

THE BLIND HORSE

RESTAURANT & WINERY

STARTERS

BLIND HORSE SALAD © ① 11
Lake Orchard greens, cucumber, radish, tomato, red onion, toasted almonds, SarVecchio parmesan, white balsamic vinaigrette

APPLE GRAIN SALAD ① 11
Lake Orchard greens, fresh apples, walnut oat granola, puffed farro, shaved cauliflower, pickled grapes, feta, vanilla peppercorn vinaigrette

BEET MEDLEY © ① 10
roasted, pickled, shaved beets, grapes, pistachio honey vinaigrette, LaClare Farm's Chevre, frisée

FRIED CHICKEN BUNS (2) 10
steamed bao buns, sweet chili glaze, gochujang aioli, cucumber, sesame, cilantro

GRILLED BROCCOLINI ① 12
miso cashew butter, kabayaki sauce, furikake, toasted cashews

CHEESE BOARD ① 9/18
choose 3 pc or 6 pc - Daily Wisconsin artisan cheese options, seasonal condiments

FARM 45 LAMB DUMPLINGS (4) SIGNATURE DISH 17
kabayaki sauce, gochujang aioli, sweet chili glaze

GOAT CHEESE CURDS ① 12
LaClare Farms goat curd, panko crumb, grape compote, lemon vinaigrette, arugula, sweet and salty walnut crumble, mint

CARAMELIZED BRUSSELS SPROUTS 14
warm mustard green salad, brussel sprouts, fried organic egg, bacon, apple cider dijon vinaigrette, smoked egg yolk, bloomed mustard seeds, Hook's 4 year white cheddar, maple reduction

SHRIMP TACOS (2) 15
blistered corn tortillas, sweet hot sauce, pickled carrot, cilantro, arugula, radish, smoked tomatillo crema

SEASONAL SOUP 10

BLIND HORSE SMASHED BURGER

15

Two quarter pound patties, Blind Horse sauce, American cheese, Lake Orchard lettuce, tomato, onion, house pickles, sesame bun, fries

truffle fries - add \$2
Impossible (plant based) substitution - add \$5



Blind Horse Malbec

BRUSCHETTA BOARD

CHOOSE ANY THREE 14

SIGNATURE DISH

- 1 classic balsamic marinated tomato, garlic, basil
- 2 roasted oyster mushroom, marsala, mascarpone, truffle oil
- 3 balsamic onions, crescenza, figs, arugula, hazelnuts
- 4 burrata, prosciutto, arugula
- 5 white cheddar, horseradish aioli, apple, pancetta, honey
- 6 roasted tenderloin, harissa aioli, salsa verde, onion +.51

ENTREES

LOBSTER RAVIOLI 27
sundried tomatoes, sherry cream, caramelized onions, thyme
① Blind Horse Tuscan Reserve

TAMARIND HONEY GLAZED SALMON 25
black figs, golden raisins, couscous pilaf, curry aioli, garlic sautéed broccolini
① Blind Horse Pinot Noir

CANADIAN WALLEYE © 27
adobo cashews, chipotle new potatoes, andouille, garlic sautéed greens, pickled jalapeno remoulade
① Blind Horse Sauvignon Blanc

PANCETTA WRAPPED SCALLOPS © SIGNATURE DISH 30
sweet peppadew purée, potatoes, sage cream corn, bourbon maple
① Blind Horse Chardonnay

NAPA RAGU 20
rigatoni pasta, tenderloin, Italian sausage, San Marzano tomatoes, Belgioioso mozzarella
① Blind Horse Tuscan Blend

SHRIMP AND GRITS 27
chipotle barbecue shrimp, two cheese grits, bacon tomato relish, arugula, extra virgin olive oil
① Blind Horse Pinot Grigio

BRAISED VEAL OSSO BUCCO © 34
taleggio brown butter sweet potatoes, charred cauliflower, toasted pistachio gremolata, balsamic reduction
① Blind Horse Dam Sire

FILET MIGNON SIGNATURE DISH 35
winter squash potato hash, seared brussels sprouts, sweet peppadew purée, bacon demi-glace
① Blind Horse Roan Rider

① WINEMAKER'S SUGGESTED PAIRING

WINE CLUB MEMBERS

ENJOY
10-20% OFF
THE BLIND
HORSE WINE



TBH WINES

WHITE	REGION	GLASS	BOTTLE
Flirty Birdy	California	8	38
Birdy's White	California	8	40
Moscato	Suisun Valley, CA	8	40
Rosé	California	10	42
Pinot Grigio	Suisun Valley, CA	8	41
Sauvignon Blanc	Walla Walla/Suisun Valley	10	43
Golden Bay	California	11	44
Chardonnay "naked"	Suisun Valley, CA	10	43
Chardonnay	Suisun Valley, CA	11	46

RED	REGION	GLASS	BOTTLE
Birdy's Red	California	9	43
Pinot Noir	Paso Robles, CA	11	57
Merlot	Suisun Valley, CA	8	42
Barbera	Suisun Valley, CA	9	49
Dam Sire	California	11	54
Malbec	Suisun Valley, CA	11	53
Tuscan Blend	California	11	54
Roan Rider "new release"	California	13	60

BEER

MILLER LITE	3-75
STELLA ARTOIS	5-5
CIGAR CITY FLORIDA MAN IPA	6
SPOTTED COW	5-5
STONE DELICIOUS IPA	6
NEW HOLLAND DRAGON'S MILK STOUT	8
DELIRIUM TREMENS PALE ALE	12
CLAUSTHALER <i>NON-ALCOHOLIC</i>	4-5



ASK ABOUT OUR
**BARREL AGED
COCKTAILS**

MARTINIS

GOLDEN MARGARITA	12
Milagro Reposado Tequila, Solerno Blood Orange Liqueur, The Bitter Truth Elderflower Liqueur, lemon and lime	
ODE TO SUMMER	11
Hatch Limoncello, Stoli Cucumber Vodka, Cointreau Orange Liqueur, lemon juice, Poema sparkling wine	
YESTERDAY'S TOMORROW	10
Plantation Pineapple Rum, Grand Marnier, Velvet Falernum Barbados Liqueur, lime juice	
WICKED MIND	11
Empress 1908 Gin, The Bitter Truth Elderflower Liqueur, lemon juice, Poema sparkling wine	
ORANGE DREAMSICLE	11
Stoli Vanilla Vodka, Caravella Orangecello, simple syrup, lemon juice	
SILENT SHOUT	12
Still&Oak Bourbon, Mathilde XO Orange Liqueur, Heirloom Creme de Flora, lemon juice	
VACANT HEART	11
Plantation 5yr Aged Rum, Fruitlab Hibiscus Liqueur, lime juice	

COCKTAILS

BLACK CHERRY COLLINS	11
Door County Cherry Vodka, lemon juice, Luxardo Maraschino Cherry Syrup, Goodland Cherry Liqueur, seltzer	
DELICIOUSLY DECEPTIVE	10
Rehorst Gin, Mathilde Raspberry Liqueur, Mathilde Peach Liqueur and lime juice	
WISCONSIN CLASSIC	11
Central Standard North 40 Brandy, Angostura Bitters, Bittercube Cherry Bark Bitters, turbinado syrup	
MILWAUKEE MULE	10
Rehorst Citrus Honey Vodka, Goodland Cranberry Liqueur, Domaine Canton Ginger Liqueur, lime juice, seltzer	
SWIFT DAGGER	12
Maker's Mark Bourbon, Heirloom Pineapple Amaro, Dolin Rouge Vermouth, Bittercube Jamaican #2 Bitters	
MAD MAN MANHATTAN	14
Still&Oak Rye Whiskey, Carpano Antica Formula Vermouth, Angostura Bitters	
CORPSE REVIVER 2020	12
Solerno Blood Orange Liqueur, Magellan Gin, Lilet Blanc, Amerique 1912 Absinthe Verte, lemon juice	