


The GRANARY BOURBON BAR

STARTERS

- Charcuterie Board** 34
 Chef-selected artisanal aged meats and cheeses, dried fruits, nuts, cornichons, stoneground mustard, Kallas honey, fresh baguette
- Blind Horse Salad** 10 
 Lake Orchard greens, cherry tomatoes, pepperoncini pepper, red onion, Sarvecchio parmesan, house garlic & herb dressing
- Soup Du Jour** 10
 Made fresh weekly!

MAINS

- Shrimp Pasta** 26
 Sautéed jumbo shrimp, house made roasted red pepper cream sauce, blistered cherry tomatoes, basil, Sarvecchio parmesan atop a bed of pappardelle pasta
- Vegetarian Risotto** 24  
 Creamy arborio rice, grilled portabella, asparagus, mushroom, roasted butternut squash, mascarpone, Sarvecchio parmesan
- Kabayaki Salmon Salad** 30
 Kabayaki glazed salmon with mixed greens, mango, avocado, cashews, celery root, carrots, cucumber, puffed rice sticks and Nuoc Cham dressing
- Filet Mignon** 48 
 Garlic and herb marinated 7oz filet, creamy parsnip puree, Kallas honey, roasted shallot new potatoes, asparagus, roasted bone marrow compound butter

DESSERTS

- Cast Iron Brownie** 8
 Indulge in our freshly baked triple chocolate brownie. Served with a scoop of smooth vanilla ice cream and topped with our signature blackberry bourbon sauce.
- Chef's Choice Cheesecake** 12
 Top your dinner off with a slice of classic New York-style cheesecake with a delectable graham cracker crust and seasonal garnish.

FRIDAY PERCH FRY \$24

And \$5 rail Old Fashioneds!

Join us for our Signature Perch Fry Every Friday Night in The Granary Bourbon Bar!

Enjoy crispy panko crusted perch filets, house made tartar sauce, coleslaw and buttered marble rye bread. Served with fries. Upgrade to truffle fries for \$3.

SHAREABLES

- Tempura Cauliflower** 12 
 Tempura cauliflower florets, ginger, soy glaze, cashews
- Ginger Brussels Sprouts** 10 
 Crispy roasted Brussels sprouts, spicy ginger sauce, crumbled bleu cheese
- Bourbon Meatballs** 18
 Eight house made Italian meatballs, bourbon infused tangy Carolina BBQ sauce

SANDWICHES


All sandwiches served with fries. Upgrade to truffle fries for \$3


- Perch Sandwich** 19
 Crispy panko crusted perch, cheddar cheese, house tartar dressing, lettuce, tomato.
- Bacon Jam Smash Burger** 20
 Smash-grilled 1/3 lb angus beef patty, decadent caramelized onion & bacon jam, melted Scray's Creamery smoked gouda, served on toasted brioche roll.
- BBQ Bacon Smash Burger** 18
 Smash-grilled 1/3 lb angus beef patty, cheddar cheese, house bourbon BBQ sauce, thick cut bacon, lettuce, tomato, topped with a crispy onion
- Jalapeño Bleu Cheese Smash Burger** 18
 Smash-grilled 1/3 lb angus beef patty, gooey bleu cheese béchamel, picked jalapeños, lettuce, tomato

OMG MILKSHAKES

Flip menu over for the BOOZY versions!

- S'mores Explosion** 13
 Satisfy your sweet tooth with the perfect combination of vanilla ice cream, marshmallow fluff, and graham crackers. To top it off, we add chocolate bars, toasted marshmallows, and whipped cream for a delicious milkshake that will leave you wanting more.
- A Turtle's Dream** 13
 Indulge in a decadent treat - smooth caramel and rich chocolate swirled together with vanilla and pecan ice cream. Adorned with a caramel drizzle, chunks of chocolate, chopped pecans, and a dollop of whipped cream.

 Vegetarian No Substitutions

 Gluten Free Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Wine
Spirits

The GRANARY BOURBON BAR

Beer
Dessert Drinks

BOURBON OLD FASHIONEDS - \$10

SAMPLE FLIGHT OF 3 - \$24

Blackberry Smash

Four Roses bourbon, fresh blackberry puree, bitters and a sugar rim

Hazy Rosemary

Still & Oak Rye with smoky lapsang tea simple syrup, bitters and a sprig of burnt rosemary

Maple Walnut

Woodford Reserve, local maple syrup with orange and walnut bitters

Smoked Cinnamon Apple

Michigan apple bourbon, honey simple syrup, smoked cinnamon stick

Spiced Honey

House bourbon with a spiced honey simple syrup and orange bitters topped with a hunk of fresh honeycomb

Vanilla Bean

Raw vanilla bean muddled with Luxardo cherries, cherry bitters, simple syrup and house bourbon

BEER

3 Sheeps Pils	6
3 Sheeps Wisconsinites Cream Ale	6
Clausthaler NA	4.5
Founders All Day IPA	6.5
Fresh Coast Pale Ale	6
Spotted Cow	6
Stella Artois	6

CARBLISS

Black Raspberry Peach	6.5
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BLIND HORSE RED WINES

Wine	Region	Gls	Btl
Birdy's Red	California	9	32
Blackberry Barbera	California	9	34
Pinot Noir	Paso Robles	11	39
Malbec	Suisun Valley	11	41
Roan Rider	California	11	45
Tuscan Blend Reserve	California	12	47
Cabernet Sauvignon	Suisun Valley	12	45
Cabernet Sauvignon Reserve	Suisun Valley	14	66

DAIQUIRIS - \$13

Plantation Rum, Triple Sec, and fruit puree blended to perfection Choose from the following flavors!
Blackberry, Kiwi, Mango, Peach, Raspberry, Strawberry

OMG BOOZY MILKSHAKES - \$19

S'mores Explosion

Indulge in a tasty blend of Four Roses Bourbon, creamy vanilla ice cream, fluffy marshmallow, and graham crackers. For the finishing touch, it's topped off with chocolate bars, toasted marshmallows, and a dollop of whipped cream.

A Turtle's Dream

A delicious blend of Maker's Mark Bourbon, rich caramel, and fudgy chocolate harmoniously mixed with vanilla and pecan ice cream. Delight in the added touch of caramel drizzle, chocolate chunks, chopped pecans, and whipped cream to top off this indulgent treat.

BARREL AGED LIBATIONS

Mad Man Manhattan

A long-standing Blind Horse original, meet the Mad Man Manhattan! Barrel aged Still & Oak Rye Whiskey, Vermouth, Angostura bitters 16

Sheboygan Classic Old Fashioned

Inspired by our hometown, we bring out this classic old fashioned! Enjoy barrel aged Korbel Brandy, Angostura bitters, cherry bitters and simple syrup, mixed to perfection. 14

AFTER DINNER DRINKS

Bourbon Mocha Iced Coffee 13

Blind Horse Blend coffee served over ice with Baileys, house bourbon, chocolate and a splash of cream

Caramel Campfire Martini 12

House bourbon, smoky simple syrup, rich caramel, cream and a toasted marshmallow

BLIND HORSE WHITE WINES

Wine	Region	Gls	Btl
Blueberry Rose'	Suisun Valley, CA	7	33
Peach Chardonnay	Lodi, CA	9	33
Flirty Birdy	California	7	33
Rose'	California	9	33
Sauvignon Blanc	Walla Walla/ Suisun	10	35
White Stallion	California	9	33
Naked Chardonnay	Suisun Valley, CA	10	35
Chardonnay	Suisun Valley, CA	10	35
Chardonnay Reserve	Suisun Valley, CA	11	37