

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

🍷 **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

SRIRACHA GARLIC SHRIMP\$13
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 \$10

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**\$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 \$4

GF Indian-spiced grilled chicken \$4

GF grilled chicken \$4 • applewood-smoked bacon \$3
grilled salmon \$8

BLATT

BEER & TABLE

THE CLASSICS

DIXIE-FRIED CHICKEN STRIPS & SIDE \$13

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 \$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, natural cut fries, tartar

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

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

BBQ BLATT MAC \$16

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



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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\$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

🍷 ROOT BURGER\$11.5

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

GF BLATT BURGER*\$14.5

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*\$14

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

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

HAPPY HOG\$12.5

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

GF creamy coleslaw

GF dill potato salad

GF 🍷 simple salad (+\$1)

beer cheese soup (+\$2)

YOUNGSTERS

Served with fries

CHICKEN STRIPS\$5

CHEESEBURGER*\$6

BUTTERED NOODLES\$4

MAC & CHEESE\$6