

## 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

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

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

🌱 **VEGGIE FLATBREAD** *\$11*  
Vegan pesto, sherry mushroom, red onion, Calabrian chiles, fire roasted tomatoes, artichoke, chive

**CALAMARI** *\$12*  
Crispy breaded squid, banana peppers, lemon & caper aioli

🍷 **DEVILED EGGS** *\$8*  
Traditional deviled egg, smoked pulled pork, chicharrónes, creamy coleslaw, hot sauce reduction, 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 🍷 celery & carrot crudité

## SOUP & SALADS

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

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

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

🍷 **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

🍷 **KALE CAESAR** *\$11*  
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

### SCHNITZEL & SPÄTZLE *\$15*

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

### CHICKEN & WAFFLES *\$14*

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

### DOWN SOUTH PORK *\$13.5*

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

### BEER-BATTERED FISH & CHIPS *\$16*

White cod, creamy coleslaw, hand-cut fries, tartar sauce

### CRAB CAKE STUFFED SHRIMP & CHIPS *\$20*

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

### CEDAR PLANK SALMON *\$22*

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

### 🍷 FARRO & MUSHROOM BOWL *\$14*

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

## 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

### MANHANDLER MAC *\$16*

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

### BUFFALO BLUE MAC *\$15*

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

🍷 Vegetarian   🌱 Vegan   🍷 Gluten Free

\*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.

## ON A BUN

Includes choice of one side.

🍷 Substitute a gluten-free bun +\$2

**BLATTWURST** *\$10*  
Beer-braised bratwurst or smoked kielbasa sausage, pretzel bun, caraway kraut, German rosemary mustard

🍷 **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

**TIPSY CUBAN** *\$13.5*  
Smoked pulled pork, smoked kielbasa sausage, pretzel bun, red onion, garlic dill pickles, Gruyere cheese, Dijon mustard, served over Beer Cheese Soup

🌱 **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

🍷 **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*

🍷 **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*

🍷 **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 or 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.



### CATERING

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



## 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

**CHICKEN**

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 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**

Our All Seasons Patio is ready for you and up to 50 of your closest friends to celebrate any occasion in a casual, beer garden-style atmosphere. Visit [blattbeer.com](http://blattbeer.com) for more information.



**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.

**♦** 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, 3-8 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 on delicious provisions & cocktails  
every Saturday & Sunday, 10 a.m.-3 p.m.

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