

BLATT

BEER & TABLE

HAPPY HOUR

LIBATIONS

PBR DRAW \$2

ALL BEER \$1 off

WELL DRINKS \$4

HOUSE WINES \$3

GUINNESS BLOODY MARY \$5

GOOD TIME MARGARITA \$4.5

MOSCOW MULE \$5

SNACKS

HAND-CUT FRIES

Classic \$4.5

Garlic Parmesan or Truffle \$5.5

CHOOSE 3 SAUCES

*smoked ketchup • parmesan-peppercorn aioli
bacon Russian • chili con queso
ranch • bacon ranch • sriracha ranch
honey mustard • sriracha buffalo
malt vinegar aioli*

DIXIE-FRIED CHICKEN STRIPS Choice of sriracha buffalo or Blatt BBQ, tossed or on the side, served with bacon ranch, blue cheese or honey mustard \$8

Flip over for more snacks.

 Vegetarian

 Vegan

 Gluten Free



#blattbeer

MORE SNACKS

🌿 BAVARIAN PRETZEL BITES German rosemary mustard, Gruyere fondue \$4.5 reg \$7.5 lrg

🌿 CHILE CON QUESO A blend of cheese with fire-roasted chiles & tomatoes, tortilla chips \$4.5

CHICHARONES Fried pork skins, chili powder, lime, Valentina hot sauce \$3

🌿 BEET HUMMUS Grilled pita bread, carrot sticks, English cucumber \$5.5

🌿 MAC & CHEESE BITES Crispy breaded Blatt Mac, sriracha ranch, chives \$6

BUFFALO CHACHOS Potato chips, applewood-smoked bacon, sriracha buffalo, blue cheese sauce & crumbles, chives \$8

BEER CHEESE SOUP Havarti, lager, smoked paprika, chives, grilled pretzel bread \$3.5 cup \$5.5 bowl

SAUSAGE ON A STICK Beer-braised bratwurst, knackwurst sausage, jalapeño Polish sausage & smoked kielbasa sausage, German rosemary mustard, smoked ketchup \$6.5

BLATTWURST Jalapeño Polish sausage or beer-braised bratwurst, pretzel bun, caraway kraut, German rosemary mustard \$6.5

🌿 VEGAN CURRYWURST Pretzel bun, caraway kraut, German rosemary mustard \$5

HAPPY HOURS

Monday-Saturday, 3-6:30 p.m.

Friday & Saturday, 9:30-11 p.m.

Sunday, noon-8 p.m.

Dine-in only.

Happy Hour is not offered on days with events at TD Ameritrade Park and CenturyLink Center.

🌿 Vegetarian

🌿 Vegan

GF Gluten Free



GF *Consuming raw or under-cooked meat & seafood may increase your risk of foodborne illness.

These items can be made gluten-free upon request. Our suppliers certify these ingredients are gluten-free. Our kitchen is not flour-free, & cross-contamination is possible.

Please notify your server of food allergies prior to ordering. We are not responsible for allergic reactions to ingredients used in our menu items.



This paper meets the mark of responsible forestry.