

## 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

### LOBSTER RANGOON

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

### MILWAUKEE STREET CORN

Bacon, cotija cheese, bat dust, Pabst aioli 12

### TUNA POKE NACHOS\*

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

### EDAMAME

Edamame, chili sauce 8 gf/v/df

### PATATAS BRAVAS

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

### 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

## PLATES

### MOJO PORK

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

### TERIYAKI SALMON\*

Oyster mushroom, broccolini, red miso vinaigrette, scallion, sesame seed, cilantro jasmine rice 25 df

### STEAK FRITES\*

Chili marinated new york strip, chimichurri sauce, seasoned fries, garlic aioli 33 gf

### LOMO SALTADO

Seared beef strips, cilantro agave rice, french fries, yellow & orange peppers, onions, roma tomato 19 gf

## HANDHELDS

### BAJA

Tempura battered cod, chipotle aioli, broccoli slaw, pickled red onion, flour tortilla 6.25 df | Bowl 16.95

### SPICY TUNA\*

Cilantro rice, nori sheet, spicy tuna, poke sauce, green onion, Fresno chile, sesame seeds, flour tortilla 6.25 gf/n | Bowl 17.95

### CAJUN

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

### HOT HONEY BAO

Fried chicken, hot honey, broccoli slaw 6.25 | Bowl 16.95

### TANDOORI CHICKEN

Herbed yogurt, cucumber, cilantro, naan 5.25 | Bowl 16.95

### STEAK\*

Grilled beef tenderloin, onion, cilantro, cotija cheese, taco sauce, corn tortilla 7.50 gf | Bowl 21.75

### SHORT RIB

Red cabbage, Korean bbq sauce, pickled veggies, scallions, bao bun 6.75 | Bowl 18.95

### 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 15.5

gf|gluten friendly v|vegetarian  
df|dairy free n|contains nuts/seeds

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

Make any handheld a bowl 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

BLUEBATKITCHEN.COM

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

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



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 CROIX

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

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