

GLOBAL BRUNCH

SATURDAY & SUNDAY

SHAREABLES

BAG O'CHIPS

Bat-dusted housemade tortilla chips with house and mango salsa -or- guacamole 12 v/gf

BRUSSEL SPROUTS

Dried mango, cotija cheese, pecans, chipotle aioli 12 v/gf/n

TUNA POKE NACHOS*

Red onion, cilantro, radish, mango, fresco pepper, sesame aioli 16 gf/df

ELOTE TOAST

Sunnyside up egg, avocado, grilled corn, chipotle aioli, cotija cheese, pickled onion, multigrain 12

POUTINE

Poblano gravy, local cheese curds, onion, cilantro, skin on potatoes, bat dust 9

WHITE CHEDDAR FUNDIDO

Ancho oil, rajas, bag o'chips 12 v/gf

SALADS

CHIMICHURRI CHICKEN

Romaine lettuce, avocado, corn, red cabbage, crispy tortilla strips, cilantro, tomato, chipotle ranch 15 gf

THAI PEANUT

Quinoa, red cabbage, carrot, snap peas, cilantro, fresh greens, spicy peanut dressing 13 v/gf/df/n

WEDGE

Kalamata olives, tomato, cucumber, pickled red onion, feta cheese dressing 13 v/gf

SIDES

PATATAS BRAVAS

Bravas sauce, garlic aioli, green onion 7 gf/df/v

APPLEWOOD SMOKED BACON 7 gf/df

v|vegetarian
n|contains nuts/seeds

gf|gluten friendly
df|dairy free

Allergy warning: certain menu items may be cross contaminated with animal products such as meat & dairy and or products that contain nuts or gluten.

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

HANDHELDS

HOT HONEY BAO

Fried chicken, hot honey, broccoli slaw 6 | Bowl 16.5

MUSHROOM BARBACOA

Cotija cheese, onion, cilantro, flour tortilla 4.5 v | Bowl 15

CAJUN

Seared shrimp, red cabbage, radish, spicy remoulade, flour tortilla 6.50 | Bowl 16.95

SHORT RIB

Red cabbage, Korean bbq sauce, pickled veggies, scallions, bao bun 6.5 | Bowl 18.50

F.G.T.

Fried green tomato, chipotle ranch, romaine lettuce, applewood bacon, flour tortilla 4.75 | Bowl 15.50

Make any handheld into a bowl; served with cilantro jasmine rice, roasted peppers and onions.

PLATES

BENEDICT

Korean beef short ribs, english muffin, poached egg, gochujang hollandaise, scallions 16.50

AMERICANO

Multigrain toast, sunnyside up eggs, applewood bacon, seasoned fries, chipotle aioli 15 df

CHICKEN AND WAFFLES

Honey, butter, fried chicken thigh, maple syrup 14

CHILAQUILES

Salsa roja, white cheddar, scallion, cilantro, black beans 14 gf

BRULEED FRENCH TOAST

Pecans, fresh berries, maple syrup, powdered sugar 14 n

MONTE CRISTO

Smoked ham, swiss, dijon mustard, strawberry preserves, powdered sugar 16

HUEVOS DIVORCIADOS

Sunnyside up eggs, corn tortilla, white cheddar cheese, salsa verde, salsa roja, black bean puree, cilantro, cotija cheese 15 gf

20% gratuity will be added to all parties of 8 or more.



HAPPY HOUR

Monday - Friday
2 - 6 p.m.

CATERING

Hosting a party?
Let Blue Bat cater!

GOOD
TIMES



GLOBAL
EATS

BLUEBATKITCHEN.COM

COCKTAILS



HOUSE MARGARITA

el jimador reposado, fresh lime juice, simple syrup 8

(make it a jalapeño, strawberry, or mango 'rita +\$1)

BLUE BAT MARGARITA

nosotros blanco -or- banhez mezcal, cointreau, fresh lime juice, salt 14

PRICKLY BERRY MULE

pueblo viejo blanco, aronia berry liqueur, prickly pear syrup, ginger beer 12

PRETTY PERFECT PALOMA

tequila ocho blanco -or- banhez mezcal, lime, salt, sugar, jarrito's grapefruit soda 12

SINGLE BARREL ANEJO OLD FASHIONED

maestro dobel blue bat single barrel tequila, lavender, cherry bark, vanilla & orange bitters 16

PAIN KILLER

tiki lover's pineapple rum, pineapple juice, orange juice, coconut syrup 14

SMOKE N' HERB

ilegal joven, lemon, rosemary hibiscus syrup 11

HANGING GARDEN

los magos sotol, lemon, agave, cucumber, basil 15

REPO DE ESPRESSO

nosotros reposado, cantera negra café, cold brew coffee 15

LOADED BLOODY MARIA

el jimador reposado -or- tito's vodka, house-made mix, garnish: celery, cheese curd, beef stick, pickle, pepperoncini, mini corona chaser 14

SPIRIT FREE



ROSEMARY-HIBISCUS FIZZ

rosemary hibiscus syrup, lemon, ginger beer 8

GUAVA REFRESHER

guava, coconut, lime 8

EAGLE PARK ALTO INFUSED SELTZER

Citrus Splash - 6 mg THC + 10 mg CBD 15

Mystery Flavor - 10 mg THC + 15 mg CBD 16

Make it a pitcher! 44
(add a flavor for 3.75)

BEERS



DOMESTIC

miller lite 4

high life 4

IMPORTED

corona 6

corona light 6

stiegl radler 9

kirin ichiban 6

leffe blonde 7

red stripe 5

pilsner urquell 6

spaten optimator 7

unibroue la fin du monde 9

WINE



ZONIN, PROSECCO

veneto italy 10/40

ZACCAGNINI, PINOT GRIGIO

italy 12/48

TENUTA SANT'ANNA, CHARDONNAY

veneto italy 11/44

DOMAINE DE PARIS, ROSE

cotes de provence 12/48

ETC.



AUSTIN EASTCIDERS PINEAPPLE HARD CIDER 7.5

CARBLISS HARD SELTZER 8.5

Lemon/Lime, Black Cherry, Peach, Pineapple

LAKEFRONT NEW GRIST GF BEER 6

ATHLETIC BREWING UPSIDE DAWN N/A GOLDEN ALE 6

SPRECHER HANDCRAFTED ROOTBEER 5

JARRITOS GRAPEFRUIT SODA 4.5

MINERAGUA SPARKLING WATER 6

DRAFT BEER

ask your server about our rotating or seasonal draft selections

modelo especial 6

revolution hazy hero ipa 8

AMERICAN CRAFT

spotted cow 7

lakefront riverwest stein 6

3 sheeps chaos pattern hazy ipa 8

door county polka king porter 8

central waters ouisconsin red 7

boulevard tank 7 farmhouse ale 9

cigar city jai alai ipa 8

saugatuck neapolitan milk stout 8

third space frog weiss sour 6

LIBERTY SCHOOL, CABERNET

central coast california 14/56

DOMAINE GASSIER, COTE DU RHONE

france 11/48

PALACIO DEL BURGO, RIOJA

spain 8/32

