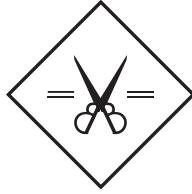


BLIND BARBER

CHI

MENU

Fall / Winter



BLIND BARBER

Fall / Winter 2017

HOUSE COCKTAILS \$12

WITH THE GRAIN

Toki Japanese Whiskey, Benedictine, Apricot, lemon

COLD BREW NEGRONI

Bols Genever, J.Rieger Caffè Amaro, Punt E Mes, orange bitters

BIRD IN HAND

Appleton Rum, Averna, pineapple, lime

STRAWBERRY FIELDS

Deep Eddy Vodka, strawberry, honey, lemon, parsley

THAT'LL WORK

Rittenhouse Rye, Chairman's Reserve Spiced Rum, Averna, spicy bitters

HIGH AND TIGHT

Evan Williams Black Bourbon, Yellow Chartreuse, All Spice, chai, lemon

YOUR BEST GUESS

Banhez Mezcal, Bols Genever, Dolin Blanc, Becherovka, black tea bitters

BATMAN

Beefeater Gin, Elderflower, mint, lime, Peychaud's bitters,

HOT HEATHER

Libélula Tequila, grapefruit, pineapple, ginger, lime

TRENDY ASS HIGHBALL

Tito's, Kombucha, Amaro, lemon, bitters

DRAFT

◇ WHINER MIAOU <i>American Wild Ale</i>	7
◇ OFF COLOR APEX PREDATOR <i>Saison</i>	7
◇ REVOLUTION SEASONAL <i>Suncrusher</i>	7
◇ WARPIGS LAZURITE <i>IPA Available 10/23</i>	7
◇ BELLS OARSMAN <i>Tart Wheat</i>	7
◇ HALF ACRE LAGERTOWN <i>Oktoberfest</i>	7

CANS

◇ OLD STYLE	5
◇ FOUNDERS ALL DAY IPA	7
◇ SOLEMN OATH <i>Kolsch</i>	7
◇ BROOKLYN <i>Lager</i>	7
◇ 21ST AMENDMENT - EL SULLY <i>Mexican Lager</i>	7
◇ TALLGRASS BUFFALO SWEAT <i>Oatmeal Cream Stout</i>	7
◇ WHINER - MIAOU <i>American Wild Ale</i>	7
◇ STEM - OFF <i>Dry Cider</i>	7

WINE

◇ OTHER PEOPLE'S <i>Pinot Noir</i>	11/50
◇ OTHER PEOPLE'S <i>Pinot Grigio</i>	11/50
◇ CHANDON (<i>Split</i>)	15
◇ BABE ROSE (<i>8.5 oz Can</i>)	10
◇ VEUVE CLICQUOT (<i>Bottle</i>)	125

◇ HAPPY HOUR ◇

Monday - Thursday 5pm-7pm

GRAB BAG <i>We choose, you drink</i>	5
SHOT OF THE DAY <i>We pour, you shoot</i>	5

GRILLED CHEESE \$12

SERVED WITH SIDE SALAD

1 SPANISH CHORIZO, GRAN QUESO,
MANCHEGO + QUINCE

2 BRIE, PARMESAN, WALNUTS, DATES,
HONEY + SEA SALT

3 WHITE CHEDDAR, MANCHEGO
+ PARMESAN

4 CAMEMBERT, AGED PARMESAN,
SHIITAKE, CRIMINI + TRUFFLE OIL

5 VERMONT WHITE CHEDDAR, SHARP
CHEDDAR + CHERRY TOMATO
applewood smoked bacon

6 MOZZARELLA, CHERRY TOMATO,
PISTACHIO PESTO + PARMESAN
sea salt + balsamic

7 PEPPERJACK, SMOKED GOUDA,
HABANERO, THAI CHILIES +
JALAPENO

8 WHITE AMERICAN, HOUSE BREAD
& BUTTER PICKLES + VERMONT
WHITE CHEDDAR

9 BRIE, ARTICHOKE, SUNDRIED
TOMATO + GARLIC
mascarpone + smoked gouda

10 MOZZARELLA, PEPPERONI,
ROASTED JALAPENO, TOMATO
SAUCE + PARMESAN

11 SMOKED GOUDA, ROASTED
RAPINI + SHARP CHEDDAR
garlic confit

12 PASTRAMI, SWISS, SAUERKRAUT
+ PICKLE
*sautéed peppers, ancho chili +
russian dressing*

SWEETS

13 PISTACHIO BUTTER, FIG JAM
+ HONEY
mascarpone, sea salt

14 NUTELLA, MASCARPONE,
STRAWBERRIES + PISTACHIOS

WARM UPS

LOADED FINGERLINGS 10
*Blind Barber cheese sauce, sharp cheddar,
bacon bits, sour cream + chives*

WASABI PEA CHEESE CURDS 8
honey + lemon aioli

PASTRAMI REUBEN TACOS 12
*crispy swiss, sautéed peppers, pickles,
corn tortilla + russian dressing*

SEASONAL VEGGIE TACOS 10