



Blind Tiger Brewery & Restaurant

Established
May 1st
1995

Published
September 19th
2022

Congratulations!

John Dean
Brewmaster

Alvaro Canizales
Head Brewer

Connor Dean
Cellarman

23 National & International Awards!

Recent Awards:

- **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.
- Silver Award - Maibock - World Beer Cup 2014
- Gold Award - Munich Dunkles - 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 3.75 (Plus Tax)

Beer Flight, Pick Four Samples 5.75 (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)
- **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 and bacon, *hand-breaded*, served golden brown, with our own creamy horseradish sauce 13.99

Tiger Wings Nine *Jumbo* chicken wings, bone-in, *slow-smoked*, and quick-fried, hand-tossed in any of our famous sauces, or, order yours *naked* 14.99

• 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 13.49

Tiger Tips Big chunks of our amazingly tender Smoked Pork Rib Tips, served with either of our BBQ sauces 14.99
- 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 our Pico-de-Gallo, with our own Tiger Sauce 12.99

Peanuts Salted, in the shell, a generous bowl 3.99

Con-Queso Cheese Dip and Tortilla Chips 7.99

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 12.99

Jumbo Chicken Strips *Hand-breaded* tender chicken tenderloin fillets, served golden brown, with choice of sauces 14.99

• *House-made* Honey Mustard • Our Own Ranch Dressing
• Either of Our Own BBQ Sauces • Our Country Gravy
• Our Mild Buffalo Sauce • Our Hot Buffalo Sauce

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, ground beef, and our black beans, with tortilla chips for dipping. *It's good to have a friend like Dave!* 12.49

Texas Nachos A fiesta of tortilla chips smothered in Cheddar & Jack cheeses, our own black beans, Pico-de-Gallo, sour cream, and green onion, jalapeños on request (no extra charge) *This thing is big!* 12.49

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

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 12.99

Salads & Soups

↓ *Side Salad Size* ↓

↓ *Entrée Size* ↓

Classic Caesar Salad

Romaine lettuce tossed in Caesar dressing, topped with Parmesan cheese and croutons 5.99

House Garden Salad

Fresh Mixed Lettuces, with tomato, onion, and croutons, plus Cheese on request, and choice of dressing 4.99

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, Choice of dressing 13.99

Cobb Salad Mixed greens, **our Slow-Smoked Chicken**, bacon, tomatoes, boiled egg, blue cheese crumbles, Cheddar & Jack cheeses, choice of dressing 15.99

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

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

Half-Sandwich Combo Half of our Classic Club Sandwich, and add another item from below 13.99

• Cup of Soup • House Garden Salad • Baked Potato

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*

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

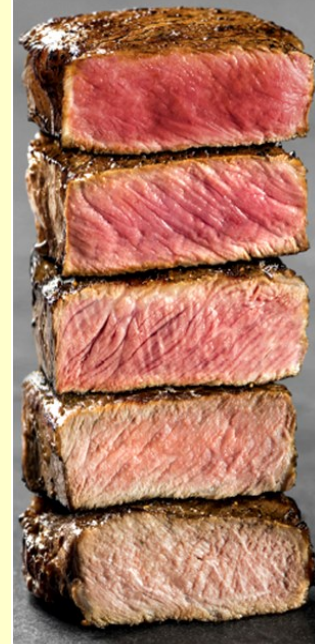
30 Days Wet Aged Never Frozen USDA Choice Top End & Above! Room-to-Room Certified

Never Ever → No Steroids, No Added Hormones, No Antibiotics!

Add
Sautéed
Onions &
Green
Peppers
2.99

Filet Mignon Bacon Wrapped
6 oz Cut 24.49

Served
with
Choice
Of
One
Side
Dish



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

Your
Steak
Blackened
1.99

Kansas City Strip A Classic
12 oz Cut 29.99

Medium Rare
125° to 130°
Warm Red Center

Rib Eye Well Marbled
12 oz Cut 30.99

Medium
130° to 135°
Hot Pink Center



Top Sirloin Tender and Juicy
8 oz Cut 17.99 12 oz Cut 21.49

Medium Well
135° to 140°
Mostly Brown
Center

Surf
&
Turf:

Chopped Steak

Kansas Beef, USDA Choice & Above 8 oz 14.99

All Natural Kansas Bison (Buffalo) 8 oz 16.99

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

Well Done
155°+
Cooked Through,
Takes a While

Local 100% Kansas Beef

Our Famous Prime Rib Dinner

Farm-To-Table

Slow Smoked A Big Serving 26.49 Choice of One Side Dish

Limited Quantity Get It While It Lasts Fridays & Saturdays Only Lunch & Dinner

Local

Big Portions

Home Style Entrees

Big Portions

Cajun Chicken Pasta Grilled Chicken Breast with mild Cajun seasoning over Fettuccini noodles in our own rich Alfredo Sauce, with Pico de Gallo, served with garlic toast 16.99

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

Smoked Chicken Pasta Our own Smoked BBQ Chicken over Penne Pasta, in a rich house-made Alfredo sauce, with sliced mushrooms, Parmesan cheese, and garlic toast 16.99

Chicken Fried Chicken Marinated tender chicken breast *hand-breaded to order*, served golden brown with our own country-style or brown gravy, or honey mustard on request, and choice of one side dish 16.99

Fettuccini Alfredo Yummy Fettuccine noodles in the creamy goodness of our house-made Alfredo sauce, with garlic toast:
• Pasta & Sauce 12.99 • Add Chicken 5.99
• Add Shrimp 5.99 • Add Smoked Brisket 5.99

Chicken-N-Chips Over-size chicken tenderloin fillets, *hand-breaded to order*, served golden brown & crispy, with choice of one side dish 16.99 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 choice of one side dish 16.99
• Add a Plank 4.49

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 and black beans (with pork), **an original BT favorite** 16.99

Salmon Fillet 8 oz Wild-Caught Canadian Atlantic Salmon fillet, with our own mustard-dill sauce on the side, with choice of one side dish - **Grilled, Poached, or Blackened** 19.49

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

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 16.49

Or, order yours grilled, or sautéed

- Three Cheese 14.49
- Smoked Chicken 15.99
- Shrimp 15.99
- Black Bean (with pork) 14.99
- Smoked Brisket 15.99
- Pulled Pork 15.49



Fresh Smoked Daily - Right Here

Smoked with Our Secret Blend of Local Hardwoods

Tiger-Que

Pulled Pork Platter Smoked tender pork butt, *hand-pulled*, served with a choice of our BBQ Sauces, and choice of one side dish

- The Big One 14.99
- The Bigger One 16.99

Pulled Pork Sandwich Smoked tender pork butt, *hand-pulled*, with a choice of our BBQ Sauces, on a wheat or onion bun, with one side dish 14.99



Or, have yours **Traditional Carolina Style** topped with coleslaw, with choice of one side dish 15.99

Tiger Tip Platter Our famous dry rubbed, smoked Pork Rib Tips, with a choice of our BBQ Sauces, and choice of one side dish 16.99

- Be Careful of the Bones -

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

Smoked Brisket Sandwich Our slow smoked, sliced **Brisket** piled high on a wheat or onion bun with a choice of our BBQ Sauces, with one side dish 14.99

Tiger-Que Combo Platter Includes our Pulled Pork, Burnt Ends, and Sliced Brisket, with a choice of our BBQ Sauces, with choice of one side dish 18.99

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

- The Big One 15.99
- The Bigger One 18.99

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 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 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 3.49

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

**Add Country-style or Brown Gravy
To Your French Fries 99¢**

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 13.99

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 16.49 Full Slab 26.49

Fridays & Saturdays 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 **100% Kansas Beef!**

A Big Portion 26.49

Sundays Grandmom Mildred's Meatloaf

Her favorite recipe, made with trimmings from our steaks, served with choice of one side dish 15.49

100% Kansas Beef!

Local

Local

From Our Scratch Kitchen!

Prepared fresh from scratch right here!

Burgers

Local

Brewhaus Steak Burger* Half-pound USDA Choice → Sirloin, Rib Eye, Filet, & K.C. Strip from trimmings from our steaks, ground right here at the **Blind Tiger Brewery**, flame grilled & served on a Wheat or Onion Bun, with lettuce, tomato, onion, and a pickle 15.99 **100% Kansas Beef!**



Local

The Kansan* Half-pound of fresh-ground, free-range, low-fat, all-natural **Kansas Bison** (Buffalo), **born and raised right here in Shawnee County!** Flame-grilled to order, served on a Wheat or Onion Bun, with lettuce, tomato, onion, and a pickle 16.99
Very lean, best medium rare or medium.

Build Your Custom Burger

Chunky Blue Cheese, Caramelized Onions, Jalapeños, Fried Egg, Mushrooms 99¢ each

*Guacamole, Bacon 1.99 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, and ranch dressing wrapped in a big flour tortilla, 14.99

Turkey Bacon Wrap Turkey, slow-smoked in-house, along with fresh lettuce, bacon, mayonnaise, and guacamole wrapped in a big flour tortilla 14.99

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 14.99

Fried Chicken Sandwich Marinated tender chicken breast *hand-breaded*, served golden brown, topped with your choice of our cheeses, marinated Red Onion, and Cole Slaw, plus our own Garlic Aioli, on a Wheat or Onion bun 14.99

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 14.99

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 14.99

Local

Soft Beverages

Iced Tea Coffee

Pepsi Diet Pepsi Sierra Mist Mountain Dew Dr. Pepper

Raspberry Iced Tea Lemonade

↑ **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 15.99 Refill 11.99

New Squealer 10.99 Refill 6.99

Local

Desserts

New York Style Cheesecake House-made with love, add chocolate and/or caramel sauce, no extra charge,
From Scratch! A Big Portion 7.49

House-Made Specialty Cheesecake Not Every Day, Could Be - Oreo, Strawberry, Chocolate, Snickers, you never know what is next, **From Scratch! A Big Portion 7.99**

Big Scoop of Vanilla Ice Cream 2.99

Kids

Chicken Strips (two jumbo strips) 7.49

Quarter Pound Hamburger 6.99

Quarter Pound Cheeseburger 7.49

Grilled Cheese Sandwich 5.99

House-made Mac & Cheese 5.99

Includes drink & one side dish

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 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 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 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. *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 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 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	5.49
	Hefeweizen Glass	5.99	Willi Becher Gold Glass	5.99
	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	5.49	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 \$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.

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