


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 - \$12

SAMPLE FLIGHT OF 3 - \$25

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 15-2 Stout	6
Cigar City Florida Man IPA	6
Clausthaler NA	4.5
Delerium Tremens Pale Ale	10
Spotted Cow	5.5
Stella Artois	5.5
Stone Delicious IPA	6

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 with a dollop of fresh whipped cream. 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

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.

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
Naked Chardonnay	Suisun Valley, CA	10	35
Chardonnay	Suisun Valley, CA	10	35
Chardonnay Reserve	Suisun Valley, CA	11	37

The Blind Horse Restaurant & Winery
Restaurant | Winery | Granary | Patio
TheBlindHorse.com | 920-467-8599