

»— *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

🍷 **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,

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

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🍷 *Vegetarian*

🍷 *Vegan*

🍷 *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.

