

BUFFALO

DRINK MENU

ROUGE

BUFFALO BREWS

FRESH HOP III: RETURN OF THE IPA

100% Locally Picked Centennial,
Willamette, Mount Hood, Sterling +
Zeus Hops

ABV: 6% 16oz: 8.5

BRET "the hitman" HART

"The best there is, the best there was, the
best there ever will be"

Hazy IPA w/ Azacca, Citra, Ekuanot +
Cryo Loral Hops

ABV: 6% 16oz: 9

YELLOW BRICK ROAD

NEIPA w/ Eldorado + Amarillo Hops

ABV: 6% 16oz: 8.5

EXCELENCIA BLANCA

White IPA w/ Cryo Loral, Mandarinina
Bavaria + Nelson Sauvin Hops,
Fermented on a Custom Yeast Blend

ABV: 6.25% 16oz: 8.5

GLUTEN FREE BEER

GREY FOX BREWING 8

Humble Lager - Quick Witted
Agile IPA - Wily Gose - Lime Lager (9)

WINE

THE HATCH WINERY

Meritage Red 6oz: 12 9oz: 17
B Yanco White 9oz Can: 15

FERMENTED

MOTHERLOVE KOMBUCHA 5.5

(Kelowna, BC)
Holy Hibiscus or
Lavender Lemonade

MOTHERLOVE WATER KEFIR 5.5

Blood Orange or
Ginger Lemongrass

BUFFALO BREWS

HELLES LAGER

Traditional German Style Lager
Collab. w/ Kelowna Beer Institute
ABV: 5.1% 16oz - 8.5

FOR ENGLAND, JAMES

Dark Pub Ale

ABV: 4% 16oz: 8

Second Breakfast III

Triple Citrus Mimosa Blonde Ale w/
Grapefruit, Lemon + Lime
ABV: 6.25% 16oz: 9

PRETTY IN PINK

Prickly Pear Sour Dry Hopped w/
Azacca Hops
ABV: 6.5% 13oz: 8

EN SAISON

Apricot Saison w/ Local Apricots
ABV: 4.5% 16oz: 8

SAKURA

Cherry Rice Ale
ABV: 5.5% 16oz: 8.5

BUFFALO BOOZIES

SHAFT ON NITRO DRAFT (2.5 oz)

D or V: 14

HOUSE PICKLE BACK SHOT
9

NON-ALCHOHOLIC BEER

BIERE SANS ALCOOL 8

(Montreal, QC) 473 ml
Tropical Sour
Blonde Pilsner
Blanche
IPA

GUEST TAPS

FIELDHOUSE

Dark Sour w/ Blueberries +
Blackberries
ABV: 10% 13oz: 8.5

ROTATING CIDERS

Ask for today's 2 flavours!

SOMA CIDER

(Kelowna)

UPSIDE CIDER

(Kelowna)

DOMINION CIDER

(Summerland)

SAMPLER FLIGHT

Choose Your Own
Adventure!
4 x 5oz 14



MOCKTAILS

FARMING KARMA 6

(Kelowna, BC) 285ml
Conscious Cosmo or
Mojito

EDNA'S COCKTAILS 8

(Vancouver, BC) 355ml
Paloma or Mule or Collins

MAKE IT BOOZEY: Add a shot for \$6/7

FIZZY

FARMING KARMA 4.5

(Kelowna, BC) 285ml
Sparkling Juices
Peach or Cherry or Apple

PHILLIPS 4

(Victoria, BC) 355ml
Cola or Root Beer or Gingerale

SAN PELLIGRINO 4

Sparkling Mineral Water



BUFFALO ROUGE BREWING



BUFFALO ROUGE BREWING

SMALL THINGS

 SMOKED TRAIL MIX 4.5	 CALAMARI 16
Nuts + Bolts + Bits + Bobs Smokey maple-sriracha glaze.	Heart of palm, peppers, pickled jalapenos, arugula, pickled onions, fried capers + cucumber-garlic dip.
 POPCORN 4.5	 SMOKED CAULIFLOWER WINGS 14.5
Kettle-popped. Ask for today's flavours.	House smoked cauliflower, fresh veg + dip.
PRETZEL 7	Choose from:
Locally made soft pretzel + sweet hunnie mustard.	CLASSIC BUFFALO - PEANUT SATAY - DOUBLE MUSTARD - NASHVILLE HOT HUNNIE
 SWEET POTATO FRIES 13	D/V POUTINE 9/16
Crispy sweet potato fries, house- made chipotle aioli.	Beer battered fries, rosemary beer gravy, cheese.
BEER BATTERED FRIES 11	D/V TOTCHOS 12/18
Beer battered + house-made ketchup. Add Rosemary Beer Gravy: 3 Add Dip: 1.5	 Tater tots, cheese, chipotle aioli, black beans. corn, tomatoes, pickled onions + jalapenos, microgreens.
 HOUSEMADE DIPS 1.5	ADD ONS:
Bee-Mindful Hunnie Mustard, Chipotle Aioli, Truffle Aioli, Cucumber Garlic Dressing, Ranch, Buffalo Sauce, Caesar Dressing	BUFFALO OR HUNNIE MUSTARD TOFU BITES 4 KENTUCKY FRIED TOFU 5 (KFT - PLAIN, BUFFALO OR HUNNIE MUSTARD)

BIG THINGS

Big Things are served with beer-battered fries. Sub: Caesar or Green Salad, Sweet Potato Fries: 2
Half Fries/Half Salad : 2.5 Poutine 3.5 Totchos: 3.5

THE REUBEN 23	 FRIED CHICKEN 24
House-made corned-beef seitan, Russian dressing, raw sauerkraut, melty cheese, local marble rye bread.	Kentucky-fried tofu, rosemary beer gravy, Bee- Mindful Hunnie mustard, fries + tarragon slaw.
 HOT NASHVILLE CHICKEN SLIDERS 22.5	BUFFALO CAESAR WRAP 23.5
Kentucky Fried Tofu, Nashville hot sauce, ranchy slaw, local buns, house pickles.	Kentucky Fried Tofu, buffalo sauce, romaine, tomatoes, cucumber, pickled onion, potato bacon, cashew caesar dressing + naan.
 HUNNIE MUSTARD CHICKEN SLIDERS 22.5	 BAHN MI SLIDERS 22.5
Kentucky Fried Tofu, hunnie mustard, ranchy slaw, local buns, house pickles.	Peanut satay, seared tofu, cucumbers, sriracha slaw, pickled jalapenos.
THE GYRO 23.5	THE GYRO 2.0 24
House-made gyro spiced seitan, za'atar hummus, cucumber garlic dressing, Wagon feta, pickled onions, arugula, tomato, + cucumber on naan bread.	Crispy heart of palm calamari, za'atar hummus, cucumber garlic dressing, Wagon feta, pickled onions, arugula, tomato + cucumber on naan bread.



BUFFALO ROUGE BREWING



SALADS + BOWLS



SUPERFOOD CAESAR SALAD

10/18

Romaine + greens tossed in a house-made creamy cashew caesar dressing. Topped with croutons, fried capers + walnut & hemp heart parmesan.



GREENS

10/18

Lettuce, arugula, house-made feta, cucumbers, tomatoes, pickled onions, toasted pumpkin seeds, tarragon dressing.



ADD ONS:

BUFFALO OR HUNNIE MUSTARD TOFU BITES 4

KENTUCKY FRIED TOFU 5

(KFT - PLAIN, BUFFALO OR HUNNIE MUSTARD)



BAHN MI VERMICELLI BOWL

23

Peanut satay tofu bites, fresh cabbage, carrots, cucumber, greens, edamame, sriracha aioli, pickled jalapenos, lime, nước chấm vermicelli noodles.

GYRO BOWL

22

Gyro seitan, lettuce, arugula, house-made feta, cucumbers, tomatoes, pickled onions, creamy cucumber garlic dressing.



RAINBOW RANCHERO BOWL

23

Crispy Kentucky Fried Tofu, chipotle drizzle, greens, tomatoes, carrots, corn, cucumbers, purple cabbage, black beans, pickled jalapenos, microgreens, ranch dressing.

LITTLE BUCKAROOS

12 AND UNDER PLEASE

LITTLE BUCKAROOS' MEAL SERVED WITH FRIES OR VEGGIES + DIP.

SUB : YAMS: 2 CAESAR: 2

D/V



LIL' BUCK GRILLED CHEESE

11

Swirly bread (marble rye) or local sourdough, cheese.



LIL' CLUCKERS FRIED CHICKEN

11

Kids sized Kentucky Fried Tofu + maple mustard.

D/V

LIL' BAMBINO QUESADILLA

11

Whole wheat tortilla, black beans, corn, cheese.

SWEET THINGS



PEANUT BUTTER CUPS

Like Reese's... but bigger, better and vegan.

5.5/cup

PEANUT BUTTER PIE JARS

Oreo cookie crust, peanut butter creamy dreamy, chocolate ganache, roasted peanuts.

CHECK FOR FEATURE DESSERT!

BRUNCH

Available: Fri: 12-2 Sat/Sun: 11-2



D/V BREAKFAST SANDOS

All breakfast sandwiches are served on local sourdough and served with rosemary + garlic potatoes + greens. Choose:

Local Farm Egg OR Egg Spiced Tofu // BC Cheese OR Vegan Cheese

The Benny-Wich 22

Hollandaise Aioli, Smoked Potato
Bacon, Arugula + Tomato

The OG Sandwich 21

Chipotle Aioli, Arugula,
Tomato

The Truffle-Wich 22

Truffle Aioli, Smoked Potato Bacon,
Fried Capers, Arugula, Tomato

Kimchi Grilled Cheese 22.5

Sriracha Aioli, Kimchi, Grilled
Sourdough

KIDS SCRAMBLE UNDER 12 PLEASE

Scrambled egg or tofu, sourdough or rye,
rosemary potatoes.

1 egg/1 toast: 7

2 egg/toast: 12

ADD ONS:

ADD LOCAL EGG: 3

ADD SIDE POTATOES: 6

ADD TOAST: 4

BOOZEY + BRUNCHY DRINKS

ANARCHY COFFEE ROASTERS COFFEE: 3.75

BAILEY'S + COFFEE (D or V): 8

BUFFALO CAESARS - Local Simps Dill Pickle Caesar Mix,

Vodka or Gin, House Made Pickle : 10/13

CHICKEN + WAFFLES

21.5

Kentucky fried tofu, corn + jalapeno waffle, chipotle
maple syrup, rosemary + garlic smashed potatoes, greens.

RANCHERO WRAP

23

2 local scrambled eggs OR egg-spiced tofu, black beans,
corn, tomato, cabbage, greens, pickled onions, pickled
jalapenos, potato bacon, chipotle ranch, warm naan.
Served w/ rosemary + garlic smashed potatoes, greens.

D/V

BRUNCH TOTCHOS

22



2 local scrambled eggs OR egg-spiced tofu, cheese,
chipotle aioli, black beans. corn, tomatoes, pickled
onions + jalapenos, microgreens.

D/V DAIRY OR VEGAN CHEESE



GLUTEN FRIENDLY OR GF OPTION