

★★ STARTERS ★★

- FRICKLES** \$11
 breaded and fried dill pickle chips, served with garlic mayo
- STUFFED BANANA PEPPER DIP** \$15
 served with toasted pita and vegetables
- ONION RINGS** \$9
 served with cajun remoulade
- GF WINGS** \$17
 mild, medium, hot, burning buffalo, bbq, hot-bbq, carolina bbq, chiavettas
- BAKED SOFT PRETZEL** \$12
 giant german style brauhaus pretzel, house cheese sauce, spicy mustard
- GF TACOS (2)** \$11
 adobo braised brisket, queso fresco, pickled red onion, cilantro, corn tortilla
- BLUE LUMP CRAB CAKES** \$17
 cajun remoulade, crispy onion
- GF BRISKET CHILI NACHOS** \$17
 fresh tortilla chips, topped with brisket chili, cheddar and jack cheeses, pico de gallo, banana peppers, jalapenos, sour cream, guacamole,
 + house cheese sauce \$2

★★ SALADS ★★

add grilled chicken breast \$6, shrimp \$8, 5oz coulotte steak \$9

- GF HOUSE GREEN SALAD** \$13
 mesclun greens, blueberries, toasted pecans and honey balsamic vinaigrette
- GF CAESAR SALAD** \$13
 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 \$2.50

- GF STEAK BURGER** \$17
 a blend of aged tenderloin, ribeye and short rib
- VEGGIE BURGER** \$14
- GF WILD GAME BURGER: BISON** 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 \$1.50, fried egg \$1.50, onion ring \$1.50, chili \$2, stuffed banana pepper spread \$2,

★★ PUB FARE ★★

served with hand cut fries
 sub house or caesar salad for \$2.50

- GF STEAK FRITES** \$24
 grilled 10oz coulotte steak, hand cut salt & vinegar truffle fries, house steak sauce
- SOUTHERN FRIED CHICKEN SANDWICH** \$18
 pickles, cheddar cheese, lettuce, tomato, sriracha mayo, served on brioche
- GF THE BURNING BUFFALO CLUB** \$17
 smoked turkey, bacon, stuffed banana pepper spread, lettuce, tomato, and cajun remoulade on grilled sourdough
- GF HERTEL AVENUE CHICKEN SANDWICH** \$17
 grilled marinated chicken breast, prosciutto, fresh mozzarella, spring greens, and pomegranate reduction on ciabatta
- GF THE BURNING BUFFALO STEAK SANDWICH** \$18
 grilled 8oz texas sirloin steak, gouda, caramelized onions, roasted red peppers, and house steak sauce on a baguette roll
- MAC-N-CHEESE** \$17
 house five-cheese sauce tossed with penne and topped with baked voodoo chip crust (no side)
- CHICKEN FINGERS** \$17
 mild, medium, hot, burning buffalo, bbq, hot-bbq, carolina bbq
- BEER BATTERED FISH FRY** \$18
 (friday & saturday only) beer battered line-caught haddock, hand cut fries, tartar sauce, and coleslaw

★★ SIDES ★★

- GF SIDE SALAD - HOUSE OR CAESAR** \$6
- GF HAND CUT FRIES** \$6
- GF BBQ BRISKET CHILI** \$7
- 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

★★ **TODAY'S SPECIALS** ★★

- POTATO LEEK SOUP** \$5/8
- CAJUN SHRIMP ALFREDO** \$21
cajun shrimp with penne and alfredo sauce
- LOBSTER MAC & CHEESE** \$21
lobster, house-made five cheese blend, mini penne, voodoo chip
crust

★★ **HAPPY HOUR** ★★

monday - friday 4pm - 7pm

- \$4 well drinks
- \$1 off draft beer & wine
- \$3.50 domestic beer
- 25% off appetizers



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