

★★ 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: WILD BOAR** 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

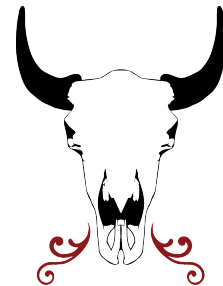
★★ PUB FARE ★★

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** ★★

POTATO LEEK **\$4/\$7**
soup du jour - it's the soup of the day

JALAPENO CHEDDAR BACON HUSHPUPPIES **\$9**
cajun remoulade

PAN SEARED SCALLOPS (4) **\$14**
cover creamy polenta, finished with red pepper coulis



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