



BLIND BARBER

LA

MENU

*Winter
2018*

- 1 SPANISH CHORIZO, IBERICO CHEESE, MANCHEGO, QUINCE 12
- 2 DBL CREAM BRIE, PARMESAN, DATES, WALNUTS, HONEY 12
- 3 WHITE CHEDDAR, MANCHEGO, PARMESAN 10
- 4 TALEGGIO, AGED PARMESAN, SHIITAKE, CRIMINI, TRUFFLE OIL 12
- 5 VERMONT WHITE + SHARP CHEDDAR, CHERRY TOMATO 12
applewood smoked bacon
- 6 MOZZARELLA, CHERRY TOMATO, PISTACHIO PESTO, PARMESAN 12
sea salt and balsamic
- 7 PEPPERJACK, SMOKED GOUDA, HABANERO, THAI CHILES, JALAPENO 12
- 8 WHITE AMERICAN, DILL PICKLE, VERMONT WHITE CHEDDAR 10
- 9 PASTRAMI, SWISS, SAUERKRAUT, PICKLE 13
sauteed peppers, ancho chili, and russian dressing
- 10 BRIE, PARMESAN, HAAS AVOCADO 13
w/ fennel seed, lemon, herbs de provence

◇ SWEETS ◇

- 11 NUTELLA, MASCARPONE 10
strawberries, pistachio



ADD BACON TO ANY SANDWICH FOR \$2
 ADD GLUTEN FREE BREAD TO ANY SANDWICH FOR \$2
 ADD VEGAN CHEESE TO ANY SANDWICH (NO CHARGE!)
 EXTRA MF DIP \$1



MF DIPS

- ◇ ROASTED GARLIC CHIPOTLE AIOLI
- ◇ PORTER HONEY MUSTARD
- ◇ HARISSA KETCHUP
- ◇ TINY TOMATO BASIL SOUP
- ◇ CAJUN REMOULADE
- ◇ TRUFFLE AIOLI
- ◇ PISTACHIO PESTO

◇ HAPPY HOUR ◇

EVERY DAY 6PM - 8PM

- COLD BEER** 4
PERONI, MODELO ESPECIAL, LUCKY BUDDHA
- WINE** 5
CABERNET SAUVIGNON, SAUVIGNON BLANC
- WELL DRINKS** 6
- DRINK-OF-THE-WEEK** 8

WARM UPS

- MARCONA ALMONDS** 6
Herbs de Provence, garlic, red pepper
- CUP OF ROASTED TOMATO SOUP** 6
homemade croutons
- HUMMUS DIP** 8
harissa oil, grilled crostini
- AVOCADO DIP** 10
fennel seed, grilled crostini
- ORGANIC KALE SALAD** 10
manchego, dates, walnuts, lemon vinaigrette
- PASTRAMI REUBEN TACOS** 11
crispy swiss, sautéed peppers, pickles, corn tortilla, Russian dressing
- SEASONAL VEGGIE TACOS** 10
- CHOICE OF** 5
 - ◇ HOUSE SEASONED CHIPS
 - ◇ TRUFFLE POPCORN

COLD BEER

- SEASONAL ROTATION** 8
- HAZY RIVER IPA (16oz.)**..... 8
- LUCKY BUDDHA** 6
- PERONI** 7
- MODELO ESPECIAL** 7

WINE

- SAUVIGNON BLANC** 10
- PINOT GRIGIO** 10
- PINOT NOIR** 10
- CABERNET SAUVIGNON** 10
- PROSECCO** 10



EXECUTIVE CHEF TED *MF* HIRSH



STRAWBERRY FIELDS

Tito's vodka, lemon, honey, strawberries

SWEENEY TED

Larceny bourbon, lemon, honey, egg white, Peychaud bitters

HOT HEATHER

Milagro silver tequila, lemon, amber agave, grapefruit, pineapple, ginger

PENICILLIN

Monkey Shoulder scotch, Black Grouse scotch, honey, lemon, ginger

MOSCOW MULE

New Amsterdam vodka, lime, ginger, ginger beer

BATMAN

Ford's gin, elderflower liqueur, lemon, Peychaud's bitters, mint

SMOKE + DAGGER

Four Roses bourbon, jalapeño infused Cointreau, lemon, cucumber, ginger

NORTH FIGUEROA

Illegal mezcal, orange, lime, habanero, agave, chili salt

NEGRONI BIANCO

Ford's gin, Cocchi Americano, Dolin Blanc, grapefruit bitters

OLD FASHIONED

Old Forester, Angostura bitters, sugar, orange zest

SEASONAL COCKTAILS

MRS. AMALFI

Tito's vodka, Cointreau, lemon juice, orgeat

GORGES BORGES

Ford's Gin, Leopold Bros. cranberry liqueur, lemon, elderflower, rosemary

IN THE LOOP

Mt. Gay Black Barrel rum, Velvet Falernum, lime, maple, nutmeg

RIVER CHILD

Singani 63, egg white, lime, amber agave, cayenne pepper

NO BAD VIBES

Illegal Mezcal, Ancho Reyes, Aperol, lemon

COFFEE AND A SMOKE

Rittenhouse rye, Fliqor Bean, Madagascar vanilla, Higwest Campfire

GODDESS

Milagro silver tequila, lime, hibiscus, jalapeno, cilantro, eggubites

MICHELLE, MA BELLE

Monkey Shoulder, apple infused pisco, lemon, spiced syrup, blackberry jam