



Blind Tiger Brewery & Restaurant

Established
May 1st
1995

Published
February 7th
2024

Congratulations!

John Dean
Brewmaster

Alvaro Canizales
Head Brewer

Connor Dean
Cellarman

27 National & International Awards!

- **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

Wing
Fling
King
2023



Stuffed Jumbo Mushrooms *Hand-stuffed* with our special cream cheese mixture and bacon, *hand-breaded*, served golden brown, with our own creamy horseradish sauce 15.99

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* 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 *Giant* stack of our seasoned fries topped with melted Cheddar & Jack cheeses, and bacon crumbles, with a side of ranch dressing, great to share 16.49

Tiger Tips Quite a pile of our amazingly tender *slow-smoked* Pork Rib Tips in big chunks, served with either of our BBQ sauces 18.49

- 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 4.49

Jumbo Chicken Strips *Hand-breaded* tender chicken tenderloin fillets, served golden brown, with choice of any of our own sauces 12.49

- *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, **100% Kansas Beef**, and our black beans, with tortilla chips for dipping. *Thank You Dave!* 12.99

Local

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 Chicken 4.99 Add Steak 12.99 Add 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 6.99

Salads

House Garden Salad

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

Side Salad Size 4.99

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 13.49

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 16.99

Add Meat to Any Salad

Grilled Chicken 4.99

Pulled Pork 3.99

Grilled Shrimp 6.99

Steak 12.99

← **100% Kansas 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!

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

Local Hand-Cut Daily **E3 Meat Co., Fort Scott, Kansas** Char-Grilled to Order* **Local**
Raised, Grazed, & Finished in Kansas **100% Angus** **Grass Fed & Grain Finished**
USDA Choice Top End & Above! **Room-to-Room Certified** **28 Days Wet Aged** **Never Frozen**

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

Your Steak **Filet Mignon** Bacon Wrapped
 Blackened 6 oz Cut 25.99
 99¢

Surf & Turf: **Kansas City Strip** A Classic
 12 oz Cut 29.99

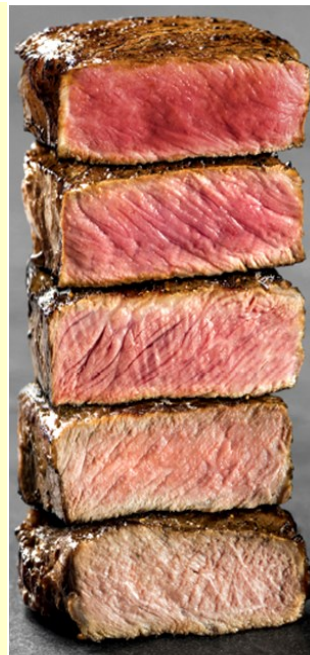
Add Four **Rib Eye** Well Marbled
 12 oz Cut 32.99

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

Well-done Steaks Take A Little Longer
 • **100% Kansas Beef**, USDA Choice & Above! 15.99
 • **All Natural Kansas Bison** (Buffalo) 17.99

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

Local **100% Kansas Beef** **Our Famous Smoked Prime Rib** **Farm-To-Table** **Local**
 Slow Smoked A Big Serving 31.99 Choice of One Side Dish Highest Quality
Limited Quantity, Get It While It Lasts **Thursdays, Fridays, Saturdays, & Sundays Only** **Lunch & Dinner**

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 mixed in, served with garlic toast, a spicy treat 16.99

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

Fettuccini Alfredo Yummy Fettuccine noodles in the creamy goodness of our house-made Alfredo Sauce, served with Garlic Toast 10.99
 Add Chicken 4.99 Add Shrimp 6.99 Add Steak 12.99

Fish-N-Chips Ample Atlantic Cod fillets *hand-dipped* in our County Seat Wheat Beer batter, served golden brown, with tartar sauce, or substitute any side dish for the French Fries 16.99 Add a Plank 5.49

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**

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

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-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*

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** 18.99

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 12.99

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 12.99

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

Tiger Tip Platter Our famous dry rubbed, slow-smoked Pork Rib Tips, with a choice of either or both of our BBQ Sauces, and choice of one side dish 19.99

↑ 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
- Mashed Potatoes { Choice of butter, sour cream
- Baked Potato { and green onion

Load your Mashed or Baked Potato

Bacon Bits 1.49 Cheese 99¢

- Seasonal Vegetables
- Macaroni & Cheese *our own cheese sauce*
- Creamy Coleslaw *house-made dressing*
- House Garden Salad 4.99
- Cheese Fries (*Side Size*) 7.99
- Seasoned French Fries
- Steak Fries

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, our old-fashioned recipe, hearty and rich, with mashed potatoes in the center, reminiscent of Mom's Kitchen 12.99

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 17.99 Full Slab 27.99

Thursdays, Fridays, Saturdays, & Sundays Smoked Prime Rib **100% Kansas 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 31.99

Sundays Grandmom Mildred's Meatloaf
Her favorite recipe, made with trimmings from our steaks, served with Brown Gravy & choice of one side dish 14.99
100% Kansas Beef!

Local

Local

From Our Scratch Kitchen!

Our Whole Menu Prepared Fresh from Scratch Right Here Daily!

Burgers

Brewhaus Steak Burger* Half-Pound
Local **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 16.99
100% Kansas 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 18.99
Very lean, best medium rare or medium **Farm-to-Table**

Build Your Custom Burger

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

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

Burgers & Sandwiches served with One Side Dish and a Pickle

Sandwiches


Local **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
Local Prime Rib **100% Kansas Beef!** a generous portion, chopped
and served on Sour Dough, or Marble Rye bread, or a Wheat or
Brioche Bun, Horseradish sauce on the side, with your choice
of cheeses included 18.99

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 additional 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

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

Chicken Strips (two jumbo strips) 7.49

Quarter Pound Hamburger 8.99

Quarter Pound Cheeseburger 9.99

Grilled Cheese Sandwich 5.99

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 7.99

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.

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 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
Hefeweizen Glass	5.99
Dimple Mug, 1/2 L	7.99
Dimple Mug, 1 L	24.99
Pilsner Gold	7.99
Goblet	5.99

Willi Becher Glass	5.99
Willi Becher Gold Glass	6.49
Sampler	5.49
Nonic Half Pint	4.49
Beer Boot, 1/2 L	29.99
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.*