

FOOD MENU

FROM THE GALLEY:

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

SHAREABLE PLATES

PRETZEL BITES—12

Served with mustard and housemade beer cheese sauce.

LOADED WEDGES—13

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

FLIGHT OF DIPS—12

Spinach artichoke dip, queso, and pico de gallo served with tortilla chips.

FRIED SPROUTS—12

Fried Brussels sprouts, served with either *balsamic and goat cheese* or *spicy glaze and cashews*.

TACOS—16

Flour tortillas (3), pineapple salsa, red cabbage, cilantro sour cream, and your choice of *shredded chicken* or *shredded pork*.

FRIED CHEESE CURDS—13

Garlic breaded cheese curds served with roasted red pepper marinara.

DAPPER DIPPERS—15

Five homestyle breaded chicken tenders served with choice of two dipping sauces.

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 SMASH BURGER—17

Two Premium Angus ground beef patties, sharp cheddar cheese, bacon, spicy mayo, LTO on a brioche bun.

WILD MUSHROOM SMASH BURGER—17

Two Premium Angus ground beef patties, roasted garlic aioli, mushrooms, caramelized onions, Swiss cheese, LTO on a brioche bun.

QUESO CRUNCH SMASH BURGER—17

Two Premium Angus ground beef patties, topped with grilled peppers, pepper jack cheese, onion straws, smothered in queso on a brioche bun.

SWEET SHRIMP CRUNCH—15

Breaded shrimp, arugula, red onion, sweet & spicy glaze served on a toasted brioche roll.

BLACK BEAN MELT—16

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

STEAK HOAGIE—18

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

LARGE PLATES

CHICKEN MAC AND CHEESE—18

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

SOUTHWESTERN BOWL—13

Pico de gallo, black bean corn relish, cheddar cheese, guacamole, chipotle ranch, served over cilantro-lime rice. *Add Grilled Chicken-5, Grilled Shrimp-7 Chopped Steak-7*

LEMON PEPPER SALMON—19

Pan seared lemon pepper crusted salmon, arugula tomato avocado salad with cilantro-lime rice.

HAYBURNER WINGS—17

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

Also available: Garlic Parmesan, BBQ or Hot Honey. Make it a Double Order-30

FRIED PICKLES—11

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

QUESADILLA—12

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

Add Pulled Chicken-5, 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, 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, Pulled Pork-5, Chopped Steak-6. Upgrade to Totchos with tater tots-5

BREUBEN—17

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

PICK-A-CHICK SANDWICH—17

Choose fried or grilled and a style:

Hot Honey - Cilantro sour cream, pickled

onion, lettuce, cucumber

Club - Provolone, bacon, spicy mayo, LTO

Parm - Marinara, mozzarella, basil pesto aioli

TURKEY CLUB WRAP—14

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

PULLED PORK—15

Slow roasted pulled pork, dark ale BBQ sauce, crispy fried onions, served on a toasted brioche roll.

STINGER WRAP—16

Steak, chicken fingers, mozzarella, crumbled 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 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—12

Romaine, sourdough croutons, Parmesan, Caesar dressing.

MIXED BERRY SALAD—14

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

COBB SALAD—14

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

ROTATING SEASONAL SALAD—14

Add to any salad: Grilled Chicken-5, Pulled Chicken-5, Pulled Pork-5, Chopped Steak-6, Grilled Shrimp-7, Grilled 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, onions.

CLASSIC PEPPERONI—17

Housemade tomato sauce, mozzarella, cup and char pepperoni.

GARDEN—17

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

NASHVILLE—19

Béchamel 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

- Cilantro-lime rice
- Mac and cheese
- Tater tots
- House salad
- Seasonal vegetables
- Hand-cut fries
- Sweet potato fries

BREWING BUFFALO'S FAVORITE BEER.