

# BLUE KITCHEN & TEQUILARIA BAT

## SALADS


**GOLDEN BEETS** V/GF/NS **\$9.50**  
pomegranate, goat cheese, sunflower seeds, arugula, blood orange vinaigrette

**CARAMELIZED PINEAPPLE** V/GF/NS **\$9.50**  
mint, cucumber, peanuts, cabbage, red onion, arugula, spicy peanut sauce

**CHIMICHURRI CHICKEN** GF/+ **\$12.50**  
romaine lettuce, avocado, grilled corn, red cabbage, fried tortillas, cilantro blistered tomato, chipotle ranch

**HOUSE SALAD** V/GF **\$6.50**  
avocado, grapefruit, red onion, jicama, basil vinaigrette, spring mix

**ADD PROTEIN TO YOUR SALAD**  
CHICKEN \$3 | SHRIMP or TUNA POKE \$5


-  **SPICY BAT**
- GF **GLUTEN-FRIENDLY**
- V **VEGETARIAN**
- NS **CONTAINS NUTS&SEEDS**
- + **CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS**

## Shareables


**FRIED BRUSSELS SPROUTS** V/GF/NS **\$8.50**  
lime, cotija cheese, pecans, dried mango, chipotle aioli

**WHITE CHEDDAR FUNDIDO** V/GF **\$8.00**  
rajas, chili oil, bag o' chips

**STEAMED BAO BUNS** **market**  
ask about our bao of the moment

**BAG O' CHIPS** V/GF  **\$8.00**  
house and mango salsa OR seasonal guacamole

**TUNA POKE NACHOS** GF/NS/+ **\$11.50**  
shishito peppers, sesame seeds, red onion, cilantro, mango, sesame aioli, corn tortillas


**BLISTERED SHISHITO PEPPERS** V/GF/NS  **\$8.00**  
spicy peanut sauce, sesame seeds, agave caramel

**MILWAUKEE STREET CORN** **\$8.00**  
Pabst aioli, cotija cheese, bat dust, Nueske's bacon

## HANDHELDS

**FGT** **\$3.25**  
fried green tomato, romaine lettuce, Nueske's bacon, chipotle ranch (FLOUR TORTILLA)

**MEZCAL AGAVE FLANK STEAK** GF/+ **\$4.00**  
queso fresco, cilantro, onion (CORN TORTILLA)


**CAJUN** +  **\$4.00**  
seared shrimp, red cabbage, radish, spicy remoulade (FLOUR TORTILLA)

**DOUBLE YOUR PROTEIN \$2**

**TURN ANY HANDHELD INTO A BOWL – \$15**  
INCLUDES JASMINE RICE & RAJAS

**CHICKEN FRIED CHICKEN** + **\$3.50**  
celery, gorgonzola, buffalo aioli (CORN TORTILLA)

**#9** GF/+ **\$3.75**  
tuna poke, red cabbage, carrot, gochujang aioli, sesame, scallion (LETTUCE WRAP)

**BAJA** +  **\$3.75**  
beer battered cod, lime cilantro slaw, pickled onion, chipotle aioli (FLOUR TORTILLA)

**CURRY CAULIFLOWER** V/NS **\$3.25**  
hummus, cilantro, golden raisins, zhoug (FLOUR TORTILLA)

**CRISPY OYSTER MUSHROOM** V **\$3.25**  
black bean puree, cotija, pickled corn, lime cilantro sauce (FLOUR TORTILLA)

**SMOKED BRISKET** GF **\$3.75**  
red cabbage, pickled onion, alabama white bbq sauce (CORN TORTILLA)

In the wild, the Greater Long-Nosed Bats fly out to the agave plants, drawn to the bugs and nectar. They drink from the agave flowers, simultaneously spreading agave seeds. The bats are the primary pollinators of agave. By feeding from plant to plant, bats promote genetic diversity in new agave plants. While mezcal is produced from an assortment of agave breeds, Blue agave is the only agave used to make tequila.



## SIGNATURE BOWLS

**KOREAN BEEF** GF/+ **\$16.00**  
broccolini, radish, cilantro, scallions, fried egg, kimchi, jasmine rice

**MOROCCAN CAULIFLOWER** GF/V/NS **\$12.00**  
carrot, golden raisins, toasted almonds, mint, roasted onion, harissa, tahini cream, jasmine rice

**TERIYAKI SALMON** NS/+ **\$17.00**  
red cabbage, oyster mushroom, cucumber, jasmine rice, ginger miso vinaigrette, crispy onion, sesame

**CUBAN** GF/NS **\$15.00**  
marinated pork, nueske's bacon, mojo sauce, mustard seed, crispy plantain, pickled cucumbers, jasmine rice

**ADD PROTEIN TO YOUR BOWL**  
CHICKEN \$3 | SHRIMP \$5



Blue Bat Kitchen & Tequilaria invites you to take a food journey, enjoying shareables and handhelds that showcase a variety of flavors



# BLUE KITCHEN & TEQUILARIA BAT

bar menu

## COCKTAILS

**HOUSE 'RITA** \$6  
El Charro Reposado, fresh lime juice, simple syrup

**BLUE BAT** \$12  
Siete Leguas Blanco, fresh lime juice, simple syrup

**WATERMELON VANILLA** \$9  
Sparkle Donkey Blanco, fresh lime juice, simple syrup, fresh watermelon, vanilla

**CUCUMBER BASIL** \$12  
El Tesoro Platinum, fresh lime juice, simple syrup, cucumber basil puree

**MEXI-SCON OLD FASHIONED** \$9  
El Presidente Mexican brandy, cherries, fresh orange, orange bitters, Sierra Mist

**BLOOD ORANGE** \$12  
Illegal Joven, fresh lime juice, simple syrup, blood orange puree

\*\*\* Turn any cocktail into a mocktail \$3.50 \*\*\*

**PALOMA** \$9  
Herradura Silver or Xicaru Mezcal, fresh lime juice, simple syrup, fresh red grapefruit juice, dash salt, Sierra Mist

**COCONUT CREAM** \$12  
Casamigos Blanco, Coco Lopez coconut cream, fresh lime juice, Bittermens mole bitters

**STRAWBERRY** \$9  
Ocho Blanco, fresh lime juice, simple syrup, strawberry puree

**BLUEBERRY MOJITO** \$9  
Stoli Bluberi, fresh lime juice, simple syrup, blue curacao, fresh mint

**JALAPENO BLAST** \$12  
Bulleit bourbon, fresh lemon juice, jalapeno simple syrup, fresh watermelon, fresh mint

## RED WINES

**Villa des Anges CABERNET SAUVIGNON** 10/40  
Languedoc, France

**Apaltagua PINOT NOIR** 9/36  
Central Valley, Chile

**Tercos MALBEC** 9/36  
Mendoza, Argentina

## WHITE WINES

**Matahiwi SAUVIGNON BLANC** 8/32  
Wairarapa, New Zealand

**Hook or Crook CHARDONNAY** 9/36  
Lodi, California

**RoseHaven ROSE** 8/32  
California

## PITCHERS

**HOUSE 'RITA** \$30  
El Charro Reposado, fresh lime juice, simple syrup

**PALOMA** \$40  
Herradura Silver or Xicaru Mezcal, fresh lime juice, simple syrup, fresh red grapefruit juice, dash salt, Sierra Mist

**BLUE BAT** \$55  
Siete Leguas Blanco, fresh lime juice, simple syrup

**STRAWBERRY** \$40  
Ocho Blanco, fresh lime juice, simple syrup, strawberry puree

## DOMESTIC BEER

Miller Lite ..... \$4  
High Life ..... \$4  
Coors Light..... \$4

## IMPORTED BEER

Modelo ..... \$5  
Negra Modelo..... \$5  
Victoria..... \$5  
Corona..... \$5  
Corona Light..... \$5  
Dos Equis Lager..... \$5  
Sol ..... \$5

## DRAFT BEER

Pacifico ..... \$5  
Wyders Reposado Pear ..... \$6

ask server for rotating selection

## CRAFT BEER

Lakefront IPA ..... \$5  
Riverwest Stein..... \$5  
3 Floyds Gumballhead Wheat..... \$5  
Fuel Cafe Stout..... \$5  
Kaliber NA ..... \$5  
Spotted Cow ..... \$5  
Third Space Upward Spiral..... \$6

## NOT BEER

Jarritos..... \$3.50  
Sprecher Root Beer ..... \$3.50  
White Claw ..... \$5