BLUE BAT

SAT & SUN — GLOBAL BRUNCH — 10AM–3PM

SHAREABLES

BAG O' CHIPS 8
with house & mango salsas or seasonal guacamole ✳ V/G

WHITE CHEDDAR FUNDIDO 8
rajas, chili oil, bag o' chips V/G

FRIED BRUSSELS SPROUTS 8.5
lime, cotija cheese, pecans, dried mango, chipotle aioli V/G/N

ELOTE AVOCADO TOAST 9
grilled corn, cotija, chipotle aioli, multigrain toast, bat dust ✳ V

POUTINE 8.5
yuka root, cheddar curds, poblano gravy, bat dust

BANANA FRITTERS 8
agave caramel, toasted coconut V

PLATES

BAO BENEDICT 15
ginger soy glazed pork belly, spinach, fried eggs, scallion, sesame, kimchi crema

GRIT CAKE & GRAVY 13.75
seared shrimp, grilled corn, scallion, radish, poblano gravy, fried egg

KOREAN BEEF 16
broccolini, radish, cilantro, scallions, fried egg, kimchi, jasmine rice G

CHILAQUILES 11.5
verde salsa, fried egg, corn tortilla, queso fresco, black bean puree, cilantro ✳ G

TERIYAKI SALMON 17
red cabbage, oyster mushroom, cucumber, jasmine rice, ginger miso vinaigrette, crispy onion, sesame

MOROCCAN HASH 13.5
sweet potato, roasted onion, golden raisin, tahini cream, harissa, black bean, mint, almonds, fried eggs V/G/N

CHURRO PANCAKES 12
three pancakes, dulche de leche V

SHAKSHUKA 12
(baked eggs) tomato sauce, spinach, cotija cheese, scallions, cilantro, toasted baguette ✳ V

AMERICANO 13
multigrain toast, fried eggs, Nueske's bacon, steak fries, chipotle aioli

PAIN PERDU 13
(french toast) mezcal chocolate, pecans, berries, powdered sugar V/N

HANDHELDS

CUBANO 4
roasted pork, mustard seed, bacon, pickled cucumber, crispy plantain, corn tortilla G

CHICKEN FRIED CHICKEN 3.75
celery, gorgonzola, buffalo aioli, corn tortilla

BAJA 3.75
beer battered cod, lime cilantro slaw, pickled onion, chipotle aioli, flour tortilla ✳

CAJUN 4.25
seared shrimp, red cabbage, radish, spicy remoulade, flour tortilla ✳

MEZCAL STEAK & EGGS 4.5
cilantro, red chimichurri, queso fresco, corn tortilla G

CURRY CAULIFLOWER 3.5
hummus, cilantro, golden raisins, zhoug, flour tortilla V/N

turn any handheld into a bowl (includes jasmine rice & rajas) $15

SALADS

CHIMICHURRI CHICKEN 12.5
romaine lettuce, avocado, grilled corn, red cabbage, fried tortillas, cilantro, blistered tomato, chipotle ranch G

GOLDEN BEET 9.5
pomegranate, goat cheese, sunflower seeds, arugula, blood orange vinaigrette V/G/N

CARAMELIZED PINEAPPLE 9.5
mint, cucumber, peanuts, cabbage, red onion, arugula, spicy peanut sauce V/G/N

add chicken $3
add shrimp or tuna poke $5

V vegetarian G gluten friendly N contains nuts/seeds ✳ spicy!

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

COCKTAILS

$6

HOUSE 'RITA
el charro reposado, fresh lime, simple syrup

RISING SUN
el charro reposado, pomegranate juice, orange juice

$9

GINCIDENT
prairie gin, cucumber basil puree, lime juice, sierra mist

COCONUT CREAM
casamigos blanco, coco lopez coconut cream, fresh lime juice, Bittermens mole bitters

WATERMELON VANILLA
sparkle donkey blanco, fresh lime juice, simple syrup, watermelon juice, vanilla

BLUEBERRY MOJITO
stoli bluberi, fresh lime juice, simple syrup, blue curacao, fresh mint

PALOMA
herradura silver -or- xicaru mezcal, fresh lime juice, simple syrup, grapefruit juice, dash salt, sierra mist

WAKE THE DEAD
iced valentine coffee, house made tequila cream, avion espresso liqueur

MIMOSAS

PITCHER $30
a bottle of brut & choice of juice:
orange, grapefruit, guava, pomegranate, pineapple

INDIVIDUAL $9

BLOODIES

$9

SANGRITA
(traditional)
with house accoutrements

VERDE MARIA
(nontraditional)
tomatillo, avocado, green veggies, tajin rim

MICHELADA
(fun)
1/2 sangrita and 1/2 pacifico, house accoutrements