

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, fresno 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*

ASIAN CHICKEN

Grilled chicken breast, lettuce, red cabbage, carrots, wonton strips, mandarin oranges, sesame seeds, toasted almonds, green onion, plum vinaigrette 15 *df*

SIDES

PATATAS BRAVAS

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

APPLEWOOD SMOKED BACON 7 *gf/df*

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 6.25 | Bowl 16.95

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 6.75 | Bowl 18.75

MUSHROOM BARBACOA

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

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

BIRRIAQUILES

Beef birria, salsa roja, cilantro, cotija cheese, tortilla chips, green onion, eggs 17.50 *gf*

AMERICANO

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

CHICKEN AND WAFFLES

Honey, butter, fried chicken thigh, maple syrup, powdered sugar 14

BRULED FRENCH TOAST

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

HUEVOS DIVORCIADOS

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



HAPPY HOUR

Monday - Friday
2 - 6 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

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

BLUEBATKITCHEN.COM



START WITH OUR HOUSE MARGARITA & BUILD FROM THERE
STARTING AT \$8

House Margarita
pitcher 44
(add flavor +4)

TEQUILA

HOUSE TEQUILA

🦋 NOSOTROS BLANCO +2

MANUSCRITO REPOSADO +3

• TRES GENERACIONES PLATA +4
*female owned

• EL TESORO BLANCO +4
*bat friendly

FLAVOR

LIME

MANGO +1

🦋 STRAWBERRY +1

JALAPEÑO +1

PASSIONFRUIT +1

RIM

SALT

TAJÍN

🦋 SUGAR

COCONUT SUGAR +1

• BLACK LAVA SALT +1

EXTRAS

HABANERO TINCTURE +1

ACTIVATED CHARCOAL +1

ORANGE TEQUILA FOAM +3

🦋 MINI PALETA POPSICLE +3

• LIME SHELL JELLO SHOT +4

COCKTAILS

BLUE BAT MARGARITA

nosotros blanco -or- nosotros
mexicano mezcal, flor de azar,
fresh lime juice, salt 14

🦋 **AGUA ARDIENTE MARGARITA**

lunazul blanco, watermelon,
jalapeno, lime 12

DON JULIO MARGARITA FLIGHT

lime, strawberry, jalapeno,
mango 50 (no substitutions)

DESERT BLOOM MULE

pueblo viejo blanco, prickly pear
syrup, fresh lime, ginger beer 10

🦋 **PRETTY PERFECT PALOMA**

tequila ocho blanco, lime,
grapefruit, syrup 12

PAIN KILLER

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

REPO DE ESPRESSO

nosotros reposado, cantera
negra café, cold brew 15

LOADED BLOODY MARIA

tequila - or - vodka, house made
mix, celery, cheese curd, beef
stick, pickle, pepperoncini,
modelo chaser 12

OAXACAN THE LINE OLD FASHIONED

patrón añejo single barrel, nosotros
mexicano mezcal, bitters, agave
nectar, brûléed orange 16

SPIRIT FREE

🦋 **ROSEMARY-HIBISCUS FIZZ**

rosemary hibiscus syrup,
lemon, ginger beer 8

GUAVA REFRESHER

guava, coconut, lime 8

**ATHLETIC BREWING UPSIDE DAWN
N/A GOLDEN ALE 6**

BEERS

DRAFT

MODELO ESPECIAL 6

REVOLUTION HAZY HERO IPA 8

HINTERLAND DOOR COUNTY
CHERRY WHEAT 6

CANS & BOTTLES

MILLER LITE 4

HIGH LIFE 4

CORONA 6

CORONA LIGHT 6

RED STRIPE 5

SPOTTED COW 7

CARBLISS HARD SELTZER 8.5

LEAP'N LEMONADE 9

WINE

BALERIN PROSECCO

san polo di piave, italy 10/40

JULES TAYLOR, SAUVIGNON BLANC

marlborough, new zealand 13/52

CLINE, SEVEN RANGLANDS CHARDONNAY

sonoma, california 11/44

DE LA PETITE CROIXV

rose d'anjou, france 12/48

LIBERTY SCHOOL, CABERNET

central coast california 14/56

PASSIONATE DEL MONO TINTO

uco valley, argentina 12/48

🦋 STAFF FAVORITE
• PREMIUM SELECTION

BENSON'S REWARDS
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