

DINNER

★★ STARTERS ★★

- FRICKLES** \$11.99
 breaded and fried dill pickle chips, served with garlic mayo
- STUFFED BANANA PEPPER DIP** \$15.99
 served with toasted pita and vegetables
- ONION RINGS** \$9.99
 served with cajun remoulade
- BLUE LUMP CRAB CAKES** \$18.99
 cajun remoulade, crispy onion
- GF WINGS** \$17.99
 mild, medium, hot, burning buffalo, bbq, hot-bbq, carolina bbq, chiavettas
- BAKED SOFT PRETZEL** \$13.99
 giant german style brauhaus pretzel, house cheese sauce, spicy mustard
- GF TACOS (2)** \$12.99
 chipotle braised brisket with queso fresco, pickled red onion, cilantro, corn tortilla
- GF NACHOS** \$14.99
 fresh tortilla chips, cheddar and jack cheeses, pico de gallo, banana peppers, jalapenos, sour cream, guacamole,
 + chipotle braised brisket \$5 -or- spicy shredded chicken \$3
 + house cheese sauce \$2

★★ SALADS ★★

add grilled chicken breast \$6 or shrimp \$8

- GF CAESAR SALAD** \$13.99
 romaine hearts, shaved parmesan and croutons tossed with a traditional creamy caesar dressing
- GF HOUSE GREEN SALAD** \$13.99
 mesclun greens, shredded carrot, cucumber, roasted red pepper, crispy onion, balsamic dressing

★★ BYOB (BUILD YOUR OWN BURGER) ★★

select your own toppings and sauces
 served with hand cut fries
 sub caesar or house salad for \$3.50

- GF STEAK BURGER** \$17.99
 a blend of aged tenderloin, ribeye and short rib
- VEGGIE BURGER** \$14.99
- GF WILD GAME BURGER: BISON** MARKET

★★ BYOB TOPPINGS ★★

CHEESE
 american, cheddar, swiss, pepper-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 +\$0.50

PREMIUM TOPPINGS
 avocado \$2, bacon \$1.50, fried egg \$1.50, onion ring \$1.50, stuffed banana pepper spread \$2

★★ PUB FARE ★★

served with hand cut fries
 sub caesar or house salad for \$3.50

- GF STEAK FRITES** \$27.99
 grilled 10oz prime strip steak, hand cut salt & vinegar truffle fries, house steak sauce
- GF THE BURNING BUFFALO CLUB** \$17.99
 smoked turkey, bacon, stuffed banana pepper spread, lettuce, tomato, and cajun remoulade on grilled sourdough
- GF SOUTHERN FRIED CHICKEN SANDWICH** \$18.99
 pickles, cheddar cheese, lettuce, tomato, sriracha mayo, served on brioche
 + grilled chicken breast available
- GF THE BURNING BUFFALO STEAK SANDWICH** \$20.99
 grilled 8oz texas sirloin steak, gouda, caramelized onions, roasted red peppers, and house steak sauce on a baguette roll
- GF BRISKET MELT** \$20.99
 sliced braised brisket with swiss, pickles, honey mustard, baked on sourdough
- MAC-N-CHEESE** \$17.99
 house five-cheese sauce tossed with penne and topped with baked voodoo chip crust (no side)
 + chipotle braised brisket \$5/spicy shredded chicken \$3

- CHICKEN FINGERS** \$17.99
 mild, medium, hot, burning buffalo, bbq, hot-bbq, carolina bbq
- BEER BATTERED FISH FRY** \$18.99
 (friday & saturday only) beer battered line-caught haddock, hand cut fries, tartar sauce, and coleslaw

★★ SIDES ★★

- GF SIDE CAESAR SALAD -OR- HOUSE SALAD** \$7
- GF HAND CUT FRIES** \$6
- MAC-N-CHEESE** \$6
- 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