side, with choice of one side dish - **Grilled, Poached, or Blackened** 17.99

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 15.99
Or, order yours grilled

Chicken Fried Steak *Hand-breaded to order*, tenderized steak, served golden brown, a big portion, smothered in creamy country-style or brown gravy, choice of two side dishes 15.99

Chicken Fried Chicken Marinated tender chicken breast *hand-breaded to order*, served golden brown, our own country-style or brown gravy, or honey mustard on request, with choice of two sides 15.49

Chicken-N-Chips Over-size chicken tenderloin fillets, *hand-breaded*, served golden brown & crispy, with French fries and green beans 15.49
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 our rice pilaf, with a side of black beans, *an original BT favorite* 15.49

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 13.49
- Smoked Chicken 14.99
- Shrimp 15.49
- Black Bean 13.49
- Smoked Brisket 14.99
- Pulled Pork 14.99

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 14.49
- The Bigger One 15.99

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 13.99



Or, have yours **Traditional Carolina Style** topped with coleslaw, with one side dish 14.99

Rib Tip Platter Our famous dry rubbed, hickory-smoked Rib Tips, with a choice of our BBQ Sauces, with two side dishes 14.49

- 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 14.99

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 13.99

Tiger-Que Combo Platter Includes our Pulled Pork, Burnt Ends, and Sliced Brisket, with a choice of our BBQ Sauces, with two side dishes 17.49

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 14.99
- The Bigger One 17.49

Bar-be-que Sauces:

Our Own Kansas City Style

Our Own Original Blind Tiger Spicy



We take pride in our Bar-be-que 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 and 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 99¢ Cheese 79¢*

Side Dishes Separately 2.99

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

**Add Country-style or Brown Gravy
To Your French Fries 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 12.99

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 15.99
- Full Slab 25.99

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 25.99
- The Bigger One 28.99

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 14.49

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

Local



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

Chunky Blue Cheese 99¢

Caramelized Onions, Jalapeños, Fried Egg, Mushrooms 99¢ each

Guacamole or Bacon 1.49 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 Bar-be-que



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, 13.99

Turkey Bacon Wrap Turkey, slow-smoked in-house, along with fresh lettuce, bacon, mayonnaise, and our own guacamole, wrapped in a big flour tortilla 13.99

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 13.99

Fried Chicken Sandwich Marinated tender chicken breast *hand-breaded*, served 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 13.99

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 13.99

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 13.99

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 13.99 Refill 9.99

New Squealer 9.99 Refill 6.49

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

Big Scoop of Vanilla Ice Cream 2.99

Kids

Includes drink & one side

Chicken Strips (two jumbo strips) 5.99

Quarter Pound Hamburger 6.49

Quarter Pound Cheeseburger 6.99

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, and 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. See our website or 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.*