

# PARTY MENU

for parties of 15 to 24 guests

## SNACKS

🍷 **BAVARIAN PRETZEL BITES** German rosemary mustard, Gruyere fondue *\$6.5 reg \$9.5 lrg*

🍷 **CHILE CON QUESO** A blend of cheese with fire-roasted chiles & tomatoes, tortilla chips *\$6.5*

**CHICHARONES** Fried pork skins, chili powder, lime, Valentina hot sauce *\$4*

🍷 **BEET HUMMUS** Grilled pita bread, carrot sticks, English cucumber *\$7.5*

GF 🍷 **SIMPLE SALAD** Boston lettuce, tomato, red onion, English cucumber, brioche-herb croutons, choice of dressing: ranch, dill ranch, bacon ranch, blue cheese, citrus caesar, bacon Russian, 🍷 sherry dijon vinaigrette *\$5*

*Add Dixie-fried chicken strips, GF Indian-spiced grilled chicken, GF grilled chicken +\$4 each*

*Add applewood-smoked bacon +\$3 each*

**BEER CHEESE SOUP** Havarti, lager, smoked paprika, chives, grilled pretzel bread *\$5 cup \$7 bowl*

## MAIN COURSE

**SAUSAGE ON A STICK** Beer-braised bratwurst knackwurst sausage, jalapeño Polish sausage & smoked kielbasa sausage, sautéed cabbage, dill potato salad, German rosemary mustard, smoked ketchup *\$13*

**BEER-BATTERED FISH & CHIPS** White cod, creamy coleslaw, hand-cut fries, malt vinegar aioli *\$15*

**BLATTWURST** Jalapeño Polish sausage or beer-braised bratwurst, pretzel bun, caraway kraut, German rosemary mustard, choice of side *\$9*



**DIXIE-FRIED CHICKEN** Brioche bun, Boston lettuce, tomato, red onion, garlic dill pickles, mayonnaise choice of side **\$11**

**V VEGAN CURRYWURST** Pretzel bun, caraway kraut, German rosemary mustard, choice of side **\$8.75**

**BLATT BURGER\*** Angus beef cooked medium, brioche bun, Boston lettuce, tomato, Guinness-braised onions, garlic dill pickles, parmesan-peppercorn aioli, choice of side **\$12.5**

*Add applewood-smoked bacon or aged white cheddar +\$1 each  
Substitute a gluten-free bun +\$2*

**GF CHOPPED SALAD** Boston lettuce, spinach, applewood-smoked bacon, boiled egg, tomato, red onion, English cucumber, carrot, peas, blue cheese crumbles, brioche-herb croutons choice of dressing: ranch, dill ranch, bacon ranch, blue cheese, citrus caesar, bacon Russian, **V** sherry dijon vinaigrette **\$11**

*Add Dixie-fried chicken strips, **GF** Indian-spiced grilled chicken, **GF** grilled chicken +\$4 each*

*Add applewood-smoked bacon +\$3 each*

## SIDES

*classic hand-cut fries • garlic parmesan or truffle  
hand-cut fries (+\$1.5) • **GF** creamy coleslaw • **GF** dill potato salad  
**GF** sautéed cabbage • **GF** veggie crudité with dill ranch  
**GF** ♻️ simple salad (+\$2) • beer cheese soup (+\$2)*

**V** Vegetarian   **V** Vegan   **GF** Gluten Free

*\*Consuming raw or under-cooked meat and 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, and cross-contamination is possible.*

*Please inform a manager of all food allergies.*



#blattbeer

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