

»— *Event Menu* —«

**SNACKS**

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

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

**BUFFALO CHACHOS** Potato chips, applewood-smoked bacon, sriracha buffalo, blue cheese sauce & crumbles, chives *\$13*

🌿 **CHILE CON QUESO** A blend of cheese with fire-roasted chiles & tomatoes, tortilla chips *\$8*

🌿 **NATURAL CUT FRIES** Smoked tomato ketchup, parmesan-peppercorn aioli or queso *\$7*

**WINGS** Chicken wings, choice of Gochujang, sriracha buffalo, or Blatt BBQ sauce, veggie crudité, served with ranch or blue cheese dressing *\$13*

**SALAD**

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, 🌿 sherry dijon vinaigrette *\$13*

*Add Dixie-fried chicken strips +\$6 each,*

GF *Indian-spiced grilled chicken +\$7 each*

*View more favorites on the back →*



🌿 *Vegetarian*

🌿 *Vegan*

GF *Gluten Free*

# ENTRÉES

*Served with natural cut fries*

**BEER-BATTERED FISH & CHIPS** White cod, creamy coleslaw, natural cut fries, tartar **\$18**

**GF** **BLATT BURGER\*** Angus beef cooked medium, brioche bun, Boston lettuce, tomato, Guinness-braised onions, garlic dill pickles, parmesan-peppercorn aioli **\$15.5**  
*Add applewood-smoked bacon \$2, or aged white cheddar \$1*  
*Substitute a gluten-free bun \$1*

**GF** **BACKYARD BURGER** Angus beef cooked medium, brioche bun, Boston lettuce, tomato, red onion, garlic dill pickles, smoked ketchup, yellow mustard **\$15**  
*Add applewood-smoked bacon \$2, or aged white cheddar \$1*  
*Substitute a gluten-free bun \$2*

**BLATTWURST** Jalapeño Polish sausage or beer-braised bratwurst, pretzel bun, caraway kraut, German rosemary mustard **\$12**

**V** **ROOT BURGER** Red quinoa & roasted beet, oat-topped wheat bun, tomato, red onion, garlic dill pickles, veganaise, sprouts **\$13**

**GF** **CHAR-GRILLED CHICKEN** Indian spiced, brioche bun, Boston lettuce, tomato, pickled fennel & red onion, aged white cheddar, mango chutney, cilantro **\$15**  
*Substitute a gluten-free bun \$2*

**DIXIE-FRIED CHICKEN** Brioche bun, Boston lettuce, tomato, red onion, garlic dill pickles, mayonnaise **\$14**

**HAPPY HOG** Smoked pulled pork, Blatt BBQ sauce, brioche bun, creamy coleslaw, garlic dill pickles, french-fried onions, chipotle aioli **\$14**

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

*\*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 inform a manager of all food allergies.*

