

UPDATED WEDNESDAY NOV. 24 2021

# THINGS TO DRINK



**BISTRO & TAKE-AWAY**  
94 WASHINGTON DRIVE  
CENTERPORT, L.I. N.Y.  
BLINDBATBREWERY.COM

**DAYS & HOURS:**  
SUNDAY: NOON - 6 PM  
CLOSED MONDAY & TUESDAY  
WEDNESDAY: 4 - 8 PM  
THURSDAY: 4 - 8 PM  
FRIDAY: 4 - 8 PM  
SATURDAY: NOON - 8 PM

### 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) 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
- (2) 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
- (3) Fruit Bat Ale (8.5% ABV)**  
A little fruity, a little tart, brewed with 100% NY barley and hops. (No actual fruit, fermentation derived).....\$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) Honey & Basil Ale (7.2% ABV)**  
Catskill Mountain Honey, New York State Malts, New York State Hops, Regina’s Organic Centerport Basil.....\$8.00
- (6) 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

### 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**  
(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
- Boylan Cane Sugar Ginger Ale (12 fl oz).....\$3.95

- Subtle Tea Organic Sweet Tea (16 fl oz).....\$3.95
- Subtle Tea Organic Lemon-Lime 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*

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# THINGS TO EAT

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

Check [BlindBatBrewery.com](http://BlindBatBrewery.com) for updated food & beer menus!

(Gluten Free (GF), Vegetarian (V), and Vegan (V) Items Noted Below)



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## SALAD

- (V) 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

## SOUPS

- (GF) (V) Organic Black Bean Soup** (Vegan Option)  
Black beans, onions, carrots, garlic, cumin, red pepper flakes, lime juice.....\$8.95
- (GF) (V) Organic Carrot & Ginger Soup** (Vegan Option)  
Carrots, ginger, coconut cream, coconut milk.....\$9.95
- (GF) (V) Organic Classic Tuscan White Bean Soup** (Vegan)  
Cannellini beans, onions, garlic, fennel, tomatoes.....\$9.95

## APPETIZERS & SPECIALS

### Cajun Style Artichoke Dip with Bread (Vegan)

Please Note: Dip contains cashews.....\$10.95

- (V) Guacamole & Chips** Guacamole made in house with avocado, organic onions, organic garlic.....\$8.95

### Hot Pretzel

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

### Organic Mushroom & Three Cheese Tart

Crimini Mushrooms, Ricotta, Swiss, and Parmigiana.....\$10.95

## KNISHES & POTATOES

(SMALL BATCHES HANDMADE IN HOUSE)

**Duck Bacon Knish** Organic Potatoes, Organic Onions, Sustainably-Raised Duck Bacon.....\$6.75

### Duck Fat Fries

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

### (V) Greek Potato Salad (Vegan & All Organic)

Potatoes, Shallots, Red Onions, Sweet Marjoram, Olive Oil, Lemon Juice & Zest.....\$4.25

## JUST DESSERTS

### Centerport Apple Tarte

Regina's Organic Centerport Apples, with Apricot Preserve and organic almonds.....\$6.95  
With Vanilla Ice Cream.....\$7.95

### Vanilla Ice Cream & Cookie Sandwich

Between two thin Chocolate Chip 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 & OTHERS

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

### (V) 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 Veganaise, organic arugula (Seedsower Farm, Centerport) and organic pickled red onions...\$9.95

**(V) 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, braised in our HellsSmoke Porter. Served on an English Muffin, with relish, and your choice of Dijon, or our own grainy beer mustard.....\$8.95

### Beer-B-Q Pulled Chicken Sandwich

Sustainably-raised chicken legs served cooked in our North Shore Beer-B-Q sauce. Served on a brioche roll with our spicy slaw and side of macaroni salad....\$9.95

### Hickory-Smoked Turkey & Parm Sandwich

Sustainably-raised turkey breast smoked over hickory, Served on a brioche roll with our spicy slaw and a side of our macaroni salad.....\$12.95

**SOLD OUT**

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