



BLIND BARBER

LA

MENU

*Summer/Spring
2018*

-
- 1 SPANISH CHORIZO, IBERICO CHEESE, MANCHEGO, QUINCE 12
 - 2 DBL CREAM BRIE, PARMESAN, DATES, WALNUTS, HONEY 12
 - 3 WHITE CHEDDAR, MANCHEGO, PARMESAN 10
 - 4 TALEGGIO, AGED PARMESAN, SHIITAKE, CRIMINI, TRUFFLE OIL 12
 - 5 VERMONT WHITE + SHARP CHEDDAR, CHERRY TOMATO 12
applewood smoked bacon
 - 6 MOZZARELLA, CHERRY TOMATO, PISTACHIO PESTO, PARMESAN 12
sea salt and balsamic
 - 7 PEPPERJACK, SMOKED GOUDA, HABANERO, THAI CHILES, JALAPENO 12
 - 8 WHITE AMERICAN, DILL PICKLE, VERMONT WHITE CHEDDAR 10
 - 9 PASTRAMI, SWISS, SAUERKRAUT, PICKLE 13
sauteed peppers, ancho chili, and russian dressing
 - 10 BRIE, PARMESAN, HAAS AVOCADO 13
w/ fennel seed, lemon, herbs de provence
 - 11 HOMEMADE SPINACH ARTICHOKE DIP + SMKD GOUDA 12
parmesan and mozzarella

◇ SWEETS ◇

- 12 NUTELLA, MASCARPONE 10
strawberries, pistachio



ADD BACON TO ANY SANDWICH FOR \$2
ADD GLUTEN FREE BREAD TO ANY SANDWICH FOR \$2
ADD VEGAN CHEESE TO ANY SANDWICH (NO CHARGE!)
EXTRA MF DIP \$1



MF DIPS

- ◇ ROASTED GARLIC CHIPOTLE AIOLI
- ◇ PORTER HONEY MUSTARD
- ◇ HARISSA KETCHUP
- ◇ TINY TOMATO BASIL SOUP
- ◇ CAJUN REMOULADE
- ◇ TRUFFLE AIOLI
- ◇ PISTACHIO PESTO

◇ HAPPY HOUR ◇

EVERY DAY 6PM - 8PM

- COLD BEER** 4
PERONI, MODELO ESPECIAL, LUCKY BUDDHA
- WINE** 5
CABERNET SAUVIGNON, SAUVIGNON BLANC
- WELL DRINKS** 6
- DRINK-OF-THE-WEEK** 8

WARM UPS

- CUP OF ROASTED TOMATO SOUP** 6
homemade croutons
- HUMMUS DIP** 8
harissa oil, grilled crostini
- AVOCADO DIP** 10
fennel seed, grilled crostini
- SEASONAL VEGGIE TACOS** 10
- ORGANIC KALE SALAD** 10
manchego, dates, walnuts, lemon vinaigrette
- PASTRAMI REUBEN TACOS** 11
crispy swiss, sautéed peppers, pickles, corn tortilla, Russian dressing
- CHOICE OF** 5
 - ◇ HOUSE SEASONED CHIPS
 - ◇ TRUFFLE POPCORN

COLD BEER

- SEASONAL ROTATION** 8
- FEATHER IT IN IPA (16OZ)** 8
- LUCKY BUDDHA** 6
- PERONI** 7
- MODELO ESPECIAL** 7

WINE

- SAUVIGNON BLANC** 10
- PINOT GRIGIO** 10
- PINOT NOIR** 10
- CABERNET SAUVIGNON** 10
- PROSECCO** 10
- ROSÈ** 10



EXECUTIVE CHEF TED *MF* HIRSH



STRAWBERRY FIELDS

Tito's vodka, lemon, honey, strawberries

SWEENEY TED

Larceny bourbon, lemon, honey, egg white, Peychaud bitters

HOT HEATHER

Milagro silver tequila, lemon, amber agave, grapefruit, pineapple, ginger

PENICILLIN

Monkey Shoulder scotch, Black Grouse scotch, honey, lemon, ginger

MOSCOW MULE

New Amsterdam vodka, lime, ginger, ginger beer

BATMAN

Ford's gin, elderflower liqueur, lemon, Peychaud's bitters, mint

SMOKE + DAGGER

Four Roses bourbon, jalapeño infused Cointreau, lemon, cucumber, ginger

NORTH FIGUEROA

Xicaru mezcal, orange, lime, habanero, agave, chili salt

NEGRONI BIANCO

Ford's gin, Cocchi Americano, Dolin Blanc, grapefruit bitters

RIVER CHILD

Singani 63, egg white, lime, amber agave, cayenne pepper

SEASONAL COCKTAILS

ImPEACH 45

Four Roses bourbon, peaches, lemon, vanilla liqueur

MOONCHILD

Tito's vodka, Cocchi Americano, Krogstad Aquavit, lemon, grapefruit juice, agave

SUMMER FLING

Ford's gin, watermelon, lime, pepper agave

BITCHES BREW

Xicaru mezcal, hibiscus, vanilla liqueur, pineapple, lime

BIG SIPPER

Monkey Shoulder scotch, Byrrh, Lillet Rose, muddled lemon, ginger, honey

EMERALD TITTY

El Cbarro tequila, Green Chartreuse, jalapeno, lime, agave

CON PERMISO

Rittenhouse rye, Cachaca, Yellow Chartreuse

GOLDEN TICKET

Mt. Gay rum, turmeric, coconut milk, ginger, honey, egg white