SHAREABLES

BAG O' CHIPS 8.5
with house & mango salsas or seasonal guacamole v/gf

WHITE CHEDDAR FUNDIDO 8.5
ancho oil, rajas, bag o' chips v/gf

FRIED BRUSSELS SPROUTS 8.5
lime, cotija cheese, pecans, dried mango, chipotle aioli v/gf/n

TUNA POKE NACHOS 11.5
edamame, spicy aioli, wakame, radish, sesame, mango, red onion, cilantro, scallion, tortilla chips gf/n/+  

MILWAUKEE STREET CORN 8.5
pabst aioli, cotija cheese, bat dust, nueseke's bacon

BLISTERED SHISHITOS 8.5
soy peanut caramel, sesame seeds v/n

HANDHELDs

F.G.T.  3.75
fried green tomato, romaine lettuce, nueseke'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, zhug, 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 mesquite steak, shrimp, or achiotte tuna $6 +

BOWLS

add chicken $4 +
steak, shrimp, or poke $8 +
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, jasmine rice n/+
COCKTAILS

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

JALISCO MULE 9
casadores blanco, fresh lime juice, ginger beer

make it a mocktail $3.5

PALOMA 9
herradura silver -or- xicaru mezcal, fresh lime juice, grapefruit juice, dash salt, jarritos grapefruit soda

LUCKY #7 18
siete leguas añejo, 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
casey del norte slow rain california 10/40
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
lone birch rosé yakima valley, washington 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

TEQUILA FAVORITES

HARD SELTZERS 5
ACE PINEAPPLE HARD CIDER 5
SPRECHER ROOT BEER 3.5
JARRITOS grapefruit 3.5

ETC.

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

Blue Bat Kitchen & Tequilaria • 249 N Water St. Milwaukee, WI 53202 • (414) 431-1133 • bluebatkitchen.com