

SNACKS

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

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

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

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

🍷 **MAC & CHEESE BITES**\$8
Crispy breaded Blatt Mac, sriracha ranch, smoked paprika, chives

BUFFALO CHACHOS\$10
Potato chips, applewood-smoked bacon, sriracha buffalo, blue cheese sauce & crumbles, chives

🍷 **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 • ranch
parmesan-peppercorn aioli
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 GF celery & carrot crudité

SOUP & SALADS

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

GF 🍷 **SIMPLE SALAD**\$5
Boston lettuce, tomato, red onion, English cucumber, brioche-herb croutons, choice of dressing

GF **CHOPPED SALAD**\$11
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 **SPINACH SALAD**\$12.5
Baby spinach & kale, applewood-smoked bacon, tomato, red onion, apple, goat cheese, toasted walnuts, sherry dijon vinaigrette

GF **KALE CAESAR**\$11
Boston lettuce, baby kale, shaved fennel, Grana Padano cheese, brioche-herb croutons, citrus caesar dressing

GF DRESSINGS

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

ADD TO ANY SALAD

Dixie-fried chicken strips \$4

GF Indian-spiced grilled chicken \$4

GF grilled chicken \$4 • applewood-smoked bacon \$3

BLATT

BEER & TABLE

THE CLASSICS

CHICKEN & WAFFLES \$14

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

BEER-BATTERED FISH & CHIPS \$16

White cod, creamy coleslaw, hand-cut fries, malt vinegar aioli

CRAB CAKE STUFFED SHRIMP & CHIPS \$20

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

SCHNITZEL & SPÄTZLE \$15

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

BLATT MAC & FRIENDS

🍷 BLATT MAC \$12

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

TRUFFLE MAC \$15

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

BUFFALO BLUE MAC \$16

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



#blattbeer
BLATTBEER.COM

🌱 Vegetarian 🌱 Vegan GF Gluten Free

ON A BUN

Includes choice of one side.

GF *Substitute a gluten-free bun +\$2*

BLATTWURST\$10

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

GF CHAR-GRILLED CHICKEN\$12.5

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

DIXIE-FRIED CHICKEN\$12

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

DIRTY BIRD\$13

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

🌱 VEGAN CURRYWURST\$10

Pretzel bun, caraway kraut, German rosemary mustard

🌱 ROOT BURGER\$11.5

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

GF BLATT BURGER*\$13.5

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

GF BACKYARD BURGER*\$13

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

GF BORDER BURGER*\$14

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

ON A BUN SIDES

classic hand-cut fries
garlic parmesan fries (+\$1.5)
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)



FANCY THIS

Find Lunch and Happy Hour menus on the back.



DESSERTS

Find on a separate menu.



CATERING

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

**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.*



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

Nebraska drafts only

CUP of BEER CHEESE SOUP

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

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

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 & chicken

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 Jalapeño Polish sausage or beer-braised bratwurst, 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 TUESDAY

50 percent off Nebraska beers, every Tuesday.



CRAFT BEER TO GO

Take fresh craft beer home with you in our 32-ounce Crowler can. Choose any draft beer. Keeps fresh up to 3 weeks.



HOST A PRIVATE PARTY

From weddings and rehearsal dinners to corporate events, reunions and showers, our Rooftop Beer Garden and All Seasons Patio make the perfect venues for your next private party. Email events@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

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HAPPY HOUR

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 CHI Health Center.

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

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

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

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

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