



Blind Tiger Brewery & Restaurant

Established May 1995

Published December 12, 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 22.00 (Plus Tax)
Refill Half Gal Growler 18.00 (Plus Tax)

New Quart Squealer 15.25 (Plus Tax)
Refill Quart Squealer 11.25 (Plus Tax)

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



Beer By the Glass - Four Ways

Full Glass - Half Glass - Sample Glass
Beer Flight, Pick Four Samples
Poured In Authentic Glass Styles



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

- 1/6th barrel keg (5.167 gallon) 105.00 (Plus Tax)
- 1/2 barrel keg, full keg (15.5 gallon) 280.00 (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!

Appetizers

- A Dozen Original House-Made Sauces -

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

Wing
Fling
King
2023
2024

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

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

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 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

Con-Queso Cheese Dip and Tortilla Chips 4.99

Jumbo Chicken Strips Over-sized *Hand-breaded* tender chicken tenderloin fillets, served golden brown, with choice of any of our famous sauces 10.99

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, & green onion. On request add jalapeños (no extra charge) *This thing is big!* 13.99

Add: Grilled Chicken 6.99 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

Salads

House Garden Salad

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

Side Salad (*with entrée*) 2.49

Side Salad (*separately*) 5.99

Entrée Size 11.99

Traditional Caesar Salad

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

Side Salad (*with entrée*) 2.49

Side Salad (*separately*) 5.99

Entrée Size 9.99

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 11.49

Entrée Size 19.99

Add Meat to Any Salad:

Grilled Salmon 15.99

Grilled Chicken 6.99

BBQ Smoked Brisket 5.99

Pulled Pork 3.99

Steak 12.99

Grilled Shrimp 6.99

← **100% Local Beef!** **Local**

Dressings

• Buttermilk Ranch
House-Made

• French (*fat free*)

• Honey Mustard
House-Made

• Raspberry Vinaigrette

• Bleu Cheese
House-Made

• Italian

• Thousand Island
House-Made

• 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!

3.9% discount for cash. Prices on guest checks include our 3.9% credit card cost. Menu prices show cash price.

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

Local All Angus Hand-Carved In-House Family Owned Farms Never Frozen **Local**

Humane Processing USDA Choice - **Top End!** 28-Days Wet-Aged

Your Steak Blackened 2.49

Filet Mignon Succulent
6 oz Cut 25.99
Bacon Wrapped On Request 1.99

Surf & Turf:
Add Four Large Beer-Battered Shrimp 6.99

Kansas City Strip A Classic
12 oz Cut 32.99

Rib-Eye Well Marbled
12 oz Cut 35.99

Top Sirloin Tender and Juicy
8 oz Cut 19.99 12 oz Cut 25.99

Chopped Steak Half Pound Patty, Chopped & Freshly Ground Steak
• Top End of USDA Choice! 17.99
• **All Natural Kansas Bison** (Buffalo) 19.99

Well-done Steaks Take A Little Longer

Kansas Does Beef Right!

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

Local *100% Local Beef* **Our Famous Smoked Prime Rib** *Farm-To-Fork*

Slow Smoked A Big Portion 35.99 Choice of One Side Dish Lunch & Dinner **Local**

Limited Quantity, Get It While It Lasts **Fridays, Saturdays, & Sundays Only**

Home Style Entrees

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

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

Fettuccini Alfredo Yummy Fettuccine Pasta in the creamy goodness of our house-made Alfredo Sauce, served with Garlic Toast 9.99
Add Chicken 6.99 Add Shrimp 6.99 Add Steak 12.99

- Top Shelf Seafood -

Fish-N-Chips Ample Icelandic wild-caught Cod fillets *hand-dipped* in County Seat Wheat Beer batter, served golden brown, with tartar sauce and French Fries, or substitute any side 17.99 *Add a Plank 6.49*

Salmon Fillet 8 oz Canadian Atlantic wild-caught 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 23.99 *Grilled or Blackened*

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 Full Sized 17.99 Half Sized 11.99

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*

Chicken-N-Chips Over-sized Chicken tenderloin fillets, *hand-breaded*, served golden brown & crispy, or grilled, substitute any side for the Fries 14.49

Texas Roadrunner Grilled Chicken Breast piled high with our slow-smoked BBQ 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

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

3.9% discount for cash. Prices on guest checks include our 3.9% credit card cost. Menu prices show cash price.

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 11.99

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 12.49

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

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

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 16.99

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 Brisket, USDA Choice, piled high on a Wheat or Brioche Bun with choice of our BBQ Sauces, and one side 16.99

House-Made 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 (*with Entrée*) 2.49
- Seasoned French Fries
- Steak Fries
- Cheese Fries (*Side Size*) 8.99

Add Gravy To Your French Fries 99¢

Side Dishes Ordered Separately 2.99 (except as marked)

Daily Specials ~ All Day

Mondays

Chicken & Noodles

House-made, hearty and rich, with mashed potatoes in the center, reminiscent of Mom's Kitchen 9.99

Fridays, Saturdays, and Sundays

Smoked Prime Rib

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 35.99

100% Local Beef!

Wednesdays

Baby Back Ribs

Our *slow-smoked* Baby Back Ribs, choice of either or both of our House-Made BBQ Sauces

Half Slab (1.5 Lbs!) 22.99 Full Slab (3 Lbs!) 39.99

Sundays

Grandmom Mildred's Meatloaf

Her favorite recipe, made with trimmings from our steaks, served with Brown Gravy and Mashed Potatoes 11.99

100% Local Beef!

3.9% discount for cash. Prices on guest checks include our 3.9% credit card cost. Menu prices show cash price.

From Our Scratch Kitchen!

Our Whole Menu Prepared Fresh from Scratch Right Here Daily!

Burgers

Brewhaus Steak Burger* Half-Pound of **USDA Choice Steak Trimmings**, *Local* fresh-ground right here, hand-formed patty, flame-grilled to order and served on a Wheat or Brioche Bun, with lettuce, tomato, onion, and a pickle 16.99

100% Local Beef! Farm-to-Table



The Kansan* Half-Pound of fresh-ground, free-range, low-fat, all-natural **Kansas Bison** *Local* (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 22.99
Very lean, best medium rare or medium **Farm-to-Table**

Build Your Custom Burger

Bacon, Mushrooms 1.99 each Fried Egg 1.49 each Caramelized Onions, Jalapeños, 99¢ each

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

Burgers and Sandwiches served with One Side Dish and a Pickle

Sandwiches

Grilled Reuben Sandwich *Local* 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 Sourdough 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

Fried Chicken Sandwich Whole marinated Chicken Breast served golden brown, with your choice of any of our Cheeses included, on your choice of Bread 16.99

• Sourdough • Marble Rye • Wheat Bun • Brioche Bun

Or, order yours grilled

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, 13.49 

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) 8.99

Quarter Pound Hamburger 8.49

Quarter Pound Cheeseburger 9.49

Grilled Cheese Sandwich 6.99

House-made Mac & Cheese 7.49

Desserts

New York Style Cheesecake

Rich and indulgent, sure to impress 6.99

Add chocolate and/or caramel sauce, no extra charge

Specialty Dessert

Not every day, could be Oreo, Strawberry, Chocolate, or Snickers Cheesecake - could be Triple Chocolate Layer Cake - you never know what is next 11.99

3.9% discount for cash. Prices on guest checks include our 3.9% credit card cost. Menu prices show cash price.

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.

Menu Symbols:

Made with Our Award Winning Craft Beer



These items are spicy hot!



Items sourced from our local 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 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

Full Color Logo Glassware	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.*