

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)

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

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

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

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

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

LIBERTY SCHOOL, CABERNET

central coast california 14/56

DOMAINE GASSIER, COTE DU RHONE

france 11/44

PALACIO DEL BURGO, RIOJA

spain 8/32

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

