

# OTHER THINGS TO DRINK

Long Island Wines by the Glass or by the Bottle

## Whites

### 2019 Chardonnay Reserve

Macari Vineyards, Mattituck Long Island

\$14.00 a glass / \$40.00 for a 750 ml Bottle

### 2020 Sauvignon Blanc

Macari Vineyards, Mattituck Long Island

\$14.00 a glass / \$40.00 for a 750 ml Bottle

## Reds

### 2019 Estate Merlot

Raphael Vineyards, Peconic Long Island

\$14.00 a glass / \$40.00 for a 750 ml Bottle

### 2020 Cabernet Franc

Raphael Vineyards, Peconic Long Island

\$14.00 a glass / \$40.00 for a 750 ml Bottle

## New York State Hard Cider

Angry Orchard (Walden NY) (12 fl oz).....5.00

## Soft Drinks

Stewart's Cane Sugar Root Beer (12 fl oz).....2.95  
Stewart's Cane Sugar Black Cherry Soda (12 fl oz).....2.95  
Stewart's Cane Cream Soda (12 fl oz).....2.95  
Stewart's Cane Sugar OrangeCream Soda (12 fl oz).....2.95  
Subtle Tea (Sweet).....3.95  
Subtle Tea (Sweetless).....3.95  
Centerport Sparkling Water.....2.00

## Organic & Fair Trade Hot Teas

*Equal Exchange Organic* Chai, Chamomile, Darjeeling, Earl Grey, English Breakfast, Rooibos. *Yogi Organic* Ginger.

With Honey & Milk: \$2.50 | Naked: \$1.50

## JUST DESSERTS

Brownie with Chocolate Chips.....3.00  
Organic Hazelnut-Chocolate Fudge.....4.99

### Vanilla Ice Cream & Cookie Sandwich

Between either two thin Sweet+Salty Oatmeal Cookies, or two thin Spicy Dark Chocolate Cookies, or two "Dirty Chai" Cookies.....5.50

o's Cookies (Sweet & Salty Oatmeal) (5.2oz).....8.69  
o's Cookies (Spicy Chocolate) (5.2oz).....8.69  
o's Dirty Chai Cookies (5.2oz).....8.69  
o's Chocolate Chip Cookies (5.2oz).....8.69

### About Us...

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

FRIDAY JAN. 20, 2022

SEE [BLINDBATBREWERY.COM](http://BLINDBATBREWERY.COM) FOR UPDATES

**BLIND BAT BREWERY BISTRO**

94 WASHINGTON DR. CENTERPORT LI NY 11721

631-944-3333

-HOURS-

SUNDAY: NOON - 6 PM  
WEDNESDAY: 4 - 8 PM  
THURSDAY: 4 - 8 PM  
FRIDAY: 4 - 8 PM  
SATURDAY: NOON - 8 PM  
CLOSED MON. TUES.

### About Our Beers

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

### Blind Bat Beers Now On Draft (12 oz)

#### (1) Use a Rake Autumnal Amber Ale (5.1% ABV)

Dark Golden Ale, brewed with 100% New York malts, and all New York grown Yakima Gold hops.....\$9.00

#### (2) Tahoma Tart Lager (6.5% ABV)

Brewed with 100% New York Pilsner & Vienna malts with NY-Grown Tahoma hops which give notes of tart lemon, grapefruit, and pine.....\$9.00

#### (3) Blind Bat Berliner (6% ABV)

Inspired by the tart BerlinerWeisse style, brewed with all organic NY Wheat & Vienna malts and NY hops.....\$9.00

#### (4) Pipistrello Northern Italian Style Pilsner (6% ABV)

Hop-forward Northern Italian-Style Pilsner brewed using Hudson Valley grown and malted Pilsner malt and New York State hops.....\$9.00

#### (5) BeBop Belgian-Inspired IPA (5.2% ABV)

100% New York malts and hops, fermented by a Belgian yeast.....\$9.00

#### (6) Sweet Potato Saison (6.2% ABV)

Brewed with organic sweet potatoes (Restoration Farm, Old Bethpage LI NY) NY State Malts, NY State Hops, NY State Maple Syrup, additions of nutmeg and cardamom.....\$9.00

### FLIGHTS

Flight of FOUR 4oz Pours.....\$10.00  
Flight of FIVE 4oz Pours.....\$12.00  
Flight of SIX 4oz Pours.....\$14.00

Growler Fills and Cans are To-Go Only

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



**GF** Gluten Free, **V** Vegan, & **VI** Vegetarian  
 items noted below

**APPETIZERS** **SPECIALS**

**V** Cajun Style Artichoke Dip with Bread  
 (Dip contains cashews).....11.50

**House-Made Beer Pretzel**

Made with organic flour and our beer as part of the pre-bake boil. Dairy-free with olive oil in dough instead of butter. Your choice of a brushing of olive oil or our clarified butter. Side of Dijon or our own spicy grainy beer mustard.....5.50

**Waffl'd Crab Cake**

Cooked on a Belgian waffle iron to reduce the amount of breading, served on bed of greens with our Sriracha Mayo.....11.95

**Cheese Spaetzle** (please allow 20 minutes)

Made using NY grown and stone-ground milled organic flour organic eggs, organic milk, a dash of nutmeg, our beer, with a blend of Finlandia Swiss, NY Smoked Gouda, topped with sauteed organic onions.....8.95  
 With sustainably-raised pork applewood smoked bacon.....11.95

**GF** **V** Falafel on a Grilled Gluten-Free Flatbread Pizza

Our organic chickpea falafel with organic lettuce and our Dill-White Sauce on a house-made gluten-free grilled rustic flatbread pizza (Please allow 20 minutes).....16.95

**Turkey Black Bean Beer Chili**

Organic turkey, organic black beans, our BeBop Belgian-inspired IPA..10.95

**SOUP** **SALAD**

SOUPS ARE SERVED WITH BREAD

**Organic Mushroom Barley Chicken Soup** (12 oz) .....10.95

**VI** **Organic Potato Leek Soup** (12 oz).....7.95

**V** **Organic Carrot Ginger Soup** (12 oz).....9.95

**VI** **Organic Onion Soup with Cheese** (12 oz).....10.95

**V** **Organic Curried Black Lentil Soup** (12 oz).....7.95

**V** **Organic Spicy Black Lentil Soup** (12 oz).....7.95

**V** **Kale Caesar! Salad**

Organic kale, house-made vegan Casear dressing, with house-made toasted sourdough croutons. *Please note that the "vegan parm" contains nuts*.....11.25  
 The above as a side salad.....5.75

**GF** **Gluten-Free Croutons Available at No Extra Charge**

**POTATOES**

**Duck Fat Fries**

Hand-cut organic Russet potatoes fried twice in Long Island duck fat....6.75

**GF** **V** **Greek Potato Salad**

Organic Yukon Gold Potatoes, Organic Red Onions, Organic Sweet Marjoram, Olive Oil, Organic Lemon Juice & Zest.....4.25

**Cheddar Knish**

Organic Russet Potatoes, NY Jake's sharp cheddar, sauteed organic onions, in a crust made with or-ganic NY stone-ground flour.....6.25

**Swiss Knish**

Organic Russet Potatoes, Finlandia Swiss, sauteed organic onions, organic NY stone-ground flour crust.....6.25

**WRAPS**

ON OUR HOUSE-MADE  
 LEVANTINE-INSPIRED ORGANIC FLATBREAD

**V** **Organic Falafel Wrap**

With our Dill-White Sauce, Organic lettuce, sides of our Organic Fennel Slaw and Olives.....13.95

**Tandori Chicken Wrap**

Grilled organic chicken thighs with our slaw, yogurt-mint sauce, side of our Greek potato salad.....14.95

**BURGERS** **MORE**

*Our standard burger sauce  
 is a blend of organic ketchup and vegan mayo.*

*You can instead ask for Organic Ketchup.*

*Add 50 cents for your choice of our*

*Organic Jalepeño Kick Sauce, Buffalo Sauce, or Beer-B-Q Sauce*

**Add-Ons**

Organic American Cheese.....	\$1.00
NY State Jake's Sharp Cheddar.....	\$1.00
NY State Jake's Smoked Gouda.....	\$1.00
Finlandia Farmer-Owned Swiss.....	\$1.00
Sauteed Organic Mushrooms.....	\$1.50
Sustainably-Raised Applewood-Smoked Bacon.....	\$3.00
Double the Meat.....	\$4.00 (\$5.50 for Lamb)
Substitute Gluten-Free Roll or English Muffin.....	\$1.00
Substitute Brioche Roll.....	\$1.00
Side of our Spicy Slaw.....	\$1.50

**SmmashedBeef Burger\***

Pasture-raised Angus beef. Served on an English Muffin, pickled organic red onions, bread-&-butter pickles.....9.95

**SmmashedTurkey Burger\***

Free-range, humanely-raised turkey, served on an English Muffin with pickled organic red onions, bread-and-butter pickles.....9.95

**El Reno Fried Onion Burger\***

Thinly-sliced organic onions smashed into the meat (*ask for either beef or turkey*) cooked together on the hot flattop. Served on an English muffin with bread-and-butter pickles.....9.95

**VI** **Black Bean Burger on an English Muffin**

Made in house using organic black beans, house made vegan bread-crumbs and spices. served on an English Muffin with Veganaise, organic arugula, and organic pickled red onions..... 9.95

**V** *Add your choice of Sharp Cheddar, Smoked Gouda, or Finlandia Swiss (non-vegan!)..... 10.95*

**Beer-Braised Curly Hot Dog\***

Grass-fed organic beef Brooklyn hot dog braised in our Porter. Served "in the round" on an English Muffin, with relish, and your choice of Dijon or our spicy grainy beer mustard.....8.95

**Beer-B-Q Pulled Chicken\***

Sustainably-raised chicken thighs, slow-cooked in our North Shore Beer-B-Q sauce on brioche, our spicy slaw on the sandwich.....9.95

**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

**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.**

*\*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.*