

★★ STARTERS ★★

FRICKLES	\$7
breaded and fried dill pickle spears served with garlic mayo	
STUFFED BANANA PEPPER DIP	\$10
served with toasted pita and vegetables	
WINGS	\$11
mild, medium, hot, burning buffalo, bbq, carolina bbq, chiavettas	
GF BBQ BRISKET CHILI	\$7
our house-made bbq brisket chili	
BBQ BRISKET CHILI NACHOS	\$14
fresh tortilla chips, cheddar and jack cheeses, pico de gallo, jalapenos, sour cream, guacamole and our bbq brisket chili	

★★ SALADS ★★

add grilled chicken breast \$4, 5oz coulotte steak \$7

GF HOUSE GREEN SALAD	\$8
mesclun greens, fresh fruit, toasted pecans and honey balsamic vinaigrette	
GF CAESAR SALAD	\$8
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 \$1.50

GF STEAK BURGER	\$13
a blend of aged tenderloin, ribeye and short rib	
VEGGIE BURGER	\$12
GF WILD GAME BURGER	MARKET
chef's preparations such as bison, elk, ostrich, wild boar, and more	

★★ BYOB TOPPINGS ★★

CHEESE
american, cheddar, monterey jack, crumbled blue, gouda \$1
VEGGIES
lettuce, tomato, onions, caramelized onions, sautéed mushrooms, pickles
SAUCES
(pick one) sriracha ketchup, bbq, garlic mayo, cajun remoulade, house-made steak sauce, additional sauce 50 cents
PREMIUM TOPPINGS
avocado \$2, bacon \$1, fried egg \$1, featured chili \$1, stuffed banana pepper spread \$2

GF = gluten-free or can be prepared
gluten-free with substitutions

★★ PUB FARE ★★

served with hand cut fries
sub house or caesar salad for \$1.50

STEAK FRITES	\$19
grilled 10oz coulotte steak, hand cut salt & vinegar truffle fries, house-made steak sauce	
GF THE BURNING BUFFALO CLUB	\$13
smoked turkey, bacon, stuffed banana pepper spread, lettuce, tomato and cajun remoulade on grilled sourdough	
GF THE BURNING BUFFALO STEAK SANDWICH	\$16
grilled 8oz texas sirloin steak topped with house-made steak sauce, balsamic onions, roasted red peppers and gouda	
CHICKEN FINGERS	\$13
mild, medium, hot, burning buffalo, bbq, carolina bbq	
GF HERTEL AVENUE CHICKEN SANDWICH	\$14
grilled marinated chicken breast, prosciutto, fresh mozzarella, spring greens and pomegranate reduction on parmesan herb focaccia	
MAC-N-CHEESE	\$13
house-made five cheese blend tossed with penne and topped with a Voodoo chip crust (no side)	
BEER BATTERED FISH FRY	\$15
(Served Friday & Saturday Only) beer battered line-caught haddock, hand cut fries, malt vinegar, tartar sauce and house-made cole slaw	

★★ SIDES ★★

HAND CUT FRIES	\$5
MAC-N-CHEESE	\$5
VEGETABLE	MARKET



The Burning Buffalo Bar & Grill
1504 Hertel Avenue - Buffalo, New York
716.259.9060
theburningbuffalo.com

★★ **HAPPY HOUR** ★★

monday - friday 3pm - 7pm

\$3 well drinks

\$1 off draft beers

\$1 off glasses of wine

★★ **TODAY'S SPECIALS** ★★

GRILLED BROCCOLINI	\$6
GRILLED CORN RISOTTO	\$9
finished with hemp seed oil	
FRIED ZUCCHINI & MOZZARELLA	\$10
house marinara	
AL PASTOR TACOS	\$8
chipotle braised pork shoulder, pineapple, queso fresco, pickled red onion, cilantro, corn tortilla	
BLUE LUMP CRAB CAKES	\$13
spring greens, cajun remoulade, crispy onion	
SOUTHERN FRIED CHICKEN SANDWICH	\$14
pickles, cheddar cheese, lettuce, tomato, sriracha mayo, served with hand cut fries	
WILD GAME BURGER	\$17
kangaroo - choose byob toppings from menu	

★★ **DESSERT** ★★

MANGO BREAD PUDDING	\$7
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★★ **MERCHANDISE** ★★

THE BURNING BUFFALO T-SHIRT	\$11.95
sizes xs-xxl	



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