



# Blind Tiger Brewery & Restaurant

Established May 1, 1995

Published May 10, 2024

## Congratulations!

**John Dean**  
Brewmaster

**Alvaro Canizales**  
Head Brewer

**Connor Dean**  
Cellarman

## 30 National & International Awards!

- Smokey The Beer - Bronze Award - World Beer Cup 2024
- Munich Dunkles - **Gold Award** - World Beer Cup 2024
- Blind Tiger Bock - Bronze Award - World Beer Cup 2024
- **Brewer of the Year!** Great American Beer Festival 2022
- **Brewery of the Year!** Great American Beer Festival 2022
- Blind Tiger Bock - **Gold Medal** - Great American Beer Festival 2022
- Smoke Follows Beauty Smoked Bock - **Gold Medal** - Great American Beer Festival 2022
- Blind Tiger Bock - Bronze Award - World Beer Cup 2022
- Blind Tiger Bock - Bronze Medal - Great American Beer Festival 2018
- Basil Beer - **Gold Medal** - Great American Beer Festival 2014
- **Champion Brewer!** World Beer Cup 2014 Large Brewpub Div.
- **Champion Brewery!** World Beer Cup 2014 Large Brewpub Div.
- Maibock - Silver Award - World Beer Cup 2014
- Munich Dunkles - **Gold Award** - World Beer Cup 2014



**Plus Sixteen More!**

*Local*

## Blind Tiger Beer!

*Local*

### Beer To Go - Growlers & Squealers

New Half Gal Growler 20.00 (Plus Tax)  
Refill Half Gal Growler 16.00 (Plus Tax)

New Quart Squealer 14.00 (Plus Tax)  
Refill Quart Squealer 10.00 (Plus Tax)

Some specialty beers a little higher  
Growlers available Sundays until 7:00 pm



### By the Glass 5.45 (Plus Tax)

Half Glass 3.86 (Plus Tax)  
Beer Flight, Pick Four Samples 5.91 (Plus Tax)  
Some specialty beers a little higher



### Kegs To Go Buy 'em at the bar or from your server

- 1/6th barrel keg (5.167 gallon) 92.00 (Plus Tax)
- 1/2 barrel keg, full keg (15.5 gallon) 252.00 (Plus Tax)
- A few beer styles a little higher
- **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!

Our Whole Menu Prepared Fresh from Scratch Right Here Daily!

## Shareable

## Appetizers

## Big Portions

**Stuffed Jumbo Mushrooms** *Hand-stuffed* with our special cream cheese mixture and bacon, *hand-breaded*, served golden brown, with our own creamy horseradish sauce 16.99

**Wing King 2023 Tiger Wings** Nine *Jumbo* chicken wings, bone-in, *slow-smoked*, and quick-fried, *hand-tossed* to glaze them with any of our famous sauces, or, order yours *naked* 15.99  
- **Eight Original House-Made Sauces** -

- Mild Buffalo
- Hot Buffalo
- BT Spicy BBQ
- Honey Sriracha
- Honey Mustard
- Blue Cheese Dressing
- Our KC Style BBQ
- Mango Habanero

**Say Cheese Fries** *Giant* stack of our seasoned fries topped with melted Cheddar & Jack cheeses, and bacon crumbles, with a side of ranch dressing, great to share 16.99

**Tiger Tips Half Pound** (*half portion*) of our amazingly tender *slow-smoked* Pork Rib Tips in big chunks, served with either of our BBQ sauces 12.99 - **Be Careful of the Bones** -

**Tiger Paws** Potato skins *with a thick layer of potato*, smothered in Cheddar and Jack cheeses, bacon crumbles, green onion, and house made Pico-de-Gallo, with our own Tiger Sauce 10.99

**Peanuts** Salted, in the shell, a generous bowl 4.99

**Jumbo Chicken Strips** *Hand-breaded* tender chicken tenderloin fillets, served golden brown, with choice of any of our sauces 11.99

- **Ten Original House-Made Sauces** -

- Mild Buffalo
- Hot Buffalo
- BT Spicy BBQ
- Honey Sriracha
- Ranch Dressing
- Honey Mustard
- Blue Cheese Dressing
- Our KC Style BBQ
- Mango Habanero
- Country Gravy

**Dave's Dip** Designed by Dave, a Tiger regular. A big portion of our own con-queso (a blend of three cheeses and chilies), Pico-de-Gallo, **100% Local Beef**, and our black beans, with tortilla chips for dipping. *Thank You Dave!* 12.99

**Texas Nachos** A fiesta of tortilla chips smothered in melted Cheddar & Jack Cheeses, our own black beans, house made Pico-de-Gallo, sour cream, and green onion, jalapeños on request (no extra charge) *This thing is big!* 13.99

**Add:** Grilled Chicken 5.49 Steak 12.99 Pulled Pork 3.99

**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*, and served golden brown, will make your tongue dance 13.99

**Con-Queso Cheese Dip** and Tortilla Chips 6.49

## Salads

### House Garden Salad

Fresh Mixed Lettuces, with Tomato, Onion, and Croutons, plus Cheese on request, with your choice of dressing

Side Salad Size 5.99  
Entrée Size 11.99

### Classic Caesar Salad

A Classic - Romaine Lettuce tossed in Caesar Dressing, topped with Parmesan Cheese and Croutons

Side Salad Size 5.99  
Entrée Size 12.99

### Cobb Salad

Mixed Greens, **our Slow-Smoked Chicken**, Bacon, Tomatoes, Hard Boiled Egg, Blue Cheese Crumbles, Cheddar & Jack Cheeses, with your choice of dressing

Half Size 9.99  
Entrée Size 18.99

### Add Meat to Any Salad

Grilled Chicken 5.49 Pulled Pork 3.99 Grilled Shrimp 6.99 Steak 12.99 ← **100% Local Beef!**

## Dressings

- *Buttermilk Ranch House-Made*
- *Honey Mustard House-Made*
- *Bleu Cheese House-Made*
- *Thousand Island House-Made*
- *French (fat free)*
- *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!**

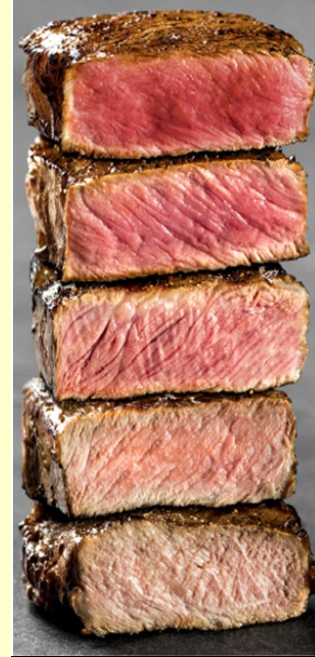
*Farm-to-Fork* **Our Steaks - 100% Local Beef!** *Topeka Exclusive*

**Local** *Hand-Cut Daily Char-Grilled to Order\* From Family-Owned Farms* **Local**  
*All Angus Careful Sourcing, Feeding, & Processing Practices Humanely Treated*  
**USDA Choice - Top End! 28 Days Wet Aged Never Frozen**

Your  
Steak  
Blackened  
1.99

**Filet Mignon** Bacon Wrapped  
6 oz Cut 25.99

Served  
with  
Choice  
Of  
One  
Side  
Dish



**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

Surf  
&  
Turf:

**Kansas City Strip** A Classic  
12 oz Cut 30.99

Add  
Four

**Rib Eye** Well Marbled  
12 oz Cut 32.99

Large

Beer-

Battered

Shrimp

6.99

**Top Sirloin** Tender and Juicy  
8 oz Cut 18.99 12 oz Cut 22.99

**Chopped Steak** Half Pound Patty,  
Chopped & Freshly Ground Steak

- Top End of USDA Choice! 15.99
- **All Natural Kansas Bison** (Buffalo) 17.99

Well-done  
Steaks  
Take  
A Little  
Longer



**Local** *100% Local Beef* **Our Famous Smoked Prime Rib** *Farm-To-Fork* **Local**  
 Slow Smoked A Big Portion 32.99 Choice of One Side Dish Highest Quality Lunch & Dinner  
**Limited Quantity, Get It While It Lasts** *Thursdays, Fridays, Saturdays, & Sundays Only*

*Big Portions*

**Home Style Entrees**

*Big Portions*

**Cajun Chicken Pasta** Grilled Chicken Breast with mild Cajun seasoning over Fettuccini Pasta in our own rich Alfredo Sauce, with Pico-de-Gallo mixed in, served with garlic toast, a spicy treat 16.99

**Chicken Fried Steak** Tenderized Steak *hand-breaded to order*, served golden brown, a big portion, smothered in creamy country-style gravy, with choice of one side dish 17.99

**Smoked Chicken Pasta** Our own *slow-smoked* BBQ white meat Chicken in a bed of Fettuccini Pasta, with a rich house-made Alfredo Sauce, and sliced Mushrooms, Parmesan cheese, plus Garlic Toast on the side 14.99

**Chicken Fried Chicken** Marinated tender Chicken Breast *hand-breaded to order*, served golden brown smothered in our own country-style gravy, and choice of one side dish 13.99 *Or, order yours grilled*

**Fettuccini Alfredo** Yummy Fettuccine Pasta in the creamy goodness of our house-made Alfredo Sauce, served with Garlic Toast 10.99  
 Add Chicken 5.49 Add Shrimp 6.99 Add Steak 12.99

**Chicken-N-Chips** Over-size Chicken tenderloin fillets, *hand-breaded to order*, served golden brown & crispy, or substitute any side for the French Fries 14.49  
*Or, order yours grilled*

**Fish-N-Chips** Ample Atlantic Cod fillets *hand-dipped* in our County Seat Wheat Beer batter, served golden brown, with tartar sauce and French Fries, or substitute any side dish 16.99 Add a Plank 6.49

**Texas Roadrunner** Grilled Chicken Breast piled high with our slow-smoked Brisket, USDA Choice, shredded Cheddar & Jack Cheeses, Buffalo sauce, Pico-de-Gallo & chopped Green Onion, on a bed of our Rice Pilaf & Black Beans, **a renowned BT favorite** 19.49

**Salmon Fillet** 8 oz Wild-Caught Canadian Atlantic Salmon fillet, with our own Mustard-Dill Sauce on the side, on a bed of our own rice pilaf, with choice of one side dish 22.99 **Grilled, Poached, or Blackened**

**Shrimp Platter** Six large Shrimp *hand-dipped* in our own County Seat Wheat Beer batter, served golden brown & crispy, with choice of one side dish 14.99  
*Or, order yours grilled*

# Fresh Smoked Daily - Right Here

Slow-Smoked Over Our Secret Blend of Local Hardwoods

## Tiger-Que

**Pulled Pork Platter** Slow-smoked tender Pork Butt, *hand-pulled*, served with choice of either of both of our BBQ Sauces, and choice of one side dish 12.49

**Pulled Pork Sandwich** Slow-smoked tender pork butt, *hand-pulled*, with a choice of either or both of our BBQ Sauces, on a Wheat or Brioche Bun, with one side dish 12.99

Or, have yours **Traditional Carolina Style** topped with coleslaw, with choice of one side dish 13.99

**Tiger Tip Platter** A **Full Pound** (full portion) of our famous dry-rubbed, slow-smoked Pork Rib Tips with either or both of our BBQ Sauces, and choice of one side dish 21.99

↑ Be Careful of the Bones ↑

**Burnt Ends** Our famous slow-smoked Blind Tiger BBQ Brisket, USDA Choice, with a choice of our BBQ Sauces, and choice of one side dish

• The Big One 16.99 • The Bigger One 19.99

**Smoked Brisket Platter** Our slow-smoked, tender, sliced Brisket, USDA Choice, with choice of our BBQ Sauces, and choice of one side dish 16.99

**Smoked Brisket Sandwich** Slow-smoked, sliced Brisket, USDA Choice, piled high on a Wheat or Brioche Bun with choice of our BBQ Sauces, and one side 15.99

**Tiger-Que Combo Platter** Includes our Pulled Pork, Burnt Ends, and Sliced Brisket, USDA Choice, with choice of our BBQ Sauces, and one side dish 17.99

**Bar-be-que Sauces:** Our Own BT 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 Bar-be-que 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 hard 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)
  - Rice Pilaf
  - Baked Potato
  - Mashed Potatoes
- Choice of butter, sour cream and green onion
- ↑ with the skins mixed in

Load your Mashed or Baked Potato  
Bacon Bits 1.99 Cheese 99¢

- Seasonal Vegetables
- Macaroni & Cheese *our own cheese sauce*
- Creamy Coleslaw *house-made dressing*
- House Garden Salad 5.99
- Seasoned French Fries
- Steak Fries
- Cheese Fries (Side Size) 8.49

Add Gravy To Your French Fries 99¢

Side Dishes Ordered Separately 2.99 (except as marked)

## 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 19.99 Full Slab 29.99

### Thursdays, Fridays, Saturdays, & Sundays

#### Smoked Prime Rib **100% Local Beef!**

Our Famous Slow-Smoked Prime Rib from our huge smoker, available lunch & dinner, get it while it lasts, with choice of one side dish, A Big Portion 32.99

Local

### Sundays Grandmom Mildred's Meatloaf

Her favorite recipe, made with trimmings from our steaks, served with Brown Gravy & choice of one side dish 14.49

**100% Local Beef!**

Local

# From Our Scratch Kitchen!

Our Whole Menu Prepared Fresh from Scratch Right Here Daily!

## Burgers

**Brewhaus Steak Burger\*** Half-Pound USDA Choice → Sirloin, Rib Eye, Filet, & K.C. Strip from trimmings from our steaks, fresh-ground right here, hand-formed patty, flame-grilled and served on a Wheat or Brioche Bun, with lettuce, tomato, onion, and a pickle 15.99  
**100% Local Beef! Farm-to-Table**



**The Kansan\*** Half-pound of fresh-ground, free-range, low-fat, all-natural **Kansas Bison** (Buffalo), **born & raised right here in Shawnee County!** Hand formed patty, flame-grilled to order, served on a Wheat or Brioche Bun, with lettuce, tomato, onion, & pickle 20.99  
Very lean, best medium rare or medium **Farm-to-Table**

### Build Your Custom Burger

Bacon, Mushrooms 1.99 Fried Egg, Caramelized Onions, Jalapeños, 99¢ each

**Cheeses:** Chunky Blue Cheese 1.99, Cheddar, American, Pepper Jack, Swiss, Provolone 99¢ each

**Burgers & Sandwiches served with One Side Dish and a Pickle**

## Sandwiches

**Grilled Reuben Sandwich** A generous stack of Boyle's Corned Beef grilled to order, along with Sauerkraut, Swiss Cheese, and Thousand Island Dressing on toasted Marbled Rye Bread, a pub classic 16.99

**Classic Club Sandwich** Thin-sliced smoked ham, turkey, and bacon, with Cheddar and Jack cheeses, fresh lettuce, tomato, and mayonnaise, triple-stacked on toasted Sour Dough Bread 15.99

**Slow-Smoked Turkey Sandwich** Bacon, Pepper Jack Cheese, our slow-smoked sliced Turkey, and our house-made Chipotle Mayonnaise, on a Wheat or Brioche Bun, with fresh lettuce, tomato & onion 15.99

**Prime Rib Melt Sandwich** Our Famous Slow-Smoked Prime Rib **100% Local Beef!** A generous portion, chopped and served on your choice of:

• Sour Dough • Marble Rye • Wheat Bun • Brioche Bun with Horseradish sauce on the side, and your choice of cheeses included 20.99 Add Caramelized Onions 99¢

**Buffalo Chicken Wrap** Big chunks of our crispy golden brown Chicken, with our mild Buffalo sauce, shredded Cheddar & Jack Cheeses, fresh Lettuce, Pico-de-Gallo, and our Ranch Dressing, all wrapped in a big Flour Tortilla, 13.99

**Also see three more sandwiches listed with our Bar-be-que**

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

**Root Beer** **Local**

By the glass

Or... **Root Beer To-Go**

New Growler 15.99 Refill 11.99

New Squealer 10.99 Refill 6.99

## Soft Drinks

Iced Tea Coffee

Pepsi Diet Pepsi Starry (Sierra Mist) Mountain Dew  
Dr. Pepper Raspberry Iced Tea Lemonade

↑ **Unlimited refills with food purchase** ↑

**Buckler** (Non-Alcoholic Bottled Beer)

## Kids Meals

↓ **Includes drink & one side dish** ↓

**Chicken Strips** (two jumbo strips) 7.99

**Quarter Pound Hamburger** 8.99

**Quarter Pound Cheeseburger** 9.99

**Grilled Cheese Sandwich** 6.49

**House-made Mac & Cheese** 6.99

## Desserts

**New York Style Cheesecake**

Add chocolate and/or caramel sauce, no extra charge,  
**A Big Portion** 6.99

**Specialty Cheesecake**

Not every day, could be - Oreo, Strawberry, Chocolate, Snickers, you never know what is next,  
**A Big Portion** 9.99

## Real Tigers!

### Kansa Raja

### Sumatran Tiger

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 FDA inspected meat facility. The Buffalo Meat comes to the **Blind Tiger Brewery** to become our delicious, lean Kansan Burger (plus steaks and ribs on special occasions). The Buffalo Bones are provided free 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 us all!*

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. *To book ask any manager.* See our **Banquet Menu** at [www.blindtiger.com](http://www.blindtiger.com).

#### Menu Symbols:

Made with Our Award Winning Craft Beer 

These items are spicy hot! 

Items sourced from our local area

**Local**

**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 a 20% 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

<b>Full Color Logo Glassware</b>	Shaker Pint Glass	5.49	Willi Becher Glass	5.99
	Hefeweizen Glass	5.99	Willi Becher Gold Glass	6.49
	Dimple Mug, 1/2 L	7.99	Sampler	5.49
	Dimple Mug, 1 L	24.99	Nonic Half Pint	4.49
	Pilsner Gold	7.99	Beer Boot, 1/2 L	29.99
	Goblet	5.99	Beer Boot, 1 L	43.99

#### Gift Cards In Any Denomination

*Need a gift for someone with good taste?*

*How about something that tastes good!*

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

#### Our Retail Items Make Great Gifts

Check out our cool T-Shirts, Hoodies, and Glassware in our front lobby.

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