

SNACKS

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

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

CHARBUFF WINGS\$12
Chicken wings, choice of Gochujang, sriracha buffalo, or Blatt BBQ sauce, veggie crudité, served with ranch or blue cheese dressing

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

MAC & CHEESE BITES\$8.5
Crispy breaded Blatt Mac, sriracha ranch, smoked paprika, chives

BUFFALO CHACHOS\$11
Potato chips, applewood-smoked bacon, sriracha buffalo, blue cheese sauce & crumbles, chives

SMOKED ARTICHOKE DIP\$13
Smoked artichoke, baby spinach, cheesy béchamel, aioli, truffle oil, crispy panko, smoked paprika tortilla chips, grilled pita

SRIRACHA GARLIC SHRIMP\$14
Crispy breaded bite-size shrimp tossed in creamy sriracha sauce, garlic, blue cheese crumbles

NATURAL 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 & DIPS

Choice of sriracha buffalo or Blatt BBQ, tossed or on the side, served with bacon ranch, blue cheese or honey mustard \$11

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\$12
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\$13
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 \$5
GF Indian-spiced grilled chicken \$5
GF grilled chicken \$5 • applewood-smoked bacon \$3
grilled salmon \$8

BLATT

BEER & TABLE

THE CLASSICS

DIXIE-FRIED CHICKEN STRIPS & SIDE \$14

Choice of sriracha buffalo or Blatt BBQ, tossed or on the side, served with bacon ranch, blue cheese or honey mustard
Choice of natural cut fries or GF celery & carrot crudité

CHICKEN & WAFFLES \$15

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, natural cut fries, tartar

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

BLATT MACS

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

BBQ BLATT MAC \$16.5

Blatt Mac with smoked pulled pork, Blatt BBQ sauce, red onion, garlic dill pickles



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BLATTBEER.COM



Scan for
Beer, Drinks,
Happy Hour
& Dessert Menus

Vegetarian

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

ON A BUN

Includes choice of one side.

GF Substitute a gluten-free bun +\$1

BLATTWURST\$10
Jalapeño Polish sausage or beer-braised bratwurst, pretzel bun, caraway kraut, German rosemary mustard

GF CHAR-GRILLED CHICKEN\$13
Indian spiced, brioche bun, Boston lettuce, tomato, pickled fennel & red onion, aged white cheddar, mango chutney, cilantro

DIXIE-FRIED CHICKEN\$13
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

V ROOT BURGER\$12
Red quinoa & roasted beet, oat-topped wheat bun, tomato, red onion, garlic dill pickles, veganaise, sprouts

GF BLATT BURGER*\$15
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*\$14.5
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*\$15.5
Angus beef cooked medium, brioche bun, Boston lettuce, tomato, red onion, crispy poblano pepper rajahs, fire-roasted chile con queso, chipotle aioli
Add applewood-smoked bacon or fried egg +\$1 each

HAPPY HOG\$13
Smoked pulled pork, Blatt BBQ sauce, brioche bun, creamy coleslaw, garlic dill pickles, french fried onions, chipotle aioli

ON A BUN SIDES

natural cut fries • garlic parmesan
or truffle hand-cut fries (+\$1.5)
GF creamy coleslaw
GF dill potato salad
GF veggie crudité with dill ranch
GF simple salad (+\$1)
beer cheese soup (+\$2)

YOUNGSTERS

Served with choice of fries or veggie sticks

CHICKEN STRIPS\$6 CHEESEBURGER*\$6

BUTTERED NOODLES\$4 MAC & CHEESE\$6

GRILLED CHEESE\$5