



BLIND BUTCHER

RESTAURANT & BAR



★ SIGNATURE COCKTAILS ★

Butcher's Old Fashioned 17

bourbon, agave,
orange, dates, rosemary,
angostura bitters

Butcher's Sip 17

whiskey, brandy, drambuie,
sherry, angostura bitters

Sweet Fuego 16

blanco tequila, model chili,
lime, strawberry purée,
agave, dried chili garnish

**Blind Espresso
Martini 17**

fresh house espresso,
baileys, mezcal,
espresso liquor

The Castro 15

vodka, elderflower,
cucumber, lemon juice

Passion Kiss 17

mezcal, passion fruit,
lime, egg white, jalapeño



Piñacola-Do 15

pineapple juice,
coconut cream,
white rum

Laventine 17

house gin, lavender,
egg white, lime,
smoked bitters

Lilyhammer 17

whiskey, chambord,
house bourbon,
pineapple, lime

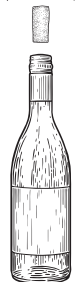


★ ROSÉ ★

**Marius Michel
Chapoutier Rosé**

FR 16 • 62

raspberries,
strawberries,
refreshing



★ SPARKLING ★

**Pierre Chanier
Sparkling Brut**

FR 16 • 62

small bubbles,
fruity aromas,
semi-dry finish

**Veuve Devienne
Sparkling Rosé**

FR 16 • 62

strawberry-blackcurrant
nose, harmonious
acidity & sweetness

★ WHITE ★

**Jacquère
Domaine Richel**

FR 16 • 62

green citrus hints,
white flowers

**Carmenet Reserve
Chardonnay**

FR 15 • 58

flavors of apple,
bananas, vanilla,
tropical fruits,

★ ★ ★

**Pecorino Spinelli
Terre di Chieti**

ABRUZZO, IT 16 • 62

fresh yellow & mature
fruits, pale yellow &
golden hues

**Lobster Reef
Sauvignon Blanc**

NZ 16 • 62

aromatic & generous
on palate, big tropical
flavors, hints of peach,
apricot, citrus, herbs

FEATURING THE CULINARY WORK OF **CHEF COSKUN ABIK**

Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk
of foodborne illness, especially if you have certain medical conditions.

Limit of 2 credit cards per table. An 18% gratuity will be added to parties of 5 or more.

★ RED ★

Aron des Chartrons Bordeaux FR 16 • 62

hints of undergrowth, cherries & fresh fruits,
balanced, finessed, long aromatic mouth

Stephen Vincent Pinot Noir CA 16 • 62

cherry, florals, molasses, lush tannins

Big Guy Cabernet Sauvignon CA 17 • 66

blackberry, currants, french oak,
clove, nutmeg

Colores del Sol Malbec AR 16 • 62

plum, vanilla, red fruits, medium body

Bella Grace Zinfandel CA 16 • 62

coconut, strawberries, vanilla, currants

Oak Farm Reserve Tievoli CA 17 • 66

blend of petit sirah, barbera, sangiovese, v
& zinfandel, vanilla & black tea notes & nose

Lavau Rasteau Grenache Syrah FR • 68 •

mediterranean accents, spice, ripe fruit

Domaine de Montine

Côtes du Rhône FR • 69 •

tiny red berries, notes of violets, soft palate

**Poggio Della Robinie Valpolicella
Ripasso, IT • 54 •**

wild cherries, mediterranean chaparral,
best with grilled meats & hard cheeses

Balletto Pinot Noir

RUSSIAN RIVER, CA • 72 •

red fruit, silky, medium body, light acidity

Museum Reserva Tempranillo ES • 67 •

crushed brick, spice, oak, berry, tobacco

**Rutherford Vintners Cabernet Sauvignon
NAPA, CA • 72 •**

layers of plum, cedar, black pepper, vanilla

Violetta Barolo IT • 105 •

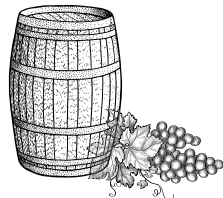
bold, rigid tannins, spice, rose, cherry, fig

**Ogier Chateauneuf du Pape
HERITAGES, FR • 125 •**

medium bodied, forward, fruity, ripe berries,
chalky, mildly chocolatey finish

**Le Ragoze Amarone
Classico Riserva
DOCG IT • 155 •**

dense ripe lushberries,
dark chocolate hint,
long satisfying finish



Lobo Wines Wulff Vineyards

Cabernet Sauvignon NAPA, CA • 165 •

nose of candied quality, red & black currant,
red licorice, lingonberry & meadow flowers,
hints of toasty vanilla & sweet cinnamon

Opus One NAPA, CA • 495 •

late summer cherries, raspberries, blueberry,
juicy character, balance & sculpted
elegance, beautiful grip, creamy texture