

## SNACKS

🍷 **BAVARIAN PRETZEL BITES** .....\$7 reg \$10 lrg  
German rosemary mustard, Gruyere fondue

🍷 **CHILE CON QUESO** ..... \$7  
A blend of cheese with fire-roasted chiles & tomatoes, smoked paprika tortilla chips

**DEVILED EGGS** .....\$8  
Traditional deviled egg, smoked pulled pork, chicharrónes, creamy coleslaw, hot sauce reduction, chives

🍷 **MAC & CHEESE BITES** .....\$9  
Crispy breaded Blatt Mac, sriracha ranch, smoked paprika, chives

**CALAMARI**.....\$13  
Crispy breaded squid, banana peppers, lemon & caper aioli

🍷 **VEGGIE FLATBREAD**.....\$12  
Vegan pesto, sherry mushroom, red onion, Calabarian chiles, fire roasted tomatoes, artichoke, chive

**GOCHUJANG CHARBUFF WINGS** .....\$11  
Smoked chicken wings, Gochujang Buffalo Sauce, crispy garlic, furikake, pickled vegetables, blue cheese crumbles and blue cheese dressing

🍷 **SMOKED ARTICHOKE DIP** .....\$12  
Smoked artichoke, baby spinach, cheesy béchamel, aioli, truffle oil, crispy panko, smoked paprika tortilla chips, grilled pita  
*Add lump crab +\$5*

**SRIRACHA GARLIC SHRIMP** .....\$13  
Crispy breaded bite-size shrimp tossed in creamy sriracha sauce, garlic, blue cheese crumbles

### HAND-CUT FRIES

Classic \$6.5

Garlic Parmesan or Truffle \$7.5

### CHOOSE 3 SAUCES

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

### 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 \$13

*Choice of hand-cut fries or 🍷 celery & carrot crudité*

## SOUP & SALADS

**BEER CHEESE SOUP** .....\$6 cup  
Havarti, lager, smoked paprika, chives, grilled pretzel bread

🍷 **SIMPLE SALAD** .....\$5.5  
Boston lettuce, tomato, red onion, English cucumber, brioche-herb croutons, choice of dressing

🍷 **SPINACH SALAD** .....\$13  
Baby spinach & kale, applewood-smoked bacon, tomato, red onion, apple, goat cheese, toasted walnuts, sherry dijon vinaigrette

🍷 **CHOPPED SALAD** .....\$13  
Boston lettuce, spinach, applewood-smoked bacon, boiled egg, tomato, red onion, English cucumber, carrot, peas, blue cheese crumbles, brioche-herb croutons, choice of dressing

🍷 **KALE CAESAR** .....\$12  
Boston lettuce, baby kale, shaved fennel, Grana Padano cheese, brioche-herb croutons, citrus caesar dressing

### 🍷 DRESSINGS

*ranch • dill ranch • bacon ranch  
blue cheese • citrus caesar  
🍷 sherry dijon vinaigrette*

### ADD TO ANY SALAD

*Dixie-fried chicken strips \$4  
🍷 Indian-spiced grilled chicken \$4  
🍷 grilled chicken \$4 • grilled salmon \$8  
applewood-smoked bacon \$3*

# BLATT

## BEER & TABLE

## THE CLASSICS

### CHICKEN & WAFFLES \$15

Dixie-fried chicken strips, jalapeño corn bread waffle, honey-orange butter, black pepper gravy, maple syrup

### DOWN SOUTH PORK \$14.5

Smoked pulled pork, jalapeño corn bread waffle, Blatt BBQ sauce, creamy coleslaw, red onion, garlic dill pickles, served open faced, choice of side

### 🍷 BBQ BRICK CHICKEN \$20

Half of a smoked chicken grilled with Blatt BBQ sauce, dill potato salad, creamy coleslaw

### CEDAR PLANK SALMON \$23

Herb-roasted fingerling potato, sautéed green beans, creamy sherry & lump crab sauce, charred lemon, chives

### CRAB CAKE STUFFED SHRIMP & CHIPS \$21

Crispy fried, creamy coleslaw, hand-cut fries, tartar sauce

### 🍷 FARRO & MUSHROOM BOWL \$14

Cremini mushrooms, over-easy egg, baby kale, coconut milk, truffle oil  
*Add Indian-spiced grilled chicken +\$4*

### SCHNITZEL & SPÄTZLE \$15

Crispy breaded pork loin, German dumplings & smoked kielbasa sausage, green peas, Gruyere béchamel, charred lemon

## BLATT MAC & FRIENDS

### 🍷 BLATT MAC \$11

Cavatappi pasta, cheddar béchamel, crispy panko & havarti crust, smoked paprika, chives

### TRUFFLE MAC \$14

Blatt Mac with applewood-smoked bacon, peas, truffle oil, smoked paprika, chives

### MANHANDLER MAC \$16

Blatt Mac with smoked pulled pork, smoked kielbasa sausage, Blatt BBQ sauce, red onion, garlic dill pickles, smoked paprika, chives

### BUFFALO BLUE MAC \$15

Blatt Mac with Dixie-fried chicken, sriracha buffalo, blue cheese sauce & crumbles, smoked paprika, chives

🍷 Vegetarian   🍷 Vegan   🍷 Gluten Free

## ON A BUN

*Includes choice of one side.  
Substitute a gluten-free bun +\$2*

**BLATTWURST** .....\$12

Beer-braised bratwurst or smoked kielbasa sausage, pretzel bun, caraway kraut, German rosemary mustard

🍷 **CHAR-GRILLED CHICKEN** .....\$13.5

Indian spiced, brioche bun, Boston lettuce, tomato, pickled fennel & red onion, aged white cheddar, mango chutney, cilantro

**DIXIE-FRIED CHICKEN** .....\$13.5

Brioche bun, Boston lettuce, tomato, red onion, garlic dill pickles, mayonnaise

**DIRTY BIRD** .....\$14

Dixie-fried chicken, applewood-smoked bacon, brioche bun, Boston lettuce, tomato, red onion, coleslaw, sriracha buffalo, blue cheese sauce

**TIPSY CUBAN** .....\$14

Smoked pulled pork, smoked kielbasa sausage, pretzel bun, red onion, garlic dill pickles, Gruyere cheese, Dijon mustard, served over Beer Cheese Soup

🍷 **BLATT BURGER\*** .....\$14.5

Angus beef cooked medium, brioche bun, Boston lettuce, tomato, Guinness-braised onions, garlic dill pickles, parmesan-peppercorn aioli  
*Add applewood-smoked bacon, aged white cheddar or fried egg +\$1 each*

🍷 **BACKYARD BURGER\*** .....\$14

Angus beef cooked medium, brioche bun, Boston lettuce, tomato, red onion, garlic dill pickles, smoked ketchup, yellow mustard  
*Add applewood-smoked bacon, aged white cheddar or fried egg +\$1 each*

🍷 **BORDER BURGER\*** .....\$14.5

Angus beef cooked medium, brioche bun, Boston lettuce, tomato, red onion, crispy poblano pepper rajas, fire-roasted chile con queso, chipotle aioli  
*Add applewood-smoked bacon or fried egg +\$1 each*

🍷 **VEGAN CURRYWURST** .....\$11

Pretzel bun, caraway kraut, German rosemary mustard

🍷 **ROOT BURGER** .....\$12.5

Red quinoa & roasted beet, oat-topped wheat bun, tomato, red onion, garlic dill pickles, veganaise, sprouts

### SIDES \$4

*classic hand-cut fries*

*garlic parmesan fries (+\$1.5)*

*truffle hand-cut fries (+\$1.5)*

🍷 *creamy coleslaw*

🍷 *dill potato salad*

🍷 *veggie crudité with dill ranch*

🍷 *sautéed green beans (+\$1)*

🍷 *herb-roasted fingerling potato (+\$1)*

🍷 *simple salad (+\$2)*

*beer cheese soup (+\$2)*



### FANCY THIS

*Find Lunch and  
Happy Hour menus  
on the back.*



### DESSERTS

*Find on a  
separate menu.*



### BRUNCH

*Saturday and Sunday  
10 a.m. - 3 p.m.*

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



## LUNCH

### PICK 3 or PICK 2 for \$12

Monday-Friday, 11 a.m.-2 p.m.  
Dine-in only.

#### 1.

Choose one from this section.

**FOUNTAIN DRINK or ICE TEA**

**LOCAL BEER**

Texas drafts only

**CUP of BEER CHEESE SOUP**

Havarti, lager, smoked paprika, chives, grilled pretzel bread

**GF VEG SIMPLE SALAD**

Boston lettuce, tomato, red onion, English cucumber, brioche-herb croutons, choice of dressing

#### 2.

Choose one from this section.

#### SALADS

If you choose a Salad, your Pick 2 journey ends here.

**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

**GF KALE CAESAR** Boston lettuce, baby kale, shaved fennel, Grana Padano cheese, brioche-herb croutons, citrus caesar dressing

#### ADD TO ANY SALAD

Dixie-fried chicken strips • **GF** grilled chicken  
**GF** Indian-spiced grilled chicken

#### GF DRESSINGS

ranch • dill ranch • bacon ranch  
blue cheese • citrus caesar  
V sherry dijon vinaigrette

#### ON A BUN

If you choose an item from On A Bun, your Pick 3 journey continues below.

**GF CHAR-GRILLED CHICKEN** Indian spiced, brioche bun, Boston lettuce, tomato, pickled fennel & red onion, aged white cheddar, mango chutney, cilantro

**DIXIE-FRIED CHICKEN** Brioche bun, Boston lettuce, tomato, red onion, garlic dill pickles, mayonnaise

**V VEGAN CURRYWURST** Pretzel bun, caraway kraut, German rosemary mustard

**GF BLATT BURGER\*** Angus beef cooked medium, brioche bun, Boston lettuce, tomato, Guinness-braised onions, garlic dill pickles, parmesan-peppercorn aioli  
Add applewood-smoked bacon, aged white cheddar or fried egg +\$1 each

**BLATTWURST** Beer-braised bratwurst or smoked kielbasa sausage, pretzel bun, caraway kraut, German rosemary mustard

#### 3.

If you choose an item from On A Bun, choose one side from this section.

**CLASSIC HAND-CUT FRIES**

**GF CREAMY COLESLAW**

**GF DILL POTATO SALAD**

**GF VEGGIE CRUDITÉ** with dill ranch

# YOU MAY

also

# FANCY



## LOCAL DAYS

50 percent off Texas beers, every Tuesday and Saturday.



## HOST A PARTY

Our space is ready for you and your closest friends to celebrate any occasion in a casual atmosphere. Visit [blattbeer.com](http://blattbeer.com) for details.



## CATERING

Our catering menu is available to customize a delicious party spread for your large or small private party.



## OUR FINAL STRAW

We support the no straw movement and no longer provide straws with our beverages. This is one of many changes we're making to decrease our environmental footprint. If you want a straw, simply ask. We'll gladly get you a paper one.

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



## HAPPY HOUR

Monday-Saturday, 3-7 p.m.  
Friday & Saturday, 9:30-11 p.m.  
Sunday, 3-9 p.m.  
Dine-in only.

## FULL 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

**DEVILED EGGS** Traditional deviled egg, smoked pulled pork, chicharrónes, creamy coleslaw, hot sauce reduction, chives \$6

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

**CALAMARI** Crispy breaded squid, banana peppers, lemon & caper aioli \$9

**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 \$9



#### HAND-CUT FRIES

Classic \$4.5  
Garlic Parmesan or Truffle \$5.5

#### CHOOSE 3 SAUCES

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



## LIBATIONS

PBR DRAW \$2.5

ALL BEER \$1 off

WELL DRINKS \$5

HOUSE WINES \$3.5

BLOODY MARY \$5

HOUSE MARGARITA \$6

MOSCOW MULE \$6

PIMM'S CUP \$5

BLUEBERRY MINT MOJITO \$6



## BRUNCH

Brunch on delicious provisions & cocktails every Saturday & Sunday, 10 a.m.-3 p.m.

Bring the family, we have special offerings for the youngsters too.

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

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