

## 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*

### PATATAS BRAVAS

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

### LOBSTER RANGOON

Lobster, cream cheese, green onion, sweet chili sauce 15

### BEEF TENDERLOIN KUSHIYAKI

Scallions, chili honey glaze, sesame seeds 19 *df/gf*

### WHITE CHEDDAR FUNDIDO

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

### MILWAUKEE STREET CORN

Bacon, cotija cheese, bat dust, Pabst aioli 12 *gf*

### TUNA POKE NACHOS\*

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

## 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*

## PLATES

### MOJO PORK

Pickled cucumber, crispy plantain, mojo verde, black bean, cilantro jasmine rice 19 *gf/df*

### TERIYAKI SALMON\*

Oyster mushroom, bok choy, red miso vinaigrette, scallion, sesame seed, cilantro jasmine rice 25 *df*

### STEAK FRITES\*

Chili marinated new york strip, chimichurri sauce, seasoned fries, garlic aioli 32 *gf*

### CREOLE

Cajun shrimp, white cheddar grits, rajas, cilantro, Cajun butter 19 *gf*

## HANDHELDS

### BAJA

Tempura battered cod, chipotle aioli, broccoli slaw, pickled red onion, flour tortilla 6 *df* | Bowl 16.5

### HOT HONEY BAO

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

### CAJUN

Seared shrimp, red cabbage, radish, spicy remoulade, flour tortilla 6.5 | Bowl 16.95

### F.G.T.

Fried green tomato, chipotle ranch, romaine lettuce, applewood bacon, flour tortilla 4.75 | Bowl 15.5

### STEAK\*

Grilled beef tenderloin, onion, cilantro, cotija cheese, taco sauce, corn tortilla 7.25 *gf* | Bowl 20.95

### CURRY CAULIFLOWER

Hummus, zhoug, cilantro, curry cauliflower, naan 4.75 *v* | Bowl 15.5

### MUSHROOM BARBACOA

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

### SHORT RIB

Red cabbage, Korean bbq sauce, pickled veggies, scallions, bao bun 6.5 | Bowl 18.5

### TANDOORI CHICKEN

Herbed yogurt, cucumber, cilantro, naan 5 | Bowl 16.5

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



### HAPPY HOUR

Monday - Friday  
2 - 6 p.m.

### BRUNCH

Saturday & Sunday  
11 a.m. - 2 p.m.

### CATERING

Hosting a party?  
Let Blue Bat cater!

### GOOD TIMES



### GLOBAL EATS

*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.

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

## 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 11/44

### PALACIO DEL BURGO, RIOJA

spain 8/32



## 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

### 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

#### 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

### 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



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## SPIRIT FREE



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