

# FOOD MENU

FROM THE GALLEY:  
Pair a dish with one of our fine beers on tap.  
Celebrate Beer! Celebrate Buffalo!

## SHAREABLE PLATES

### BAKED PRETZELS—11

Served with mustard and housemade beer cheese sauce.

### LOADED TOTS—13

Tots smothered in Hayburner chili, queso, with cheddar, sour cream, green onion.

### FLIGHT OF DIPS—12

Street corn dip, queso, and pico de gallo served with tortilla chips.

### SWEET BLUES—10

Sweet potato fries, blue cheese, crumbled bacon, honey butter, green onions.

### LOADED SPROUTS—12

Brussels sprouts, apples, sweet potatoes, red onions, finished with apple cider glaze.

### STEAK TACOS—16

Flour tortillas (3), steak tips, pineapple salsa, red cabbage, cilantro sour cream.

### FRIED CHEESE CURDS—12

Garlic breaded cheese curds served with roasted red pepper marinara.

## BURGERS & SANDWICHES Served with our hand-cut fries, a signature sauce and pickle.

*Substitute a Beyond Burger Patty or gluten-free roll for an additional \$3 each*

### CHEDDAR BACON BURGER—16

Premium Angus ground beef, sharp cheddar cheese, bacon, spicy mayo, LTO.

### WILD MUSHROOM BURGER—16

Premium Angus ground beef, roasted garlic aioli, cremini mushrooms, caramelized pears, Swiss cheese, LTO.

### ANGRY MULE BURGER—16

Premium Angus ground beef, pepper jack cheese, fresh jalapeño and banana peppers, spicy mayo, LTO.

### SHRIMP PO' BOY—15

Breaded shrimp, coleslaw, spicy remoulade served on a toasted hoagie roll.

### BLACK BEAN MELT—16

Grilled black bean patty, avocado spread, pepper jack, pico de gallo, on grilled sourdough.

### STEAK SANDWICH—18

Chopped steak sandwich served with sweet peppers, onions, provolone cheese, dark ale glaze, garlic mayo on a toasted hoagie roll.

## LARGE PLATES

### CHICKEN MAC AND CHEESE—17

Alfredo and cheddar cheese, topped with seasoned fried chicken breast.

### SOUTHWESTERN BOWL—13

Pico de gallo, black bean corn relish, cheddar cheese, avocado, chipotle ranch, served over wild rice.  
*Add Grilled Chicken-5, Grilled Shrimp-7 Steak Tips-7*

### LEMON PEPPER SALMON—18

Pan seared lemon pepper crusted salmon, arugula tomato avocado salad with garlic parmesan fingerling potatoes.

### HAYBURNER WINGS—17

Tossed in Hayburner IPA wing sauce, served Hot, Medium, Mild, with blue cheese.

*Also available: Garlic Parmesan, BBQ or Hot Honey.*

### FRIED PICKLES—10

Dill pickle chips, fried golden brown, served with chipotle ranch dipping sauce.

### QUESADILLA—10

Flour tortilla with cheddar and peppers, served with pico de gallo and cilantro sour cream.

*Add Pulled Chicken-5, Smoked Pulled Pork-5, Chopped Steak-6, Grilled Shrimp-7*

### HAND-CUT POUTINE—12

Hand-cut seasoned french fries topped with dark ale gravy and cheese curds.

*Add Pulled Chicken-5, Smoked Pulled Pork-5, Chopped Steak-6*

### NACHOS—13

Housemade tortilla chips, topped with queso, pico de gallo, fresh jalapeño, shredded lettuce and cilantro sour cream.

*Add Pulled Chicken-5, Smoked Pulled Pork-5, Chopped Steak-6*

### BREUBEN—17

Corned beef brined in dark ale, sauerkraut, Swiss cheese, Thousand Island dressing.

### HOT HONEY CHICKEN SANDWICH—16

Hot honey coated chicken breast, cilantro sour cream, pickled red onion, lettuce, cucumber. Available fried or grilled.

### TURKEY CLUB WRAP—13

Sliced turkey breast, bacon, lettuce, tomato, mayo in a sun dried tomato wrap.

### PULLED PORK—15

Slow smoked pulled pork, dark ale BBQ sauce, coleslaw, served on a toasted Costanzo roll.

### STINGER WRAP—16

Steak, chicken fingers, mozzarella, blue cheese, medium Hayburner IPA sauce, lettuce and tomato in a spinach wrap.

### BEEF ON WECK—16

Thin sliced roast beef on a toasted kimmelweck roll, served with a side of horseradish and au jus.

### SUNDRIED TOMATO TORTELLINI—16

Ricotta cheese stuffed tortellini, spinach, onions, cherry tomatoes tossed in sundried tomato pesto cream sauce.

*Add Grilled Chicken-5, Grilled Shrimp-7, Steak Tips-7*

### STEAK FRITES—19

6 oz flat iron steak, housemade compound butter, seasonal vegetable, served with hand-cut fries.

## SOUPS & SALADS

### HAYBURNER CHILI—10

Ground beef chili made with Hayburner IPA, topped with sour cream, green onion and cheddar.

### FRENCH ONION SOUP—10

Beef stock, sherry, croutons topped with provolone.

### CAESAR SALAD—11

Romaine, sourdough croutons, parmesan, Caesar dressing.

### MIXED BERRY SALAD—13

Spring mix topped with strawberries, blueberries, avocado, goat cheese, toasted walnuts, berry vinaigrette dressing.

### COBB SALAD—13

Romaine, bacon, avocado, red onion, tomato, boiled egg, blue cheese crumbles, lemon vinaigrette dressing.

*Add to any salad: Grilled Chicken-5, Pulled Chicken-5, Smoked Pulled Pork-5, Chilled Shrimp-7, Steak Tips-7, Chilled Salmon-7*

## PIZZAS

*Substitute cauliflower crust for an additional \$6*

### MARGHERITA—15

Housemade tomato sauce, fresh mozzarella, fresh basil.

### WHITE—15

Garlic butter, mozzarella and parmesan cheeses, sliced tomato, fresh basil.

### CLASSIC PEPPERONI—16

Housemade tomato sauce, mozzarella, cup and char pepperoni.

### GARDEN—17

Housemade tomato sauce, mozzarella, mushrooms, onions, spinach, bell peppers.

### NASHVILLE—18

Bechamel base, Nashville hot maple chicken, mozzarella cheese, pickles.

## SIGNATURE SAUCES

*Served with our hand-cut fries.*

- Roasted red pepper balsamic ketchup
- Hot honey
- Dark Ale BBQ
- Roasted garlic mayo
- Malt vinegar aioli
- Chipotle ranch

## SIDES—5

- Wild rice
- Mac and cheese
- Tots
- Side salad
- Seasonal vegetables
- Hand-cut fries

CELEBRATE BEER. CELEBRATE BUFFALO.