

★★ STARTERS ★★

<b>FRICKLES</b> .....	\$7
breaded and fried dill pickle spears served with garlic mayo	
<b>STUFFED BANANA PEPPER DIP</b> .....	\$10
served with toasted pita and vegetables	
<b>WINGS</b> .....	\$11
mild, medium, hot, burning buffalo, bbq, carolina bbq, chiavettas	
<b>GF BBQ BRISKET CHILI</b> .....	\$7
our house-made bbq brisket chili	
<b>BBQ BRISKET CHILI NACHOS</b> .....	\$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

<b>GF HOUSE GREEN SALAD</b> .....	\$8
mesclun greens, fresh fruit, toasted pecans and honey balsamic vinaigrette	
<b>GF CAESAR SALAD</b> .....	\$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

<b>GF STEAK BURGER</b> .....	\$14
a blend of aged tenderloin, ribeye and short rib	
<b>VEGGIE BURGER</b> .....	\$13
<b>GF WILD GAME BURGER</b> .....	MARKET
chef's preparations such as bison, elk, ostrich, wild boar, and more	

★★ BYOB TOPPINGS ★★

<b>CHEESE</b>
american, cheddar, monterey jack, crumbled blue, gouda \$1
<b>VEGGIES</b>
lettuce, tomato, onions, caramelized onions, sautéed mushrooms, pickles
<b>SAUCES</b>
(pick one) sriracha ketchup, bbq, garlic mayo, cajun remoulade, house-made steak sauce, additional sauce 50 cents
<b>PREMIUM TOPPINGS</b>
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

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

★★ SIDES ★★

<b>HAND CUT FRIES</b> .....	\$5
<b>MAC-N-CHEESE</b> .....	\$5
<b>VEGETABLE</b> .....	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** ★★

- BUTTERNUT SQUASH BISQUE** ..... \$4/\$7  
soup du jour - it's the soup of the day
- BROCCOLINI** ..... \$6
- TACOS (2)** ..... \$9  
adobo braised beef, cilantro, queso fresco
- BLUE LUMP CRAB CAKES** ..... \$13  
spring greens, cajun remoulade, crispy onion
- MUSSELS** ..... \$13  
chipotle white wine sauce
- WILD GAME BURGER** ..... \$17  
elk - choose byob toppings from menu
- LOBSTER MAC & CHEESE** ..... \$19  
lobster, house-made five cheese blend, mini penne, voodoo  
chip crust

★★ **DESSERT** ★★

- CHEESE CAKE** ..... \$7  
house-made with pumpkin swirl

★★ **MERCHANDISE** ★★

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



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