



STARTERS

'lil Bowl of Olives \$4

Mix of House Marinated Olives

Steamed Clams and Sausage \$10

Chiles, Leeks, Extra Virgin Olive Oil, Rouille Toasts

Three Cheese Plate \$15

Mimolette, Epoisse, Gorgonzola

Arugula, Balsamico, Local Seasonal Fruit, Roasted Nuts, Crostini, Olives

Charcuterie Plate \$12

House Made Ciccoli and Lamb and Pork Terrine with Apricots and Hazelnuts, Prosciutto di Parma, Fra'Mani Salametto, Served with Cherry Mustarda, Whole Grain Mustard, Cornichon, Pickled Onions, Olives, Garlic Toasts

SALADS

Caesar \$7

White Anchovy, Parmigiano Reggiano, Crostini, Soft Boiled Egg

Crows Pass Mixed Greens \$5

Sherry Vinaigrette

Apple and Persimmon Salad \$8

Mizuna and Arugula, Chickpeas*, Pecans Parmigiano (*Cooked with Ham Hock)

PIZZA

SOME OF OUR OWN PIZZAS

7. House Chorizo \$14

House Made Chorizo, Poblano Chile, Fontina, Epazote, Tomato Sauce — Available with a Soy Chorizo

8. Pear \$16

Asian Pear, Leeks, Gruyere, Vande Rose Ham

9. Pesto \$11

Cremini Mushroom, Olives, Parmigiano Reggiano, Arugula, Mozzarella — Available with a Vegan Pesto

11. Egg & Bacon \$13

Egg, Bacon, Swiss Chard, Caramelized Onion, Pecorino Romano, Fontina, Tomato Sauce, Truffle Oil

12. Crows Pass Butternut Squash \$15

Shiitake Mushrooms, Sage, Fontina, Bechamella, Lemon Zest — Available Vegan

13. Sopressata \$13

Fra'Mani Sopressata, Artichoke, Taleggio, Tomato Sauce

CLASSIC PIZZAS

1. Marinara \$7

Tomato Sauce, Basil, Olive Oil

2. Margherita \$8

Mozzarella, Basil, Tomato Sauce

3. Bianca al Prosciutto \$13

Prosciutto di Parma, Olive Oil, Garlic, Mozzarella

4. Salsiccia \$13

House Made Italian Sausage, Rapini, Oregano, Mozzarella, Tomato Sauce

5. Quattro Formaggi \$15

Gorgonzola Piccante, Fontina, Pecorino Romano, Taleggio Olive Oil, Garlic

ADD-ONS

Sicilian Anchovies \$2 Farm Egg \$2

Side of Parmigiano Reggiano \$1.50

KIDS

Kid's Pizza \$4

A smaller pizza with a mild tomato sauce and mozzarella cheese

Add Sausage \$1 Add Pepperoni \$1 Add Bacon \$1

Kid's Drinks

Kids Milk \$1

Kids Lemonade \$1

WEEKEND SPECIAL

SATURDAY AND SUNDAY 11:30AM-5:00PM

Margherita Pizza & 60 oz Pitcher* \$18.39

*see beer menu for selection

WINE

RED

Malbec, Santa Julia, 2008

Organically Grown, Mendoza Region, Argentina
\$8 glass // \$27 bottle

Chianti, San Fabiano, 2007

Organically Grown, Arezzo, Italy
\$8 glass // \$27 bottle

Shiraz, Hope Estate, 2007

Organically Grown, Hunter Valley, Australia
\$8 glass // \$27 bottle

WHITE

Torrontes, Vida Organica, 2009

Organically Grown, Mendoza Region, Argentina
\$7 glass // \$24 bottle

Falanghina, Feudi Di San Gregorio, 2007

Sannio DOC, Campania Region, Italy
\$8 glass // \$27 bottle

BOTTLE BEER

Russian River Consecration 10.5%ABV / 1.092 O.G \$35

This is a Barrel-aged (6 months) sour ale with Currants added. It's really quite amazing...

Russian River Temptation 7.25%ABV / 1.062 O.G \$35

Blonde Ale aged in French oak chardonnay barrels with Brettanomyces. Flavors of wine and oak absorb into the brew through its aging. Temptation is re-fermented in the bottle to create its carbonation—a process commonly used to make fine champagne and sparkling wine. Spent yeast forms a thin layer of sediment to remain in the bottle.

Petrus 7.3% ABV / 11.2oz bottles \$7

Belgian Aged Pale matured in oak barrels for over 20 months

Chimay Grande Réserve 750ml \$17

Chimay Première 750ml \$16

Duvel 330ml \$6.50 // 750ml \$14

Wandering Aengus Heirloom Blend Cider (Gluten Free) 750ml \$17

Jolly Pumpkin Bam Bière 4.5% ABV / 750ml bottles \$14

An artisan farmhouse ale that is golden, naturally cloudy, bottle conditioned and dry hopped for a perfectly refreshing balance of spicy malts, hops and yeast.

BIG BOTTLES

Chimay Grand Reserve (The 1.5Liter Fun Celebration-size) \$44

St. Feuillien Triple (The 3Liter SUPER CELEBRATION size) \$100

NON ALCOHOLIC DRINKS

San Pelligrino Aranciata (Orange) Can \$1.75

San Pelligrino Sparkling Water 23.5 oz Bottle \$3.50

Mexican Coke Bottle \$2.25

House Made Lemonade \$2.00

Margo's Bark Root Beer (Margo Bark profits support animal shelters in LA) Bottle \$2.25

SELF-SERVE FILTERED WATER

Please help yourself to our self-serve filtered water.

It's available on the west end of the bar.

JUST A WORD ON OUR FOOD AND WHERE IT COMES FROM.

About 97% (or so) of our produce is from California—most notably Crow's Pass in Temecula and the Santa Monica farmer's markets, via Specialty Produce.

Our sausage, chorizo, and ciccoli is all house-made from Duroc pork from Vande Rose Farms. Our bacon is from them too.

The bulk of our cheeses are Italian and DOC which is the Certificate of Origin for Italian cheeses.

The exception is our mozzarella.

Our cured meats—the Prosciutto and Speck—are the real deal, Prosciutto di Parma from the Emilia-Romagna region and Recla Speck from the Alto Adige region of Italy. In case you're not familiar with Speck, it's somewhat similar to Prosciutto in that it is cured pork but with a lightly smoky flavor.

The Sopressata is from Fra'Mani, Paul Bertolli's amazing salumi company out of Berkeley.

And if you're vegetarian or just enjoy a good soyrizo you should know, ours is from San Diego Soy Dairy.

BLIND LADY ALE HOUSE ★ 3416 ADAMS AVENUE ★ NORMAL HEIGHTS, CALIF ★ 619-255-2491
BlindLadyAleHouse.com

12292009