

Other Things to Drink

Long Island Wines

Red

Sette (A soft, light red table wine)

Macari Vineyards, Mattituck Long Island Glass 14.00

White

2021 Breakwater Chardonnay (Creamy, some oak)

Macari Vineyards, Mattituck Long Island Glass 15.00

2022 Dos Aguas White Blend

Macari Vineyards, Mattituck Long Island Glass 14.00

2014 Block E White (ice wine style dessert wine)

Macari Vineyards, Mattituck Long Island 3 oz Glass 14.00

New York State Hard Cider

Angry Orchard (Walden NY) 7.50

Coastal Craft Kombucha

(Oceanside LI NY)

Jones Beach Ginger 4.99

Hampton Heat 4.99

South Shore Surf's Hop 4.99

Cold Soft Drinks

Stewart's Cane Sugar Black Cherry Soda 2.95

Stewart's Cane Sugar Cream Soda 2.95

Stewart's Cane Sugar Orange-Cream Soda 2.95

Stewart's Cane Sugar Root Beer 2.95

Mexican Cane Sugar Coca-Cola 2.95

Centerport Sparkling Water 2.00

Organic & Fair Trade Hot Teas

With Honey & Milk: 2.50 | Naked: 1.50

Equal Exchange Organic:

Black, Chai, Darjeeling, Earl Grey, English Breakfast,

Hibiscus, Lemongrass Ginger, Rooibos.

Yogi Organic Ginger.

Just Desserts

Blind Bat Brownie with Chocolate Chips 3.00

Blind Bat Blondie with Chocolate Chips 3.00

o's Sweet & Salty Oatmeal Cookies (5.2oz package) 8.69

o's Spicy Chocolate Cookies (5.2oz package) 8.69

Slice of Regina's Organic French Apple Cake 5.00

About Us...

Centerport residents for over 20 years, Regina is an organic grower, Paul is a brewer, and our love of cooking and creating flavorful things led us to open our little bistro-brewery in 2019.

We sometimes incorporate our beers into our food recipes, and we often use things that Regina (or farmers she knows) has grown. We keep it as local and organic as possible, while cooking with the seasons. The meat we use is sustainably raised on small farms and ranches without the use of growth hormones or antibiotics.

Blind Bat Brewery is a small brewery launched in 2008, distributing over the years to beer stores, bars, restaurants, and farmers' markets across Long Island, New York City, and into the Hudson Valley.

M E N U

Sunday March 17, 2024

see blindbatbrewery.com for updates



94 Washington Drive Centerport L.I. N.Y.

631-944-3333

Thursdays: 4PM - Kitchen closes at 8 PM

Fridays: Noon - Kitchen closes at 8 PM

Saturdays: Noon - Kitchen closes at 8 PM

Sundays: Noon - Kitchen closes at 7 PM

Our Beers

We brew our beers with as many New York State ingredients as we can: usually at least 90%, but often 100%.

Blind Bat Beers on Draft

1: Hell Gate (7.6% ABV)

A malty Belgian-inspired Golden Ale with hint of coriander, we've been brewing this beer since 2010 9.00

2: Winter Weisse (6% ABV)

A slightly-spicy, slightly-tart winter wheat beer. New York State malted wheat and barley and NY hops. 9.00

3: Long Island Potato Stout (4.2% ABV)

Another beer we've been brewing for many years, our take on an Irish Dry Stout, brewed with organic potatoes from Restoration Farm in Old Bethpage, Long Island 9.00

4: Vlad the Inhaler (3.9% ABV)

Our version of the Polish style called "Grodziske," New York State malted wheat smoked at the brewery over oak. 9.00

5: Purgatoire (5.7% ABV)

Our Belgian-Inspired Stout 9.00

Guest Beers on Draft

6: Hold Me Closer Tiny Lager NY State Pilsner (5% ABV)

North Fork Brewing Co. (Riverhead NY) 100% New York State malts and hops 9.00

7: Run the Juice New England IPA (6.1% ABV)

North Fork Brewing Co. (Riverhead NY) Massively dry-hopped with Citra and Mosaic hops, in the dank New England IPA Style. Juicy and zesty grapefruit and citrus notes.

8: Wild Run Non-Alcoholic IPA (0.4% ABV)

Athletic Brewing Co. (Milford CT) A blend of five hops, with a good backbone of organic malts. 40 IBUs 9.00

Flight of Four 4oz Pours 12.00

Flight of Five 4oz Pours 14.00

Flight of Six 4oz Pours 16.00

Growler Fills and Cans are To-Go Only

Other things to drink are on the other side of this menu...

Sunday March 17, 2024

FOOD MENU

Gf Gluten Free, **V** Vegan, **Vi** Vegetarian



BlindBatBrewery.com
94 Washington Dr. Centerport, NY
631-944-3333

Appetizers & Specials

V Guacamole & Chips 8.95

V Cajun-Style Artichoke Dip (Contains cashews) 11.50

House-Made Beer Pretzel Made with organic flour and our beer. Dairy-free with olive oil in dough instead of butter. 7.50

Vi or **V** Your choice of a brushing our clarified butter or olive oil Side of Dijon or our own spicy grainy beer mustard Add our white cheddar cheese sauce 1.75

Pretzel Dog Bites* Grass-fed organic beef Brooklyn hot dog baked in our beer pretzel dough and cut into six pieces. Served with choice of Dijon or our grainy beer mustard 9.95 (Add our white cheddar cheese sauce additional 1.75)

V **Vegan Pretzel Dog Bites*** Field Roast vegan hot dog baked in our vegan beer pretzel dough and cut into five pieces.

Waffl'd Crab Cake* Wild-caught crab cooked on a Belgian waffle iron to reduce the amount of breading. Served on a bed of organic greens with our Sriracha Mayo on an English Muffin (or plated, if you choose) 12.95

Soup & Salad

Soups are 12-ounce servings

Organic Mushroom Barley Chicken Soup 10.95

Vi Organic Potato Leek Soup 7.95

V Organic Carrot Ginger Soup 9.95

V Organic Curried Black Lentil Soup 7.95

V Organic Black Bean Soup 7.95

V Organic Tuscan White Bean Soup 9.95

V **Kale Caesar!** Salad Organic locally-grown kale, house-made vegan Caesar dressing with house-made sourdough croutons. Please note that the "vegan parm" contains nuts.

Side Salad Size 5.75 Full Salad Size 11.50

Gf Gluten-free croutons available at no extra charge

Burger Add Ons

Add Cheese (Sharp Cheddar, Smoked Gouda, Swiss, Fontina) 1.25

Sauteed Organic Mushrooms 2.25

Sustainably-Raised Applewood-Smoked Bacon 3.50

Double the Beef or Turkey Meat 4.00

Double the Lamb Meat 5.50

Substitute Gluten-Free Roll 1.00

Substitute Brioche Roll 1.00

Side of our Spicy Slaw 1.50

Lamb Burger* Pasture-raised lamb, cooked smash burger style, topped with housemade garlic aioli and our organic fennel, celery, and sweet onion slaw. Served on a brioche roll 17.50

Tommy Joe* Our version of a Sloppy Joe, using organic ground turkey, organic onions, organic garlic, organic bell pepper, organic brown sugar, dijon, organic ketchup, cayenne, cumin, salt, pepper, and our beer 9.95

Beer-B-Q Pulled Chicken* Sustainably-raised organic chicken thighs, slow-cooked in our North Shore Beer-B-Q sauce on brioche, our spicy slaw on the sandwich 11.95

Pickle-Brined Beer-Battered Duck-Fat Fried Chicken Sandwich* Sustainably-raised chicken thighs, marinated in local bread-and-butter pickle brine, beer-battered, and fried in house-rendered duck fat. Served on a brioche roll with our spicy slaw on the sandwich 14.95
Nashville Hot Spicy Version 15.95

Potatoes

Duck Fat Fries Hand-cut organic Russet potatoes fried twice in our house-rendered Long Island duck fat. Four-ounce serving. 7.75

Gf **V** **Greek Potato Salad** Organic Potatoes, Organic Red Onions, Organic Sweet Marjoram, Olive Oil, Organic Lemon Juice & Zest 4.25

V **Classic NY Fried Knish** Organic Russet potatoes, with skin on, organic onions, pepper, an organic flour, and a non-gmo canola 7.00

Vi **Waffl'd Hash Brown** Classic hash brown potatoes, but cooked on a Belgian Waffle iron using organic potatoes and onions 6.00

**Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Before placing your order, please inform your server if a person in your party has a food allergy.*

The meats in our burgers, sausages, hot dogs, and sandwiches are all raised sustainably on small farms without the use of growth hormones or antibiotics, and are as locally sourced as possible.

Wraps

in our house-made organic flatbread

V **Organic Falafel Wrap** House-made organic falafel, with our Dill-White Sauce and organic lettuce 13.95

Spiced Lamb Wrap Pasture-raised lamb, our garlic aioli, and our organic fennel-celery-sweet onion slaw. 17.50

Pizza

With sauteed organic mushrooms, add 3.00 With hot honey, add 1.00
Pepperoni or Kielbasa, add 3.00

Pizza frita con grasso d'anatra (Duck-Fat Fried Pizza) with mozzarella-tomato sauce, and Regina's organic basil. Ten-inch size 13.95

Detroit-Style Pizza *Thursdays & Sundays Only* Allow 30 minutes
Organic flour, spicy sweet red sauce, house cheese blend 15.99

Pierogi

Thursdays and Sundays Only
Minimum order of four of any kind
Add sour cream: 0.50

Pierogi Emilii Organic Gold potatoes, sauteed organic onions, ricotta, in a 00 flour dough. Each pierogi: 2.25

Pierogi Franciszek Beer-braised organic cabbage (using our Polish-style smoked wheat beer), sauteed organic onions, diced local Kielbasa in an organic flour dough. Each pierogi: 2.25

Pierogi Wlodzimierz Organic Gold potatoes with NY Jake's Cheddar cheese in an organic flour dough. Each pierogi: 2.25