

THE BLIND HORSE

Restaurant & Winery

STARTERS

FRIED CHICKEN BUNS	12	CRAB CAKES	16
(2) steamed bao buns, sweet chili glaze, gochujang aioli, cucumber, sesame, cilantro		NEW! Two house made crab cakes, served with cajun remoulade, shallot confit, arugula salad	
BEET MEDLEY 🍷 🌱	12	CHARCUTERIE BOARD	34
Roasted, pickled, shaved beets, apples, pistachio honey vinaigrette, LaClare Farm's Chevre, microgreens		Chef-selected artisanal aged meats and cheeses, dried fruits, nuts, cornichons, stoneground mustard, Kallas honey, fresh baguette	
FARM 45 LAMB DUMPLINGS	18	BLIND HORSE SALAD 🍷 🌱	10
Signature Dish! Four lamb dumplings featuring kabayaki sauce, gochujang aioli and a sweet chili glaze		Lake Orchard greens, cherry tomatoes, pepperoncini pepper, red onion, Sarvecchio parmesan, house garlic & herb dressing	
GOAT CHEESE CURDS 🌱	14	SEASONAL SOUP/BISQUE	MARKET
LaClare Farms goat curd, panko crumb, Door County cherry compote, arugula, walnut granola, balsamic lemon vinaigrette		Ask your server about today's featured house made soup or bisque	

BLIND HORSE SMASHED BURGER

18

1/3 pound patty, Blind Horse sauce, American cheese, Lake Orchard lettuce, tomato, onion, house pickles, sesame bun, fries. Add truffle fries for \$3



Blind Horse Malbec

BRUSCHETTA BOARD

SIGNATURE DISH!

ROTATING WEEKLY

Ask your server for this week's featured Bruschetta Board

ENTRÉES

LOBSTER RAVIOLI	34	NAPA RAGU	32
Sundried tomatoes, sherry cream, caramelized onions, thyme		Rigatoni pasta, tenderloin, Italian sausage, Sarvecchio parmesan, classic house made San Marzano tomato sauce	
🍷 Blind Horse Tuscan Blend Reserve		🍷 Blind Horse Tuscan Blend Reserve	
CANADIAN WALLEYE 🍷	28	SNAPPER "ADELITA"	36
Adobo cashews, chipotle new potatoes, andouille, garlic sautéed greens, pickled jalapeño remoulade		Pan seared fresh red snapper filet, artichoke, sun dried tomato, hearts of palm, served with yellow rice	
🍷 Blind Horse Chardonnay		🍷 Blind Horse Sauvignon Blanc	
PANCETTA WRAPPED SCALLOPS 🍷	43	FILET MIGNON 🍷	48
Signature Dish! Sweet peppadew puree, potatoes, sage cream corn, bourbon maple		Signature Dish! Marinated in garlic herbs, parsnip purée, cardamom honey, roasted shallot potatoes, asparagus, bone marrow compound butter	
🍷 Blind Horse Chardonnay Reserve		🍷 Blind Horse Cabernet Sauvignon	
TENDER SHORT RIB RISOTTO	36	SALMON TOWER	32
Juicy slow braised short rib served on a creamy risotto, roasted butternut squash, fresh mushroom medley, crispy pepitas, savory herbs with a rich beef jus		Kabayaki glaze, mixed greens, mango, avocado, cashew, celery root, carrot, cucumber, puffed rice sticks, Nuoc Cham dressing	
🍷 Blind Horse Cabernet Sauvignon		🍷 Blind Horse Pinot Noir	
🍷 WINEMAKER'S SUGGESTED PAIRING		VEGETARIAN RISOTTO 🌱	26
		Creamy arborio rice, grilled portabella, asparagus, mushroom, roasted butternut squash, mascarpone, Sarvecchio parmesan	

WINE CLUB MEMBERS

ENJOY
10 - 20% OFF
BLIND HORSE
WINES



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TBH WINES

WHITE	REGION	GLASS	BOTTLE
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

RED	REGION	GLASS	BOTTLE
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

BEER

3 SHEEPS PILS	6
3 SHEEPS WISCONSINITES	6
CREAM ALE	
CLAUSTHALER NA	4.5
FOUNDERS ALL DAY IPA	6.5
FRESH COAST PALE ALE	6
SPOTTED COW	
STELLA ARTOIS	6

CARBLISS

6.5 EACH

BLACK RASPBERRY
PEACH

LIBATIONS

MAD MAN MANHATTAN	16	BOB'S FILTHY MARTINI	12
Barrel aged Still & Oak Rye Whiskey, Vermouth, Angostura Bitters		Ketel One Vodka, olive juice, blue cheese stuffed olives	
WISCONSIN CLASSIC	16	MUDDLED BERRY MULE	13
Barrel aged Korbel Brandy, Angostura Bitters, cherry bitters, simple syrup		Stoli vanilla, muddled strawberries, blackberry purée, simple syrup, ginger beer	
BIRDY'S SOUR	14	MOCKTAILS - \$8	
Whiskey, lemon juice, lime juice, simple syrup, topped with Birdy's Red		SMOKED ROSEMARY PALOMA	
JALAPEÑO MARGARITA	13	Smoked rosemary, Lapsang tea simple syrup, grapefruit juice, seltzer	
Tequila Blanco, jalapeños, lime, smoky simple syrup, tajin salt rim		VANILLA LEMON DROP	
GOLDEN SIDECAR	16	Fresh lemon juice, vanilla bean simple syrup, raw vanilla bean	
Maker's Mark, Cointreau, simple syrup, lemon twist, edible gold luster dust		GINGER PEAR MULE	
SPICED PEAR GIMLET	12	Fresh lime, muddled pear, spiced honey simple syrup, ginger beer	
Hayman's Gin, spiced honey simple syrup, fresh pear juice			

DESSERT DRINKS

ESPRESSO MARTINI | 14
Espresso, Tito's Vodka, Kahula

RASPBERRY CRÈME | 14
Mathilda Raspberry Liqueur, Bailey's Irish Cream, Stoli Raspberry, chocolate drizzle

BLACKBERRY BARBERA FLOAT | 12
Two scoops vanilla bean ice cream with Blind Horse Blackberry Barbera and topped with whipped cream

LEMONCELLO | 11
Hatch Lemoncello shaken over ice, served up

WINE

REGION

VNTG BTL

Camille Braun Brut Rosé	Alsace, FR		\$65
Veuve Clicquot Brut	Champagne, FR		\$135
WHITES			
Cave de Ribeuville Pinot Gris	Alsace, FR	2019	\$42
Vina Robles Chardonnay	Monterey, CA	2020	\$45
Decoy Sauvignon Blanc	California	2022	\$50
Rombauer Chardonnay	Napa Valley, CA	2020	\$100
PINOT NOIR			
Belle Glos "Clark & Telephone"	Monterey, CA	2020	\$99
Duckhorn's "Goldeneye"	Anderson Valley, CA	2019	\$117
MERLOT			
Chateau St. Michelle Merlot	Columbia Valley, WA	2017	\$55
Rutherford Hill	Napa Valley, CA	2018	\$68
Armstrong	Walla Walla, WA	2016	\$75
Duckhorn	Napa Valley, CA	2018	\$100
ZINFANDEL			
Duckhorn "Decoy"	California	2021	\$60
Ridge "Three Valleys"	California	2019	\$66
Orin Swift "8 Years in the Desert"	California	2020	\$118
BLENDS			
Klinker Brick Blend	Lodi, CA	2019	\$42
Orin Swift "Papillon"	Napa Valley, CA	2018	\$175
Orin Swift "Abstract"	Napa Valley, CA	2021	\$117
CABERNET SAUVIGNON			
Orin Swift "Palermo"	Napa Valley, CA	2020	\$102
Clos du Val	Napa Valley, CA	2021	\$120
Orin Swift "Mercury Head"	Napa Valley, CA	2021	\$173
Caymus	Napa Valley, CA	2021	\$213
Plumpjack	Napa Valley, CA	2018	\$215

DESSERTS

LEMON PANNA COTTA 10
Blueberry coulis, chantilly, honey tuile, fresh blueberries

FLOURLESS CHOCOLATE CAKE 10
Rich and decadent with chocolate, caramel sauce and fresh house made vanilla ice cream

SEASONAL CHEESECAKE 12
New York style cheesecake, graham cracker crust, seasonal garnish

SEASONAL DESSERT FEATURE MKT
Ask your server about tonight's featured dessert!

WINE FLIGHTS

CHOOSE ANY THREE BLIND HORSE WINES

\$24