



NOW OFFER ONLINE ORDERING
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SMALL PLATES

BUFFALO CAULIFLOWER | 15.00

corn flour, franks dry sauce, blue cheese

KFC (KOREAN FRIED CHICKEN) | 15.75

buttermilk marinated chicken thigh, seasoned flour, Korean glaze

DRUNKEN MUSSELS | 17.15

beer, garlic, ginger, onion, shallots, parsley, butter

MUSSELS SAN MARZANO | 17.15

crushed tomatoes, onions, garlic, olive oil, chili peppers, fresh basil

SIMPLY CHICKEN WINGS | \$16.99

Choose your choice of sauce: mild, medium, hot, honey garlic, sweet Thai chilli, cajun, salt and pepper, BBQ, Korean BBQ

Add: Celery/Carrots & Blue Cheese | 2.50

BOURBON GLAZE PORK BELLY APP | 15.75

cubed pork belly, bourbon glaze, homemade creamy coleslaw

PICKLE POUTINE | 12.25

fries, seasoning salt, ranch, dill spice, chopped pickles

WONTON NACHOS (SERVES TWO PPL) | 23.50

crispy wontons, nacho cheese, mozzarella, Pico de Gallo, chicken, bacon, jalapenos, salsa, sour cream

SOUPS & SALADS

salad dressing options: balsamic, poppy seed, ranch, blue cheese
add to any salad: chicken 6.99

SOUP OF THE DAY | 9.75

please ask your server about today's soup feature

HARVEST SALAD | 14.50

mixed greens, cherry tomato, cucumber, dusted onions,

CAESAR SALAD | 16.50

romaine lettuce, croutons, smoked bacon, creamy garlic dressing, shaved Grana Padano

GRILLED PEACH SALAD | 21.00

grilled peaches, dried cranberries, goat cheese, toasted almonds, mixed greens, balsamic dressing

PEAR GOAT CHEESE SALAD | 17.75

mixed greens, spiced walnuts, sliced pear, goat cheese, red onion, balsamic dressing

DESSERT

FEATURE DESSERT (please ask server) | 9.75

HAND HELDS & BURGERS

Choose between: fries, coleslaw, house salad
Upgrade: \$2 Caesar Salad or Sweet Potatoe Fries, \$3 Soup of the Day

BRISKET SANDWICH | 19.25

smoked AAA brisket, creamy coleslaw, chili mayo, crispy onions, brioche bun

PESTO CHICKEN GOAT CHEESE PANINI | 19.00

grilled chicken, pesto, tomato, goat cheese, lettuce, rustic blanco bun

TURKEY REUBEN | 18.75

freshly shaved turkey, Swiss cheese, sauerkraut, marble rye, side serving of 1000 island dressing

TURKEY GUACAMOLE CLUB | 19.50

freshly shaved turkey, sharp cheddar cheese, bacon, guacamole, lettuce, tomato, mayonnaise, rustic blanco bun

CUBANO | 18.75

slow roasted pulled pork, sliced pork belly, ham, Swiss cheese, Dijon mustard, mayonnaise, rustic blanco bun

NASHVILLE CHICKEN SANDWICH | 18.75

crispy chicken thigh, lettuce, tomato, diced pickles, diced onion, chipotle mayo, hot sauce

BURGERS

BLUE CHEESE BURGER | 17.65

caramelized onion, crumbled blue cheese, lettuce, tomato

40 CREEK WHISKEY BBQ BURGER | 18.75

forty creek bbq sauce, smoked bacon, aged cheddar, lettuce, tomato, pickle, onion

AGED CHEDDAR CHEESE BURGER | 18.85

aged cheddar cheese, lettuce, tomato, pickle, onion

BIG PIG BURGER | 18.00

secret sauce, lettuce, aged cheese, pickles, onions

PIZZAS

CLASSIC | 18.25

mozzarella, pepperoni, tomato sauce

BUFFALO CHICKEN PIZZA | 19.75

chicken, buffalo sauce, mozzarella, blue cheese, green onion

PESTO CHICKEN | 20.75

chicken, pesto, olive oil, bacon, caramelized onion, mozzarella cheese

LARGE PLATES on the back

KIDS MENU

(twelve and under please)

CHEESE PIZZA | 10.00

BURGER WITH FRIES | 10.00

CHICKEN FINGERS with fries | 10.00

CORN DOG with fries | 10.00

LARGE PLATES

RICKARD'S RED BATTERED FISH & CHIPS | 22.50

2 pc beer battered North Atlantic Cod, fries, homemade creamy coleslaw, lemon, tartar sauce

BOURBON GLAZED PORK BELLY ENTRÉE | 24.75

pork belly, bourbon glaze, rice, seasonal vegetables, coleslaw

CREAM SAUCE CHEESE RAVIOLI | 24.50

large artisanal cheese ravioli, zucchini, crimini mushroom, cream sauce, parmesan cheese

HONEY GLAZED FRIED CHICKEN | 25.50

butter milk crispy chicken thighs, rice, seasonal vegetables, coleslaw

LOBSTER MAC N CHEESE | 26.25

aged cheddar cheese, cream, lobster, parmesan

DRAUGHT BEER

DOMESTIC

Half Pint (8.5oz) 5.00 | Pint (20oz) 8.50 | Pitcher (60oz) 21.00

Molson Canadian, Coors Light

PREMIUM

Half Pint (8.5oz) 5.50 | Pint (20oz) 9.00 | Pitcher (60oz) 23.00

Rickard's Red, Belgian Moon Wheat Ale

CRAFT/IMPORTS

Half Pint (8.5oz) 5.75 | Pint (20oz) 9.25 | Pitcher (60oz) 24.00

Oast Barn Raiser Country Ale

Hop Valley IPA

Black Burn Black Lager

Heineken

BOTTLE BEER

DOMESTIC | 7.25

Coors Light, Budweiser, Bud Light, Coors Banquet Original
Miller Lite, Molson Ultra

PREMIUM/CRAFT | 7.75

Creemore Lager, MGD, Creemore Lot 9 Pilsner

IMPORT | 8.75

Sol

CANS | 9.00

Guinness, Thornbury Apple Cider, Vizzy, Strongbow Gold

PREMIUM CANS | 9.50

Amsterdam Boneshaker IPA

LIQUOR (1oz)

HOUSE | 7.50

PREMIUM | 7.75

DELUXE | 8.25

SUPER DELUXE | 9.50

SINGLE MALT SCOTCH

Glenfiddich 12 Year Signature Malt 10.00 | Glenfiddich 15 Year Signature Malt 13.50

HANDCRAFTED COCKTAILS

13.75 (2oz)

PEGU CLUB Tanqueray gin, Cointreau, angostura bitters, fresh lime juice

OLD FASHIONED Wild Turkey 81 bourbon, Angostura bitters, Demerara simple syrup

NEGRONI Tanqueray gin, Campari, Cinzano Rosso sweet vermouth

MARGARITA ON THE ROCKS Espolon reposado tequila, Cointreau, fresh lime juice

ESPRESSO MARTINI Sky Vodka, Kalua, Espresso, Simple Syrup

WINE

RED

Blind Pig Cabernet Merlot - Niagara-On-The-Lake, Ontario

Headwind Cabernet Sauvignon - California, USA

St. Vincent Cotes du Rhones Red - France

Talamonti Il Lupo Sanglovese - Abruzzo, Italy

60Z

9

14

13

13

90Z

12

18

17

17

BOTTLE

32

54

46

46

WHITE

Blind Pig Pinot Grigio - Niagara-On-The-Lake, Ontario

Colio Reserve Chardonnay - Niagara Lakeshore, Ontario

Saint Clair Family Estate Sauvignon Blanc - New Zealand

60Z

9

12

13

90Z

12

15

17

BOTTLE

32

42

46