



**BLIND BARBER**

**CHI**

**FOOD + DRINK**

*Fall / Winter*

# COCKTAILS \$13

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## STIRRED

### CLARK & PERCY

*Barrel-aged Gin, apple Brandy, Nocino, Cynar*

### BETTER GUESS

*Mezcal, Genever, blanc Vermouth, Becherovka, Suze*

## SEASONAL \$15

### VERIDIS QUO

*Russell's Reserve Single Barrel Bourbon Whiskey, 50/50 house Vermouth blend, Grand Marnier, bitters*

### WHITE FERRARI

*Casamigos Reposado, Rye Whiskey Amaro Lucano, apricot eau de vie, mole bitters*

### PERMANENT VACATION

*Clarified coconut milk punch  
Rum & Rhum agricole, Braulio, creme de banane, pineapple, lime, Thai coconut milk, Chinese five spice*

## HOUSE

### STRAWBERRY FIELDS

*Vodka, Cocchi Rosa, Yellow Chartreuse, strawberry, lemon*

### BATMAN

*Gin, Italicus Rosolio, Prosecco, Absinthe, Pineau de Charentes, lemon*

### HOT HEATHER

*JAJA Tequila Blanco, pawpaw, grapefruit, ginger, lime*

### SMOKE & DAGGER

*Bourbon, Ancho Reyes Verde, Benedictine cucumber, lemon*

### BULLET PROOF SOUL

*Cachaça, Genepy de Alpes, spiced pear, Earl Grey tea, lime*

## HIGHBALL

### 4TH CHAMBER

*Suntory Toki Whisky, persimmon, Falernum, lemon, soda*

### LAUGHING BULL

*Tito's Vodka, Singani 63, plum sake, aronia berry, cinnamon, lemon, soda*

## BITES

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**HOUSE OLIVES** ..... 6  
*Castelvetrano olives, Kalamata olives, frizzled rosemary + extra virgin olive oil*

**OLD SCHOOL CHIPS & DIP** ..... 8  
*French onion + leek, housemade chips*

**SWEET POTATO HUMMUS** ..... 12  
*Chickpeas, roasted garlic, turmeric + pepitas served with chilled crudité & housemade naan*

**9-4-8 CHILI** ..... 8  
*Angus beef, fire roasted poblano + hatch chile, Milk Stout, dark chocolate, crème fraiche*

**CRISPY DUCK FAT FRIES** ..... 8  
*Fine herbs, sea salt, giardiniera aioli, ketchup*

**HUSHPUPIES** ..... 8  
*Spicy sausage, 4-year aged cheddar + hot honey*

**CRISPY CHICKEN WINGS** ..... 12  
*Szechuan dry-rub, togarashi slurry, gochujang honey glaze*

## GRILLED CHEESE

\$13

SERVED WITH SIDE SALAD (CONTAINS NUTS)

1 SPANISH CHORIZO, MANCHEGO,  
GRAN QUESO, + D'ANJOU MEMBRILLO

2 CAMEMBERT, PARMESAN REGGIANO,  
MUSHROOM MEDLEY,  
+ WHITE TRUFFLE

3 MOZZARELLA, CHERRY TOMATO,  
PISTACHIO PESTO, MALDON SALT  
+ BALSAMIC GLAZE

4 SPICY PEPPERJACK, SMOKED  
GOUDA + HABANERO  
PEPPER SPREAD

5 PATTY MELT: ANGUS BEEF,  
CARAMELIZED ONIONS,  
CHEDDAR + SPECIAL SAUCE

6 FLUFFERNUTTER + NUTELLA  
SEA SALT

### ◇ DIPS ◇

*Pair 1 with any Grilled Cheese*

- ◇ HONEY MUSTARD
- ◇ SPICY BBQ
- ◇ JALAPEÑO SPICY RANCH
- ◇ ROASTED GARLIC AIOLI
- ◇ HOUSEMADE HOT

## SANDWICHES

\$12

### WAVERLY ST. CHEESESTEAK

*French baguette, hanger steak,  
onions and peppers, American  
+ Hook's 4-year sharp cheddar*

### GINA'S BANGER

*Polish Kielbasa, New England style roll,  
caramelized onions, pepperoncini,  
old-style whole grain mustard*

### CRISPY CHICKEN SLIDERS

*Black pepper fried chicken,  
crispy onions, pepperoncini  
+ chile honey*

### BO-SSAM SLIDERS

*Bo-ssam roasted pork,  
watermelon radish,  
scallion mayo + house sriracha*

### BLT SLIDERS

*Nueske's bacon, arugula,  
heirloom tomatoes + mayo*



EXECUTIVE CHEF DENNIS GUTIERREZ



CERTIFIED ORGANIC PRODUCE | WERP FARMS, MI

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Please notify your server if you have any allergies.*

## DRAFT

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◇ SOLEMN OATH SNAGGLETOOTH BANDANA <i>IPA</i> .....	8
◇ OFF COLOR TOOTH & CLAW <i>Czech Pilsner</i> .....	7
◇ HALF ACRE TUNA <i>Extra Pale Ale</i> .....	7
◇ ALLGASH WHITE <i>Belgian Style White</i> .....	8

## CANS

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◇ OLD STYLE <i>Lager</i> .....	5
◇ PERONI <i>Pale Lager</i> .....	7
◇ FOUNDERS ALL DAY <i>IPA</i> .....	7
◇ 21ST AMENDMENT EL SULLY <i>Mexican Lager</i> .....	7
◇ STEM OFF-DRY <i>Cider</i> .....	9
◇ WHINER <i>Seasonal</i> .....	8
◇ LEFT HAND NITRO TALL BOY <i>Milk Stout</i> .....	9
◇ RED BULL .....	5

## WINE

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◇ HOUSE RED <i>Seasonal</i> .....	11/60
◇ HOUSE WHITE <i>Seasonal</i> .....	11/60
◇ HOUSE ROSÉ <i>Seasonal</i> .....	11/60
◇ JEIO <i>Sparkling Rose</i> .....	11/60
◇ CHANDON ( <i>Split</i> ) .....	15
◇ VEUVE CLICQUOT <i>Sparkling Rose Cuvee (Bottle)</i> .....	175
◇ VEUVE CLICQUOT ( <i>Bottle</i> ) .....	225
◇ DOM PÉRIGNON 2006 ( <i>Bottle</i> ) .....	500

..... ◇ **HAPPY HOUR** ◇ .....

*Monday - Friday 5pm-7pm*

**ASK YOUR BARKEEP**

*An automatic service fee of 20% will be charged for tables with 4 or more persons, or any tabs left open.*