

★★ STARTERS ★★

ZUCCHINI STICKS	\$8
battered and fried, served with garlic mayo	
ONION RINGS	\$8
house-battered, served with cajun remoulade	
STUFFED BANANA PEPPER DIP	\$12
served with toasted pita and vegetables	
GF WINGS	\$14
mild, medium, hot, burning buffalo, bbq, hot-bbq, carolina bbq, chiavettas	
BAKED SOFT PRETZEL	\$11
giant german style brauhaus pretzel, house cheese sauce, spicy mustard	
GF TACOS (2)	\$9
adobo braised brisket, queso fresco, pickled red onion, cilantro, corn tortilla	
BLUE LUMP CRAB CAKES	\$15
cajun remoulade, crispy onion	
GF BBQ BRISKET CHILI NACHOS	\$15
fresh tortilla chips, cheddar and jack cheeses, pico de gallo, banana peppers, jalapenos, sour cream, guacamole, bbq brisket chili	
+ house cheese sauce \$2	

★★ SALADS ★★

add grilled chicken breast \$5, 5oz coulotte steak \$9

GF HOUSE GREEN SALAD	\$12
mesclun greens, blueberries, toasted pecans and honey balsamic vinaigrette	
GF CAESAR SALAD	\$12
romaine hearts, shaved parmesan and croutons tossed with a traditional creamy caesar dressing	

★★ BYOB (BUILD YOUR OWN BURGER) ★★

select your own toppings and sauces
served with hand cut fries
sub house or caesar salad for \$1.50

GF STEAK BURGER	\$16
a blend of aged tenderloin, ribeye and short rib	
VEGGIE BURGER	\$13
GF WILD GAME BURGER: VENISON	MARKET

★★ BYOB TOPPINGS ★★

CHEESE	american, cheddar, swiss, monterey jack, crumbled blue, gouda \$1
VEGGIES	lettuce, tomato, sautéed mushrooms, fresh onions or caramelized onions, pickles
SAUCES	(pick one) sriracha ketchup, bbq, garlic mayo, cajun remoulade, house steak sauce, additional sauce 50 cents

PREMIUM TOPPINGS	avocado \$2, bacon \$1, fried egg \$1, onion rings \$1.5, stuffed banana pepper spread \$2, chili \$2
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★★ PUB FARE ★★

served with hand cut fries
sub house or caesar salad for \$1.50

GF STEAK FRITES	\$24
grilled 10oz coulotte steak, hand cut salt & vinegar truffle fries, house steak sauce	
SOUTHERN FRIED CHICKEN SANDWICH	\$16
pickles, cheddar cheese, lettuce, tomato, sriracha mayo, served on brioche	
GF THE BURNING BUFFALO CLUB	\$15
smoked turkey, bacon, stuffed banana pepper spread, lettuce, tomato, and cajun remoulade on grilled sourdough	
GF HERTEL AVENUE CHICKEN SANDWICH	\$15
grilled marinated chicken breast, prosciutto, fresh mozzarella, spring greens, and pomegranate reduction on ciabatta	
GF THE BURNING BUFFALO STEAK SANDWICH	\$17
grilled 8oz texas sirloin steak, gouda, caramelized onions, roasted red peppers, and house steak sauce on a baguette roll	
MAC-N-CHEESE	\$15
house five-cheese sauce tossed with penne and topped with baked voodoo chip crust (no side)	
CHICKEN FINGERS	\$14
mild, medium, hot, burning buffalo, bbq, hot-bbq, carolina bbq	
BEER BATTERED FISH FRY	\$16
(friday & saturday only) beer battered line-caught haddock, hand cut fries, tartar sauce, and house cole slaw	

★★ SIDES ★★

GF SIDE SALAD - HOUSE OR CAESAR	\$5
GF HAND CUT FRIES	\$6
GF BBQ BRISKET CHILI	\$7
SOUP CUP/BOWL	\$4/\$7
MAC-N-CHEESE	\$5
HOUSE CHEESE SAUCE	\$2



The Burning Buffalo Bar & Grill
1504 Hertel Avenue - Buffalo, New York
716.259.9060
theburningbuffalo.com

GF = gluten-free or can be prepared
gluten-free with substitutions

★★ **TODAY'S SPECIALS** ★★

BRUSSELS SPROUTS SALAD \$12
served hot, bacon, bleu cheese crumbles, white truffle
vinaigrette, micro cabbage

TATER KEGS \$9
tater tots stuffed with cheddar, bacon, and chive, side of ranch

PORK BELLY BITES \$12
tossed in sriracha honey sauce



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