

Blatt Beer & Table West

2835 S. 170th St Ste 200 Omaha NE 68130 · +14026977802 · Updated: Jan 14, 2026

[View online menu](#)



STARTERS 10

Bavarian Pretzel Bites **\$9.00**

german rosemary mustard, gruyère fondue

Beer Cheese Soup **\$7.00**

havarti, smoked paprika, chive, focaccia

Chile con Queso **\$9.00**

fire roasted chiles & tomatoes, tortilla chips

Loaded Fries **\$15.00**

pork asada, havarti, gruyère, sauerkraut, thousand island, red onion

Korean Fried Cauliflower **\$13.00**

gochujang glaze, green goddess, green onion

Cheese Bread **\$9.00**

focaccia, havarti, parmesan, chive, beer cheese soup, hot sauce

Brussels Sprouts** **\$13.00**

roasted tomato, honey mustard, parmesan, parsley

Smoked Pork Quesadilla **\$15.00**

jack cheese, jalapeño, caramelized onion, baja slaw, chipotle aioli, salsa fresca

Mac & Cheese Bites **\$11.00**

ranch, smoked paprika

Smoked Chicken Nachos **\$17.00**

bbq sauce, chile con queso, pickled red onion, jalapeños, jack & cotija cheese, cilantro, creamy coleslaw

SALADS 4

Mixed Greens** **\$12.00**

carrot, golden raisin, pickled red onion, almond, herbs, radish, parmesan, sherry-dijon vinaigrette

Southwest Caesar **\$13.00**

romaine, tortilla strips, cilantro, tomato, radish, avocado, cotija, pickled red onion, chipotle caesar dressing

Chopped Salad **\$13.00**

mixed greens, bacon, egg, tomato, red onion, cucumber, blue cheese, croutons, dill ranch

Thai Noodle & Chicken Salad****\$18.00**

cabbage, rice noodles, herbs, peanuts, carrot, red onion, tomato, peanut vinaigrette

MAINS 10**Beer Battered Fish & Chips****\$19.00**

white cod, coleslaw, tartar sauce, fries

Pork Schnitzel**\$19.00**

broccolini, arugula salad, lingonberry jam, dijonnaise, lemon

Steak & Frites***\$31.00**

flat iron steak, caramelized onions, chili butter, arugula salad, fries, parmesan-peppercorn aioli

Sausage Plate**\$19.00**

cheesy bratwurst, german potatoes, sauerkraut, cornichon, lingonberry jam, dijonnaise

Chicken & Waffles**\$19.00**

dixie-fried chicken strips, jalapeño cornbread waffle, orange honey butter, black pepper gravy, maple syrup

Rock Shrimp Tacos**\$20.00**

baja slaw, avocado, red onion, chipotle aioli, salsa fresca, cotija cheese, chili lime fries

Dixie-Fried Chicken Strips**\$15.00**

siracha buffalo or blatt bbq, ranch, blue cheese dressing or honey mustard, choice of side

Chicken & Prosciutto Scaloppini**\$23.00**

broccolini, roasted potato, gruyère fondue, capers, lemon

Blatt Mac**\$16.00**

cavatappi pasta, cheddar béchamel, panko & havarti crust, smoked paprika, chive

Buffalo Blue Mac**\$19.00**

blatt mac, dixie-fried chicken strips, siracha buffalo, blue cheese sauce & crumbles

ON A BUN 7**Blatt Burger*****\$16.00**

all natural beef cooked medium, brioche bun, boston lettuce, tomato, guinness-braised onions, dill pickle, parmesan-peppercorn aioli

Backyard Burger***\$15.00**

all natural beef cooked medium, brioche bun, boston lettuce, tomato, red onion, dill pickle, smoked ketchup, yellow mustard

Char-Grilled Chicken**\$16.00**

indian spiced, brioche bun, white cheddar, boston lettuce, tomato, pickled red onion, mango chutney, cilantro

Dixie-Fried Chicken**\$16.00**

brioche bun, boston lettuce, tomato, red onion, dill pickle, mayonnaise

Dirty Bird**\$17.00**

dixie-fried chicken, brioche bun, bacon, boston lettuce, tomato, red onion, coleslaw, siracha buffalo, blue cheese sauce

Tipsy Cuban **\$18.00**
smoked pulled pork, cheesy bratwurst, baguette, red onion, dill pickle, gruyère, dijonnaise, beer cheese soup

Root Burger **\$14.00**
red quinoa & roasted beet, oat topped bun, boston lettuce, tomato, red onion, dill pickle, veganaise

YOUNGSTERS 5

Mac & Cheese **\$8.00**

Cheeseburger* **\$10.00**

Chicken Strips **\$10.00**

Grilled Cheese **\$7.00**

Buttered Noodles **\$7.00**

HAPPY HOUR 5

Bavarian Pretzel Bites **\$4.50**

german rosemary mustard, gruyère fondue

Chile con Queso **\$4.50**

fire roasted chiles & tomatoes, tortilla chips

Mac & Cheese Bites **\$5.50**

ranch, smoked paprika

Korean Fried Cauliflower **\$6.50**

gochujang glaze, green goddess, green onion

Dixie-Fried Chicken Strips **\$9.00**

sriracha buffalo or blatt bbq, ranch, blue cheese dressing or honey mustard

DRINKS 8

PBR Draw **\$3.00**

All Beer \$1 Off

House Wines **\$6.00**

Mule **\$7.00**

Mojito **\$7.00**

Margarita **\$8.00**

Spritz **\$8.00**

Bloody Mary **\$7.00**

SNACKS 8

Bavarian Pretzel Bites

German rosemary mustard, Gruyere fondue

AVAILABLE OPTIONS

Reg: \$7.00

Lrg: \$10.00

Chile con Queso

A blend of cheese with fire-roasted chiles & tomatoes, tortilla chips

\$8.00

Sriracha Garlic Shrimp

Crispy breaded bite-size shrimp tossed in creamy sriracha sauce, garlic, blue cheese crumbles

\$15.00

Buffalo Chachos

Potato chips, applewood-smoked bacon, sriracha buffalo, blue cheese sauce & crumbles, chives

\$13.00

Mac & Cheese Bites

Crispy breaded Blatt Mac, sriracha ranch, smoked paprika, chives

\$9.50

Dixie-Fried Chicken Strips & Dips

Choice of sriracha buffalo or Blatt BBQ, tossed or on the side, served with bacon ranch, blue cheese or honey mustard

\$13.00

Simple Salad

Boston lettuce, tomato, red onion, English cucumber, brioche-herb croutons, choice of dressing: ranch, dill ranch, bacon ranch, blue cheese, citrus caesar, sherry dijon vinaigrette (Vegan)

AVAILABLE OPTIONS

\$6.00

Add Dixie-Fried Chicken Strips: \$6.00

Add Indian-Spiced Grilled Chicken (Gluten Free) (Each):

\$7.00

Add Grilled Chicken (Gluten Free) (Each): \$7.00

Add Applewood-Smoked Bacon (Each): \$3.00

Add Grilled Salmon: \$9.00

Beer Cheese Soup

Havarti, lager, smoked paprika, chives, grilled pretzel bread

AVAILABLE OPTIONS

Cup: \$5.00

Bowl: \$7.00

MAIN COURSE 6

Happy Hog

Smoked pulled pork, Blatt BBQ sauce, brioche bun, creamy coleslaw, garlic dill pickles, french fried onions, chipotle aioli

\$14.00

Beer-Battered Fish & Chips

White cod, creamy coleslaw, hand-cut fries, tartar sauce

\$18.00

Dixie-Fried Chicken

Brioche bun, Boston lettuce, tomato, red onion, garlic dill pickles, mayonnaise choice of side

\$14.00

Root Burger

Red quinoa & roasted beet, oat-topped wheat bun, tomato, red onion, garlic dill pickles, veganaise, sprouts

\$13.00

Blatt Burger*

Angus beef cooked medium, brioche bun, Boston lettuce, tomato, Guinness-braised onions, garlic dill pickles, parmesan-peppercorn aioli, choice of side

AVAILABLE OPTIONS

\$15.50

Add Applewood-Smoked Bacon: \$2.00

Add Aged White Cheddar: \$1.00

Substitute a Gluten-Free Bun: \$2.00

Chopped Salad

Boston lettuce, spinach, applewood-smoked bacon, boiled egg, tomato, red onion, English cucumber, carrot, peas, blue cheese crumbles, brioche-herb croutons choice of dressing: ranch, dill ranch, bacon ranch, blue cheese, citrus caesar, sherry dijon vinaigrette (Vegan)

AVAILABLE OPTIONS

\$13.00

Add Dixie-Fried Chicken Strips: \$6.00

Add Indian-Spiced Grilled Chicken (Gluten Free) (Each):

\$7.00

Add Grilled Chicken (Gluten Free) (Each): \$7.00

Add Applewood-Smoked Bacon (Each): \$3.00

Add Grilled Salmon: \$9.00

SIDES 9

Natural Cut Fries

Garlic Parmesan or Truffle Natural Cut Fries

+\$1.50

Creamy Coleslaw

Dill Potato Salad

Sautéed Green Beans

+\$1

Veggie Crudité with Dill Ranch

Herb-Roasted Fingerling Potato

+\$1

Simple Salad

+\$1

Beer Cheese Soup

+\$2

ADD ONS 3

Fruit Tray

honeydew, cantaloupe, pineapple, strawberries, honey crème fraiche

\$65.00

Mixed Cheese Tray

smoked gouda, gruyere, blue cheese, havarti, cheddar, lavosh crackers

\$85.00

Charcuterie Board

assorted cured meats, pickled vegetables, accoutrements, lavosh crackers

\$140.00

ENTREES 3

Chicken & Prosciutto Scaloppini	\$26.00
gruyere fondue, capers, lemon	
Citrus Salmon	\$28.00
citrus soy sauce, dill crème fraiche	
Flat Iron Steak	\$34.00
caramelized onions, chili butter, chives	

SANDWICHES 4

Blatt Burger*

brioche bun, boston lettuce, tomato, guinness-braised onions, dill pickle, parmesan peppercorn aioli

Backyard Burger*

brioche bun, boston lettuce, tomato, red onion, dill pickle, smoked ketchup, yellow mustard

Char-Grilled Chicken

indian spice, brioche bun, white cheddar, boston lettuce, tomato, pickled red onion, mango chutney, cilantro

Dixie Fried Chicken

brioche bun, boston lettuce, tomato, red onion, dill pickle, mayonnaise

DESSERTS 3

Brownie	\$4.00
Cookies	\$3.00
Ricotta Doughnuts	\$1.50
chocolate ganache, raspberry sauce, powdered sugar	

AFTER 3

Cast Iron Brownie	\$11.00
vanilla ice cream, toasted pecan, caramel, sea salt	
Ricotta Doughnuts	\$10.00
powdered sugar, chocolate & raspberry sauces	
Vanilla Ice Cream Sundae	\$9.00
toasted peanuts, chocolate and raspberry sauces	

COCKTAILS 7

Mule	\$9.00
Brickway Vodka, Ginger Beer, Lime	
Spritz	\$9.00
Tito's, White Vermouth, Strawberry, Lemon, Cava	

Mojito	\$9.00
Cruzan Rum, Mint, Blueberry, Lime, Agave	
Margarita	\$11.00
El Jimador Silver Tequila, Cointreau, Lime, Agave	
Paloma	\$11.00
Corzo Tequila, Grapefruit Soda, Raspberry, Lime	
Old Fashioned	\$11.00
Templeton Rye, Demerara, Angostura, Orange	
Bloody Mary	\$9.00
Svedka Vodka, House Tomato Blend	

WINE 8

Charles Krug Mondavi	AVAILABLE OPTIONS
Chardonnay, Cabernet Sauvignon	\$9.00
	\$36.00
Honey Bubbles Moscato	AVAILABLE OPTIONS
	\$10.00
	\$40.00
Tangent Sauvignon Blanc	AVAILABLE OPTIONS
	\$9.00
	\$36.00
Guinigi Pinot Grigio	AVAILABLE OPTIONS
	\$9.00
	\$36.00
Sonoma-Cutrer Chardonnay	AVAILABLE OPTIONS
	\$13.00
	\$52.00
Substance 'PN' Pinot Noir	AVAILABLE OPTIONS
	\$12.00
	\$48.00
Cedar + Salmon Cabernet Sauvignon	AVAILABLE OPTIONS
	\$11.00
	\$44.00
Bouchaine Pinot Noir	\$65.00

BEER 8

COORS LIGHT	\$6.00
Coors Brewing Company, Golden, CO	

BUD LIGHT	\$6.00
Anheuser-Busch, St. Louis, MO	
BUDWEISER	\$6.00
Anheuser-Busch, St. Louis, MO	
MICHELOB ULTRA	\$6.00
Anheuser-Busch, St. Louis, MO	
BUSCH LIGHT	\$6.00
Anheuser-Busch, St. Louis, MO	
CORONA	\$6.00
Grupo Modelo, Mexico City, Mexico	
NEGRA MODELO	\$6.00
Grupo Modelo, Mexico City, Mexico	
STONE DELICIOUS IPA**	\$6.00
Stone Brewing Co., Petaluma, CA	
NON-ALCOHOLIC 2	
RUN WILD IPA	\$6.00
Athletic Brewing Co., Startford, CT	
UPSIDE DAWN GOLDEN ALE	\$6.00
Athletic Brewing Co., Startford, CT	
SELTZERS 2	
WHITE CLAW - BLACK CHERRY	\$6.00
White Claw Seltzer Works, Chicago, IL	
NÜTRL - PINEAPPLE, WATERMELON	\$6.00
Anheuser-Busch, St. Louis, MO	
WATER 2	
Acqua Panna	\$6.00
San Pellegrino	\$6.00
COCKTAILS TO-GO 5	
Patrón Margarita	\$40.00
Makes 8	
Patrón Jalapeño Margarita	\$40.00
Makes 8	

Classic Titos Mule

\$35.00

Makes 8

On The Rocks Cruzan Mai Tai

\$6.50

Makes 2. 50% Off! Originally \$13.00

On The Rocks Knob Creek Old Fashioned

\$7.00

Makes 2. 50% Off! Originally \$14.00

HOPPY 8

POMPEII

AVAILABLE OPTIONS

Toppling Goliath Brewing, Decorah, IA

Pint: \$8.00

Crowler: \$15.00

SAVING 2ND BASE

AVAILABLE OPTIONS

Peacetree Brewing Co, Knoxville, IA

10oz: \$7.00

Crowler: \$21.50

FOUR FOURS

AVAILABLE OPTIONS

Equilibrium, Other Half, Vitamin Sea, J.Wakefield

8oz: \$10.00

Crowler: \$39.00

PORTAL JUICE

AVAILABLE OPTIONS

Kros Strain Brewing Co, LaVista, NE

10oz: \$8.00

Crowler: \$24.50

ODELL IPA

AVAILABLE OPTIONS

Odell Brewing Co., Fort Collins, CO

pint: \$7.00

Crowler: \$13.00

DREAMYARD

AVAILABLE OPTIONS

Modist Brewing Co., Minneapolis, MN

10oz: \$6.00

Crowler: \$18.00

OUTSIDE YOUR MIND

AVAILABLE OPTIONS

Belching Beaver Brewing Co., Oceanside, CA

10oz: \$6.00

Crowler: \$18.00

JUICELER

AVAILABLE OPTIONS

Drekker Brewing Co., Fargo, ND

8oz: \$8.50

Crowler: \$33.00

LIGHT 6

BLATT LIGHT

AVAILABLE OPTIONS

Infusion Brewing Co., Omaha, NE

Pint: \$6.00

Crowler: \$11.00

PABST BLUE RIBBON

AVAILABLE OPTIONS

Pabst Brewing Co., Los Angeles, CA

Pint: \$6.00

Crowler: \$11.00

MODELO ESPECIAL

Grupo Modelo, S.A de C.V. Mexico City, Mexico

AVAILABLE OPTIONS

Pint: \$6.00

Crowler: \$9.00

BIG WAVE

Big Wave Brewing Co., Kailua Kona, HI

AVAILABLE OPTIONS

Pint: \$6.00

Crowler: \$11.50

OLD 63

Burr Oak Brewing Co., Columbia, MO

AVAILABLE OPTIONS

Pint: \$6.00

Crowler: \$11.00

GINGERBREAD VANILLA BEAN BLONDE

Infusion Brewing Co., Omaha, NE

AVAILABLE OPTIONS

Pint: \$7.50

Crowler: \$14.00

DARK 9

TERM OIL-PISTACIO,VANILLA,GRANOLA

\$17.00

Toppling Goliath Brewing, Decorah, IA

MORNIN' DELIGHT (2023)

\$13.00

Toppling Goliath Brewing, Decorah, IA

BREWABUNGA COVE

Boulevard Brewing Co., Kansas City, MO

AVAILABLE OPTIONS

8oz: \$8.50

Crowler: \$33.00

GUINNESS (NITRO)

Guinness Ltd., Dublin, Ireland

AVAILABLE OPTIONS

pint: \$6.00

Crowler: \$11.00

OLD RASPUTIN (NITRO)

North Coast Brewing Co., Fort Bragg, CA

AVAILABLE OPTIONS

10oz: \$6.50

Crowler: \$20.00

RASPBERRY LATTE STOUT

Millstream Brewing Co., Amana, IA

AVAILABLE OPTIONS

Pint: \$6.00

Crowler: \$11.00

RUDOLPH VS UNICORN

Pipeworks Brewing Co., Chicago, IL

AVAILABLE OPTIONS

8oz: \$10.00

Crowler: \$39.00

BOURBON COUNTY BANANAS FOSTER

Prairie Artisan Ales, Krebs, OK

AVAILABLE OPTIONS

8oz: \$12.50

Crowler: \$50.00

ADULT NAP TIME

Millstream Brewing Co., Amana, IA

AVAILABLE OPTIONS

10oz: \$7.00

Crowler: \$20.00

FRUIT/WHEAT/SOUR 9

BLUE MOON

Blue Moon Brewing Co., Denver, CO

AVAILABLE OPTIONS

Pint: \$6.00

Crowler: \$11.00

FRÜLI

Brouwerij Huyghe, Melle, Vlaanderen Belgium

AVAILABLE OPTIONS

8oz: \$8.00

Crowler: \$31.00

HEFEWEISSBIER

Bayerische Staatsbrauerei Weihenstephan, Freising, Bayern

AVAILABLE OPTIONS

20oz: \$10.00

Crowler: \$15.00

RAINBOW SHERBET

Prairie Artisan Ales, Krebs, OK

AVAILABLE OPTIONS

10oz: \$6.00

Crowler: \$18.00

WAYWARD CARGO - TIKI SOUR

Drekker Brewing Co., Fargo, ND

AVAILABLE OPTIONS

8oz: \$9.00

Crowler: \$35.00

FOEDER OUD BRUIN

Kros Strain Brewing, LaVista, NE

AVAILABLE OPTIONS

10oz: \$6.50

Crowler: \$20.00

DEVIL'S GAP JALAPENO ALE

Kinkaider Brewing Company, Broken Bow, NE

AVAILABLE OPTIONS

10oz: \$6.00

Crowler: \$18.00

HOLIDOTZ

Toppling Goliath Brewing, Decorah, IA

AVAILABLE OPTIONS

10oz: \$6.00

Crowler: \$18.00

BOB NEEDS A GIRLFRIEND

Salt Mine City Brewing Co., David City, NE

AVAILABLE OPTIONS

Pint: \$7.00

Crowler: \$13.00

CIDER 2

COYOTE VERDE

Fishback & Stevenson, Fairfield, IA

AVAILABLE OPTIONS

10oz: \$6.00

Crowler: \$18.00

CHAIDER

Schilling Cider, Seattle, WA

AVAILABLE OPTIONS

10oz: \$6.00

Crowler: \$18.00

MALTY 8

SHINER CHEER

Spoetzl Brewery, Shiner, TX

AVAILABLE OPTIONS

Pint: \$6.00

Crowler: \$11.00

SNOW BEAST

Kinkaid Brewing Co, Broken Bow, NE

AVAILABLE OPTIONS

Pint: \$7.50

Crowler: \$14.00

OSO CAFE

Pint 9 Brewing Co., Papillion, NE

AVAILABLE OPTIONS

Pint: \$7.00

Crowler: \$13.00

PUMP ACTION

4 Noses Brewing Co, Denver, CO

AVAILABLE OPTIONS

10oz: \$6.00

Crowler: \$18.00

YO-PUMPKIN-YUM

Pal's Brewing Co, North Platte, NE

AVAILABLE OPTIONS

10oz: \$6.00

Crowler: \$16.50

AMBER

Alaskan Brewing Co., Juneau, AK

AVAILABLE OPTIONS

Pint: \$6.50

Crowler: \$12.00

BOURBON BARREL QUAD

Boulevard Brewing Co., Kansas City, MO

AVAILABLE OPTIONS

8oz: \$8.00

Crowler: \$31.00

3 MILE CORNER

Salt Mine City Brewing Co, , NE

AVAILABLE OPTIONS

Pint: \$7.50

Crowler: \$14.00

SELTZER ¹

HUMBLE BUMBLE POMBERRY (V9)

Humble Bumble Brewery, Waunakee, WI (Pomegranate, blueberry, black currant rose hips.)

AVAILABLE OPTIONS

8oz: \$10.00

Crowler: \$39.00

ROOT BEER ¹

SPRECHER ROOT BEER (N/A)

Sprecher Brewing Co., Glendale, WI

AVAILABLE OPTIONS

16oz Mug: \$4.50

Crowler: \$8.00
