

THE BLIND HORSE

RESTAURANT & WINERY

THURSDAY 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 (V) 8 Fried pita, celery, carrots
	FRENCH FRIES 4
	TRUFFLE PARMESAN FRIES 6

HALF PRICE PIZZAS

MARGHERITA 7 (V)

Extra virgin olive oil, fresh tomatoes, garlic, Belgioioso fresh mozzarella, fresh basil, parmesan

SAUSAGE AND ONION 7.50

San Marzano tomato sauce, Italian sausage, mozzarella, diced red onion

WISCONSIN FOUR CHEESE PIZZA 7.50 (V)

Béchamel parmesan sauce, parmesan, asiago, provolone, fontina

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

TACO BOARD

CHOOSE ANY TWO FOR \$12 OR THREE FOR \$15 (6" CORN OR FLOUR TORILLA)

1. SMOKED MUSTARD GLAZED BRISKET TACO

Roasted red pepper sweet corn relish, salsa verde, jalapeño 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 *(corn tortilla only)*

Pickled onion, fried pork belly, tomato, cilantro, queso fresco, jalapeño crema

5. CRISPY FISH TACO

Fried mahi, salsa verde, roasted red pepper sweet corn relish, arugula, sriracha mayo

6. FLANK STEAK TACO

Shaved soy marinated flank steak, rice, charred green onion, sriracha mayo

DESSERTS

HOMEMADE TURTLE BAR 7

Chocolate, pecans, caramel sauce

SEASONAL FRUIT COBBLER 5

Served with whipped cream
and out streusel

WINE CLUB MEMBERS



Enjoy 10-20% off Blind Horse Wine

©: GLUTEN FREE
V: VEGETARIAN

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