BLIND BUTCHER
RESTAURANT & BAR

BY CHEF-OWNER
**COSKUN ABIK**

*Please inform us if you're vegan, vegetarian, gluten-free.*

# BRUNCH

FEATURED

**Butcher's Wagyu Burger** ..... **31**
bourbon caramelized onions, melted cheese, horseradish aioli, ciabatta, fries

FEATURED

**Lumberjack Mac & Cheese** ..... **27**
diced chicken apple sausage, butcher's potatoes, 2 eggs any style

## BOTTOMLESS MIMOSAS 19

*The BEST DEAL in town — enjoy the weekend, drink responsibly*

MUST ORDER WITH FOOD • AVAILABLE FOR 90 MINUTES WHILE DINING • SERVICE & PERK END AT 3PM

## CLASSICS

**Steak & Eggs** ..... **39**
house-butchered 4 oz petite filet mignon, butcher's potatoes, 2 eggs any style

**Butcher's Pancake Slam** ..... **28**
bacon, chicken apple sausage, seasonal fruits, 2 buttermilk pancakes, maple syrup, 2 eggs any style

**Cast Iron Jack** ..... **29**
prime meats, melted cheese, onions, bell peppers, butcher's potatoes, 2 eggs any style

**The Hangover** ..... **26**
2 grilled chicken apple sausages, bell peppers, onions, garlic, tomatoes, butcher's potatoes, 2 eggs any style

**Butcher's Benedict** ..... **28**
sliced prime ribeye, hollandaise, caramelized onions, melted cheese, mixed greens, butcher's potatoes

**Florentine Benedict** ..... **24**
hollandaise, mixed greens, butcher's potatoes

**Chicken Apple Sausage Scramble** ..... **26**
melted cheese, mushrooms, spinach, mixed greens, butcher's potatoes

**Veggie Delight** ..... **24**
bell peppers, arugula, carrots, brussels sprouts, onions, butcher's potatoes, greek yogurt, 2 eggs any style

**Protein Bowl** ..... **28**
4 oz wagyu patty, mixed seasonal vegetables, butcher's potatoes, 2 eggs any style

**Mushroom & Cheese Omelette** ..... **24**
mixed mushrooms, 3-cheese melt, mixed greens, butcher's potatoes

**Meat & Cheese Omelette** ..... **26**
prime meats, onions, mixed greens, butcher's potatoes

## SANDWICHES

SERVED WITH SALAD & FRIES

**Butcher's Sliders** ..... **25**
wagyu beef, melted cheese, bourbon caramelized onions, horseradish aioli

**Grilled Chicken Pesto Sandwich** ..... **27**
melted cheese, aged whiskey caramelized onions, aioli spread, lettuce, tomatoes, ciabatta

**Butcher's Chimichurri Cheese Steak** ..... **28**
sliced prime beef, bacon, melted cheese, bourbon caramelized onions, chimichurri, ciabatta

## SIDES

**Truffle French Fries** ..... **13**
seasoned, parmesan

**Sides** ..... **7**
chicken apple sausage • smoked bacon • butcher's potatoes • toasted ciabatta bread • toasted buttered muffin • assorted fruits • mixed greens • mixed seasonal vegetables

*__20% gratuity__ will be added to parties of 6 or more. __5% San Francisco Mandate Surcharge__ will be added to your bill to support employee health care benefits, as required by the San Francisco Health Care Security Ordinance. __Limit 2 cards per table.__*

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

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## SIGNATURE COCKTAILS

**Butcher's Old Fashioned** ..... 17
bourbon, agave, orange, rosemary, angostura bitters

**Black Smoke** ..... 17
mezcal, fresh lemon juice, fig, amaro montenegro

**Sweet Fuego** ..... 16
blanco tequila, modest chili, lime, strawberry purée, agave, dried chili garnish

**Espresso Martini** ..... 17
fresh house espresso, baileys, mezcal, espresso liqueur

**Blind Date** ..... 17
mezcal, passion fruit, lime, egg white, jalapeño

**The Castro** ..... 15
cucumber, vodka, elderflower, lemon juice

**Laventine** ..... 17
house gin, lavender, egg white, lime, smoked bitters

**Lilyhammer** ..... 17
chambord, house bourbon, pineapple, lime

## ROSÉ

**Sable d'Azur Rosé** PROVENCE, FR ..... 16 • 62
dry, fresh, clean, crispy acidity

**Goriška Brda Orange Wine, Krasno** SI CHEF'S CHOICE ..... btl 52
rich, complex, structured, aromatic, more tannins

## 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

**Lobster Reef Sauvignon Blanc** NZ ..... 16 • 62
aromatic & generous on palate, big tropical flavors, hints of peach, apricot, citrus, herbs

**Corvezzo Pinot Grigio** IT ..... 15 • 58
citrus & white flower, peach, vanilla finish, crisp & savory

**Carmenet Reserve Chardonnay** CA ..... 15 • 58
apple & banana flavors, vanilla, tropical fruits

## RED

*glass • bottle | btl = bottle only*

**Baron des Chartrons Bordeaux** FR ..... 16 • 62
hints of undergrowth, cherries & fresh fruits, balanced, finessed, long aromatic mouth

**Lillie's Pinot Noir** CENTRAL COAST, CA ..... 16 • 62
bramble berry, wild sage, tobacco hints, raspberry, cocoa tannins, smooth finish

**Chasing Rain Cab. Sauv.** RED MT., WA ..... 17 • 66
black cherry, dried herb, hints of espresso, mocha on the nose

**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 & zinfandel, vanilla & black tea notes & nose

**Montepulciano d'Abruzzo, Castorani** IT ..... btl 48
intense red fruit notes, spices & chocolate hints

**Le Vigne Petite Sirah** PASO ROBLES, CA ..... btl 59
pomegranate, vanilla, hibiscus, blackberry

**Valpolicella Ripasso Poggio Della Robinie** IT ..... btl 54
wild cherries, mediterranean chaparral

**Museum Reserva Tempranillo** ES ..... btl 67
crushed brick, spice, oak, berry, tobacco

**Domaine de Montine Côtes du Rhône** FR ..... btl 69
tiny red berries, notes of violets, soft palate

**Balletto Pinot Noir** RUSSIAN RIVER, CA ..... btl 72
red fruit, silky, medium body, light acidity

**Rutherford Vintners Cab. Sauv.** NAPA, CA ..... btl 72
layers of plum, cedar, black pepper, vanilla

**Blackletter Cab. Sauv.** PASO ROBLES, CA ..... btl 82
dark, luscious blackberry, blueberry, brown sugar roasted plum flavors

**Barolo, Monte degli Angeli** IT ..... btl 85
rich, red & dark berries, subtle notes of walnuts & mushrooms, ripe tannins, lingering finish

**Châteauneuf-du-Pape, Ogier Héritages** FR ..... btl 95
medium bodied, fruity, ripe berries, chalky, mildly chocolatey finish

**Provisional Cab. Sauv.** NORTH COAST, CA ..... btl 125
pure dark, hints of blue fruits & spiciness, integrated oak, leafy tobacco, chocolate

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