



Today's Food Menu

(Updated Saturday October 2nd 2021)

BLIND BAT BREWERY BISTRO & TAKE-AWAY

94 Washington Drive, Centerport L.I. N.Y. (631) 944-3333

Some menu items are updated from week to week, sometimes day to day

Check BlindBatBrewery.com for updated food & beer menus!

(Vegetarian  and Vegan  Items Noted Below)

SALAD

Kale Caesar! Salad (Vegan Option)

Organic kale from Makinajian Farm (Huntington, N.Y.), house-made vegan Casear dressing, with house-made toasted sourdough croutons. *Please note that the "vegan parm" contains nuts.*.....\$10.95
The above as a side salad.....\$5.50

SOUP (served with bread)

 **Organic Carrot & Ginger Soup (Vegan Option)**
Carrots, ginger, coconut cream, coconut milk.....\$9.95

APPETIZERS & SPECIALS

 **Cajun Style Artichoke Dip with Bread (Vegan)**
Please Note: Dip contains cashews.....\$10.95

 **Regina's Kalamata Olive Focacia (Vegan)**
Focaccia made with organic flour, Kalamata olives...\$4.50

 **Regina's Onion Focacia (Vegan)**
Focaccia made with organic flour, Organic Olive Oil, and Organic Onions.....\$4.50

Regina's Organic San Marzano, Ricotta, and Organic Lemon Basil Tart.....\$7.95

Hot Pretzel
Brushed with our own clarified butter and with sea salt. Choice of Dijon or our own grainy beer mustard....\$4.50

Guacamole & Chips
Guacamole made in house with avocado, organic onions, garlic.....\$8.95

KNISHES & POTATOES

(small batches handmade in house)

Harry's Knish Organic Russet Potatoes, Organic Onions, NY State Cheddar, Sundried Tomatoes.....\$6.75

Duck Fat Fries
Hand-cut organic Russet potatoes, fried twice in sustainably-raised duck fat (sea salt added).....\$6.75

 **Greek Potato Salad (Vegan & All Organic)**
Potatoes, Shallots, Red Onions, Sweet Marjoram, Olive Oil, Lemon Juice & Zest.....\$4.25

JUST DESSERTS

Centerport PearTart
Seedsower Farm (Centerport) Organic Pears\$6.95
Add vanilla ice cream on top of the tart.....\$7.95

Vanilla Ice Cream & Cookie Sandwich
Between two Sweet & Salty Oatmeal Cookies.....\$5.00

o'ts thin & crispy Chocolate Chip Cookies (8oz)...\$6.99
o'ts Dark Chocolate Aleppo Pepper Cookies (8oz)...\$6.99
o'ts Sweet & Salty Oatmeal Cookies (8oz).....\$6.99
o'ts Chai Spice with Tumeric Cookies (8oz).....\$6.99

**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.

We use compostable wooden utensils and plant-based drinkware.

BURGERS, SAUSAGES, SANDWICHES

Each item below served with small sides of our macaroni salad and your choice of either our Organic Spicy Slaw or our Organic Classic Slaw (if you want more, just ask!)

Add to Any Burger:

NY State Jake's Sharp Cheddar.....	Add \$1.00
NY State Jake's Smoked Gouda.....	Add \$1.00
Finlandia Farmer-Owned Swiss.....	Add \$1.00
Sauteed Organic Mushrooms.....	Add \$1.50
Sustainably-Raised Applewood-Smoked Heritage Pork Bacon.....	Add \$2.00
Double the Meat.....	Add \$3.00

*Our standard burger sauce is a blend of organic ketchup and vegan mayo (without eggs)
You can instead ask for organic ketchup, our organic Jalepeño Kick Sauce or our organic Curious Yellow Mustard Sauce*

SmmashedBeef Burger*

Pasture-raised Angus beef. Served on an English Muffin, pickled organic red onion, bread-&-butter pickles...\$8.95

SmmashedTurkey Burger*

Antibiotic and hormone free, served on an English Muffin with pickled organic red onion, bread-and-butter pickles.....\$8.95

El Reno Fried Onion Burger*

Thinly-sliced organic onions smashed into the meat (ask for either our beef or turkey) cooked together on the hot flattop. Served on an English muffin.....\$8.95

Black Bean Burger on an English Muffin (Vegan)

Made in house using organic black beans, house made vegan breadcrumbs and spices. served on an English Muffin with Veganise, organic arugula (Seedsower Farm, Centerport) and organic pickled red onions...\$9.95

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

sLamb Burger*

Pasture-raised lamb, cooked smash burger style, topped with house-made garlic aioli and our organic fennel, celery, and sweet onion slaw. Served on a brioche roll with side of our organic herbed salad.....\$14.95

Beer-Braised Curly Hot Dog*

Grass-fed organic beef Brooklyn hot dog "in the round, aLa Jacques Pépin" and braised in our HellsSmoke Porter. Served on an English Muffin, with relish, and choice of Dijon, our own grainy beer mustard, or our Curious Yellow Mustard Sauce.....\$8.95

Beer-B-Q Pulled Chicken Sandwich

Sustainably-raised chicken thighs, slow-cooked in our mostly organic North Carolina inspired Beer-B-Q sauce (our HellsSmoke Porter, a key ingredient, is not currently organic). Served on a brioche roll with our spicy slaw and a side of our macaroni salad.....\$9.95



Today's Drinks Menu

(Updated Saturday October 2nd 2021)

BLIND BAT BREWERY BISTRO & TAKE-AWAY

94 Washington Drive, Centerport L.I. N.Y. (631) 944-3333

DAYS & HOURS:

Sundays: Noon - 6 PM (Full kitchen closes at 5:30 PM)

Wednesdays: 4 - 8 PM (Full kitchen closes at 7:30 PM)

Thursdays: 4 - 8 PM (Full kitchen closes at 7:30 PM)

Fridays: 4 - 9 PM (Full kitchen closes at 8:30 PM)

Saturdays: Noon - 9 PM (Full kitchen closes at 8:30 PM)

Other Things to Drink

New York State Hard Apple Cider

Original Sin Dry Rose Cider (6.5% ABV).....\$7.00

Long Island Wine by the Glass or by the Bottle

White:

2018 Chardonnay
(Macari Vineyards, Mattituck Long Island),
\$11.00 a glass / \$30.00 for a 750 ml Bottle

2020 Sauvignon Blanc - sold out, back soon!
(Macari Vineyards, Mattituck Long Island),
\$11.00 a glass / \$30.00 for a 750 ml Bottle

2020 Early Wine
(Macari Vineyards, Mattituck Long Island),
Aromas of green apple, candied peach, citrus and pear. Palate is fruit-forward with more green apple, lemon, and a touch of sweetness balanced with a zesty acidity
\$11.00 a glass / \$30.00 for a 750 ml Bottle

Rose:

2018 Rose
(Macari Vineyards, Mattituck Long Island),
Malbec/Merlot blend with delicate aromas and flavors of raspberries, strawberries, watermelon and crisp acidity...
\$11.00 a glass / \$30.00 for a 750 ml Bottle

Red:

Macari Vineyards "Sette" Red Blend
(50% Cab Franc, 50% Merlot)
Notes of Italian plums, spiced green olives, baking spices (cinnamon, nutmeg, clove) and hint of raw cocoa.
\$11.00 a glass / \$30.00 for a 750 ml Bottle

Soft Drinks

Boylan Cane Sugar Cola (12 fl oz).....\$3.95

Boylan Cream Soda (12 fl oz).....\$3.95

Bruce Cost Ginger Ale (12 fl oz) -- sold out, back soon!
Made in Brooklyn with organic cane sugar and fresh ginger -- unfiltered (bottles contain ginger).....\$3.95

Subtle Tea Organic Sweet Tea (16 fl oz).....\$3.95

Subtle Tea Organic Sweetless Tea (16 fl oz).....\$3.95

Hot Organic Teas

With Honey & Milk: \$2.50 | Naked: \$1.50
*Choice of Black * Darjeeling * Ginger *Lemon-Ginger
Rooibos*

About Our Beers

We brew our beers with as much New York State ingredient as we can, usually at least 90%, but often 100%. Not every beer is for everyone, so ask for a small taste before you commit to a full pour -- or try one of our flights!

FLIGHTS of FOUR FOUR-OZ POURS.....\$10.00

FLIGHTS of FIVE FOUR-OZ POURS.....\$12.00

FLIGHTS of SIX FOUR-OZ POURS.....\$14.00

Growler Fills and Cans Available TO GO ONLY

Beer Availability Changes Often: Updates at BlindBatBrewery.com

Blind Bat Beers Available Now On Draft (12 oz pours):

(1) Berliner (5.7% ABV)

Inspired by the Berlinerweiss style, brewed with 100% NY wheat, barley, and hops. A tad tart.....\$8.00

(2) Flying Dutchman (5.5% ABV)

Malty with hints of tropical fruit, brewed with 100% NY State Barley & Hops, Brewed to commemorate our making port here in Centerport after years of searching for safe harbor.....\$7.00

(3) Fly Right N.Y.I.P.A. (4.9% ABV)

Brewed with 100% NY State malts (Hudson Valley Rye, Organic Western NY Barley and Wheat), 100% NY State hops (Nugget and MI Copper).....\$8.00

(4) HarborFields HefeWeizen (4.4% ABV)

Brewed using 100% NY State malted organic wheat and barley, 100% NY State hops.\$8.00

(5) Long Island Potato Stout (4.2% ABV)

Hint of bitter chocolate, brewed with NY State barley and hops, as well as organic potatoes from Restoration Farm (Bethpage LI).....\$7.00

(6) Sweet Potato Saison (6.2% ABV)

This is what we brew instead of a Pumpkin Ale.
Local organic sweet potatoes, New York State malts, New York State maple syrup, New York State hops, with nutmeg and cardamom.....\$8.00