BLIND BUTCHER
RESTAURANT & BAR

BY CHEF-OWNER
COSKUN ABIK

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

DINNER

FEATURED
Butcher's Wagyu Beef Burger 31
bourbon-caramelized onions, melted cheese, horseradish aioli, ciabatta, truffle fries

FEATURED
Truffle Lobster Mac & Cheese 35

BUTCHER'S BOARD 365

Serves 3+

PRIME RIBEYE STEAK • FILET MIGNON • RACK OF LAMB • TRUFFLE LOBSTER MAC & CHEESE • OCTOPUS CRISPY CALAMARI • CAMPARI • SHISHITO • CREAMY MUSHROOM • TOASTED CIABATTA • BUTCHER'S POTATOES

SMALL BITES

Blue Point Oysters 28
half-dozen, served raw

Castelvetrano Olives 11
zesty orange, olive oil, rosemary

Truffle French Fries 13
seasoned, parmesan, za'atar, spanish paprika

Mashed Potatoes 13
butter, garlic, paprika, parmigiano, olive oil

Creamy Mushrooms 13
shallots, kasseri, marash, cream sauce

Brussels Sprouts 13
reduced pomegranate vinaigrette

Shishito Peppers 12
sea salt flakes, greek yogurt

Butcher's Potatoes 13
whole, butter-roasted, rosemary, herbs, spanish paprika, sea salt

Pistachio Goat Cheese 14
roasted oregon hazelnuts, honey, caramelized onions, dried fig

Octopodaki 25
grilled octopus, lemon, olive oil, oregano, marash, kale, red cabbage, chickpea

Crispy Calamari 22
fried, seasoned, paprika, horseradish aioli

Wagyu Beef Meatballs 22
mashed potatoes, shaved parmigiano, marinara, crostini

Lamb Lollipops 24
arugula, cherry tomatoes, oregano, fresh lemon, greek yogurt

Grilled Prosciutto Burrata 22
arugula, campari, crostini, olive oil

SALADS

17 EACH

Caesar
romaine hearts, parmesan, olive oil, anchovies, baguette croutons, caesar dressing

Roka
arugula, seasonal fruits, goat cheese, dried fig, roasted walnuts, balsamic vinaigrette

Kale Picnic
dried apricots, goat cheese, apples, dates, toasted hazelnut, fresh lemon vinaigrette

BIG BITES

Burrata Ravioli 32
crispy prosciutto, arugula, campari, butter-seared creamy blue cheese sauce

Bucatini Wagyu Beef Meatballs 34
thick spaghetti, parmigiano, basil, campari, olive oil, aleppo, creamy pomodoro sauce

Prime Beef Stroganoff 31
petite, rigatoni, mushrooms, shallots, parmigiano romano, cream sauce

Rosemary Chicken 32
half, partly boneless, baby carrots, roasted mild red pepper sauce, za'atar, urfa, white wine, mashed potatoes

Salmon Provençal 34
baked alaskan salmon topped with fennel, leeks, spinach, sundried tomatoes, gigantes plaki, fresh dill mustard, fumé sauce

Branzino 44
whole grilled mediterranean white fish, kimchi, shishito peppers, olive oil, fresh lemon

HOUSE CUTS & MARINATED MEATS

16 oz Prime Ribeye Steak 76
rosemary-oregano marinade, chimichurri, shishito, butcher's potatoes, cipollini onions, campari

Filet Mignon 54
house center-cut rosemary-thyme marinated beef tenderloin, shishito, butcher's potatoes, cipollini onions, campari

Rack of Lamb 51
seared house-butchered rosemary-thyme marinated, whole grain mustard, marash, shishito, butcher's potatoes, cipollini onions, campari

Braised Short Ribs 46
red wine bone marrow jus reduction, shishito, cipollini onions, campari, mashed potatoes

Pork Loin Chop 39
seared, sweet port sauce, shishito, cipollini onions, campari, baby carrots, butcher's potatoes

20% gratuity** will be added to parties of 6 or more. **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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