

# THE BLIND HORSE

RESTAURANT & WINERY

## PATIO MENU

### CHEESE AND CHARCUTERIE

*Chef's choice of local artisan cheeses,  
dried meats, imported olives,  
salted nuts & truffle honey* ©

BOARD FOR SHARING 20

MINI FOR YOURSELF 10

### STARTERS & SIDES

SHADOW CLOCK CHEESE CURDS 9 Choice of buttermilk dressing, balsamic berry sauce or sriracha mayo	JUMBO PRETZEL 9 Served w/ Dijon Lager sauce
CURRY CHICKEN SALAD © II Lake Orchard greens, roasted red peppers, craisins, peanuts, sesame, scallions, sesame peanut dressing	HUMMUS ① 8 Fried pita, celery, carrots
	FRENCH FRIES 4
	TRUFFLE PARMESAN FRIES 6

### PIZZAS

MARGHERITA ① 14 Extra virgin olive oil, fresh tomatoes, garlic, Belgioioso fresh mozzarella, fresh basil, parmesan
CHICKEN BACON PARMESAN 16 Parmesan béchamel sauce, grilled chicken breast, bacon, red onion, fresh tomato, mozzarella, parmesan
CALIFORNIA B.L.T. 16 Extra virgin olive oil, fried pork belly, fresh tomato, mozzarella, avocado, Lake Orchard greens, mayo, lemon oil
BALSAMIC FIG AND GOAT CHEESE ① 17 Parmesan béchamel sauce, LaClare Chevre, black mission figs, mozzarella, balsamic glazed onions, Lake Orchard arugula
MEDITERRANEAN VEGETABLE ① 15 Extra virgin olive oil, Tuscan blend of olives, red onion, roasted red pepper, Belgioioso four cheese blend
SAUSAGE BACON MUSHROOM 16 San Marzano tomato sauce, Italian sausage, mushrooms, bacon, mozzarella, parmesan
SMOKED BRISKET 18 Worcestershire cream cheese sauce, Caramelized onions, mushrooms, mozzarella, roasted red pepper, fried shallots

*Gluten free crust available for all pizzas upon request- add \$2*

### TACO BOARD

CHOOSE ANY TWO FOR \$12 OR THREE FOR \$15

1. SMOKED MUSTARD GLAZED BRISKET TACO  
Roasted red pepper sweet corn relish, salsa verde, jala-  
peño crema
2. CHIPOTLE BBQ PULLED PORK TACO  
Fried shallots, cabbage slaw
3. CURRY CHICKEN SALAD TACO  
Roasted red peppers, craisins, peanuts, sesame, scallions
4. AVOCADO TOSTADA  
Pickled onion, fried pork belly, diced tomato, cilantro,  
queso fresco, jalapeño crema (*corn tortilla only*)
5. CRISPY FISH TACO  
Fried mahi, salsa verde, roasted red pepper sweet corn  
relish, sriracha mayo
6. FLANK STEAK TACO  
Shaved soy marinated flank steak, rice, charred green  
onion, sriracha mayo

*6" corn or flour torilla*

### DESSERTS

- HOMEMADE TURTLE BAR 7  
Chocolate, pecans, caramel sauce
- SEASONAL FRUIT COBBLER 5  
Served with whipped cream  
and out streusel

©: GLUTEN FREE  
①: VEGETARIAN

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,  
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS