



BLUE BAT

KITCHEN AND TEQUILARIA

SHAREABLES

BAG O' CHIPS 8.5

with house & mango salsas
or seasonal guacamole * V/GF

WHITE CHEDDAR FUNDIDO 8.5

ancho oil, rajjas, bag o' chips V/GF

FRIED BRUSSELS SPROUTS 8.5

lime, cotija cheese, pecans, dried
mango, chipotle aioli V/GF/N

MILWAUKEE STREET CORN 8.5

pabst aioli, cotija cheese, bat dust,
nueske's bacon

TUNA POKE NACHOS 11.5

edamame, spicy aioli, wakame, radish,
sesame, mango, red onion, cilantro,
scallion, tortilla chips GF/N/+

BLISTERED SHISHITOS 8.5

soy peanut caramel, sesame seeds
V/N

HANDHELDS

turn any handheld into a bowl
(comes with jasmine rice & rajjas) \$15
double protein \$2
sub flatbread or bao bun 75¢

F.G.T. 3.75

fried green tomato, romaine lettuce,
nueske's bacon, chipotle ranch,
flour tortilla

BARBACOA MUSHROOM 3.75

wild mushroom, chipotle, onion, queso
fresco, cilantro, flour tortilla * V/N

CAJUN 4.5

seared shrimp, red cabbage, radish,
spicy remoulade, flour tortilla * +

SHAWARMA 4.25

marinated chicken, hummus, carrot,
feta, cilantro, flatbread N/+

BAJA 4

beer battered cod, lime cilantro slaw,
pickled onion, chipotle aioli,
flour tortilla +

CURRY CAULIFLOWER 3.75

hummus, cilantro, golden raisins,
zhoug, flour tortilla V/N

SMOKED BRISKET 4.75

red cabbage, pickled onion, alabama
white BBQ sauce, corn tortilla GF

ACHIOTE TUNA 4.75

sesame asian slaw, ponzu aioli,
steamed bao bun

MEZCAL STEAK 4.5

onion, cilantro, queso fresco, salsa
verde, corn tortilla GF

SALADS

CHIMICHURRI CHICKEN 12.5

romaine lettuce, avocado, grilled
corn, red cabbage, fried tortillas,
cilantro, blistered tomato,
chipotle ranch GF/+

HOUSE SALAD 6.5

avocado, orange, red onion, jicama,
herb vinaigrette, spring mix V/GF

add chicken \$4 +
add mezcal steak, shrimp, or
achiote tuna \$6 +

BOWLS

add chicken \$4 +
steak, shrimp, or poke \$6 +
add 3 corn or flour tortillas \$1.5

MOJO PORK 16

pickled cucumber, mustard seed,
crispy plantain, mojo verde,
black bean, jasmine rice GF/N

TERIYAKI SALMON 17

shiitake mushroom, brussels sprouts,
crispy fried onion, sesame, scallion,
red miso vinaigrette, jasmin rice N/+

V vegetarian GF gluten friendly N contains nuts/seeds * spicy bat!

+ consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

COCKTAILS

make it a mocktail \$3.5

HOUSE 'RITA 6

el charro reposado,
fresh lime, simple syrup
(make it a jalapeño 'rita +75¢)

BLUE BAT 12

el tesoro blanco, fresh lime juice,
simple syrup 🍷

JALAPEÑO BIDNESS 9

corralejo blanco, pineapple amaro,
pineapple juice, jalapeño, simple
syrup, lime

JALISCO MULE 9

cazadores blanco, fresh lime juice,
ginger beer

PALOMA 9

herradura silver -or- xicaru mezcal,
fresh lime juice, grapefruit juice,
dash salt, jarritos grapefruit soda

LUCKY #7 18

siete leguas anejo, ancho Reyes,
fresh lemon juice, agave nectar

TIKI SOUR 12

illegal joven, lime juice, simple
syrup, passion fruit,
orange curacao

POMEGRANATE BLACKBERRY 12

casamigos blanco, st. elder,
pomegranate juice, fresh lime juice,
simple syrup, fresh blackberries

PITCHERS

SELF-SERVE AT TABLE

HOUSE 'RITA 30

BLUE BAT 60

PALOMA 40

STRAWBERRY 40

WINE

RED

villa des anges
cabernet sauvignon
languedoc, france
10/40

tembo
pinot noir
clarksburg, california
9/36

raw power
shiraz
south australia
9/36

WHITE

walnut block
sauvignon blanc
marlborough, new zealand
10/40

matthew fritz
chardonnay
north coast, california
9/36

rosehaven
rosé
california
8/32

BEER

DRAFT

pacifico 5
seasonal selections

IMPORTED

modelo 5
negra modelo 5
victoria 5
corona 5
corona light 5
dos equis lager 5
estrella jalisco 5

DOMESTIC

miller lite 4
high life 4

CRAFT

lakefront IPA 5
riverwest stein 5
kaliber NA 5
spotted cow 5
upward spiral 6
little sister wheat 5
infectious groove gose 5

ETC.

HARD SELTZERS 5

ACE PINEAPPLE HARD CIDER 5

SPRECHER ROOT BEER 3.5

JARRITOS grapefruit 3.5

TEQUILA FAVORITES

el tesoro reposado 9/16 🍷
siete leguas añejo 10/17 🍷
fortaleza blanco 9/15
casamigos blanco 5/10
illegal mezcal joven 6/10



bat friendly! these drinks are made with tequila from participants in the Tequila Interchange Project.