

THE
BUFFALO
NIGHTLY GRILL

**APPETIZERS,
STARTER SALADS &
SOUP**

CALAMARI*

THICK CUT CALAMARI,
ORGANIC CORNMEAL BREADING.
WITH SAMBAL AIOLI |\$12|

THE BUFFALO'S WINGS*

HOUSE BUFFALO SAUCE OR SWEET BBQ,
WITH BLUE CHEESE OR RANCH |\$12|

PARMESAN FRIES

BEER BATTERED FRIES, SHAVED PARMESAN,
GARLIC INFUSED OLIVE OIL |\$8|

LOADED NACHOS

FRESH MADE TORTILLA CHIPS,
HOUSE QUESO SAUCE, TOMATOES,
ONIONS, JALAPEÑOS & SOUR CREAM.
CHOICE OF GROUND BEEF, CHICKEN, OR
PORK VERDE |\$13|

HOUSE MADE TORTILLA CHIPS

WITH OUR ORIGINAL HOUSE SALSA |\$5|
WITH QUESO DIP |\$8|

GARDEN SALAD

LOCAL SPRING GREENS, FRESH VEGGIES,
CRIMINI MUSHROOMS, TOMATOES
CHOICE OF DRESSING |\$6|

TOSSED CAESAR SALAD

ROMAINE, FRESH PARMESAN,
HOUSE CROUTONS, LEMON |\$6|

SOUP DE JOUR

"IT'S THE SOUP OF THE DAY"
| CUP \$3.5 | | BOWL \$5|

HOUSE DRESSING CHOICES:

RANCH,
BLUE CHEESE,
1000 ISLAND,
BALSAMIC VINAIGRETTE,
CREAMY VINAIGRETTE,
SECRET PURPLE DRESSING.

HOUSE BURGERS

1/3LB OF FRESH GROUND BEEF, HAND PRESSED ON A "CERES BAKERY" BUN

SERVED WITH FRIES, COLESLAW, ROASTED CARROTS, OR WHIPPED POTATOES
|SUBSTITUTE PARMESAN FRIES +\$2| |SUBSTITUTE GARDEN OR CAESAR SALAD +\$3|

JACK'S BURGER OF THE WEEK*

CHANGES WEEKLY. ALWAYS DELICIOUS |\$13|

ROYALE WITH CHEESE*

1000 ISLAND, AMERICAN CHEESE, LETTUCE, ONION, TOMATO
|\$12|

SEOUL BURGER*

HOUSE KIMCHI, SESAME-SOY GLAZE, SAMBAL AIOLI |\$12|

SNOW GHOST*

CRISPY ONION STRINGS, BLUE CHEESE, CHIPOTLE RANCH |\$12|

GOOD MEDICINE*

BACON, CARAMELIZED ONIONS, SMOKEY CHEDDAR,
APPLE-BBQ SAUCE |\$13|

HOT DATE*

GRILLED DATES, BACON, BLUE CHEESE, SAMBAL AIOLI |\$13|

THE HAWAIIAN

GRILLED PINEAPPLE, SLICED HAM, SWISS CHEESE,
APPLE-BBQ SAUCE |\$13|

HELLFIRE*

JALAPEÑOS, PEPPER JACK CHEESE, CHIPOTLE RANCH |\$12|

SOURDOUGH PATTY MELT*

CARAMELIZED ONIONS, SWISS CHEESE, 1000 ISLAND,
GRILLED SOURDOUGH |\$12|

SLING SHOT

SWISS CHEESE, CRIMINI MUSHROOMS |\$12|

THE TREE LINE VEGGIE BURGER

GARDEN BURGER, MUSHROOMS, FETA CHEESE, SAMBAL AIOLI |\$12|

'MURICA BURGER*

FRESH GROUND HAMBURGER, AMERICAN CHEESE |\$10|
| ADD BACON +\$2 |

YOU ARE WELCOME TO SUBSTITUTE A GRILLED CHICKEN
BREAST FOR ANY OF OUR BURGERS IF YOU PREFER.

OLD FASHION MILK SHAKES

USING LOCALLY MADE "SWEET PEAKS" VANILLA ICE CREAM
| CHOCOLATE OR VANILLA \$6|
| BLUEBERRY, BANANA, PEANUT BUTTER \$6.5|
| HUCKLEBERRY \$7 |

THE
BUFFALO

EST. 1979

CASUAL FAVORITES

MISSION BEACH FISH TACOS*

WILD ALASKAN COD, ORGANIC CORNMEAL BREADING, PINEAPPLE SALSA, CABBAGE, SAMBAL AIOLI, ON THREE CORN TORTILLAS SERVED WITH A SIDE OF BLACK BEANS |\$14|

OCEAN BEACH SHRIMP TACOS*

THAI-CHILI GLAZED WILD PRAWNS, PINEAPPLE SALSA, CABBAGE, SAMBAL AIOLI ON TWO FRESH FLOUR TORTILLAS SERVED WITH A SIDE OF BLACK BEANS |\$15|

THE GREEK GYRO*

LAMB/BEEF GYRO, TZATSIKI DRESSING, FETA CHEESE, LETTUCE, TOMATO, GRILLED PITA SERVED WITH CHOICE OF SIDE |\$13|

BUFFALO CHICKEN WRAP

CHOICE OF CRISPY OR GRILLED CHICKEN, HOUSE BUFFALO WING SAUCE, BLUE CHEESE DRESSING, LETTUCE TOMATO, FLOUR TORTILLA SERVED WITH CHOICE OF SIDE |\$13|

SHRIMP CAKE SANDWICH

PANKO CRUSTED SHRIMP CAKES ON A FRESH LOCAL ROLL WITH COLESLAW & LEMON-PEPPER AIOLI SERVED WITH CHOICE OF SIDE |\$13|

SIDE OPTIONS INCLUDE:

FRIES, COLESLAW, ROASTED CARROTS, WHIPPED POTATOES

DINNER SALADS

MARKET SPINACH SALAD*

GRILLED CHICKEN, ORGANIC STRAWBERRIES, CANDIED PECANS, GOAT CHEESE, CREAMY VINAIGRETTE |\$14|

THE HOT VEGGIE SALAD

GRILLED VEGETABLES ON A BED OF SPINACH, SUNFLOWER SEEDS, CHEESE & OUR "SECRET PURPLE" CABBAGE DRESSING |\$11|
|ADD GRILLED CHICKEN +\$4|

BLACKENED SALMON CAESAR*

FOUR-OUNCE GRILLED SALMON FILET, ROMAINE, HOUSE CROUTONS, FRESH PARMESAN, LEMON |\$15|

GRILLED STEAK SALAD*

SLICED NEW YORK STEAK, BELL PEPPERS, BLUE CHEESE CRUMBLES, CRISPY ONION STRINGS, CREAMY VINAIGRETTE |\$16|

ENTREES

WHEATFISH & CHIPS

WILD ALASKAN COD HAND DIPPED IN LOCALLY BREWED "WHEATFISH" BEER BATTER. SERVED OVER FRIES WITH COLESLAW & TARTAR |\$16|

BISON MEATLOAF*

BLACK CHERRY GLAZE, ROASTED CARROTS & WHIPPED POTATOES |\$18|

STEAK AU POIVRE*

TEN-OUNCE NEW YORK STEAK, CRACKED PEPPERCORN, FINISHED WITH A BRANDY-CREAM SAUCE. ROASTED CARROTS & WHIPPED POTATOES |\$25|

WILD ALASKAN SALMON

EIGHT-OUNCE FILET, PAN SEARED, GINGER-MAPLE GLAZE, ROASTED CARROTS & WHIPPED POTATOES |\$23|

PARMESAN CRUSTED CHICKEN BREAST

LEMON-PEPPER AIOLI, LOCAL SPRING GREENS, ROASTED CARROTS & WHIPPED POTATOES |\$16|

CLASSIC BEEF STROGANOFF*

CUBED NY STEAK, CRIMINI MUSHROOMS, SHALLOTS, EGG NOODLES, WHITE WINE CREAM SAUCE |\$16|

TUTIE'S MAC 'N CHEESE*

GRANDMA MAETZOLD'S ORIGINAL MAC 'N CHEESE COOKED TO ORDER WITH LOCALLY MADE LIL' SMOKIES |\$13|

CARNE ADOBADA BURRITO*

CARNE ASADA SIMMERED IN CHILI SAUCE WITH JALAPEÑOS, ONIONS, GARLIC. ROLLED WITH MOZZARELLA & TOPPED WITH RED SALSA & ADOBO-HONEY SOUR CREAM. SERVED WITH BLACK BEANS |\$16|

PORK VERDE ENCHILADAS*

ROASTED PABLANO CHILI VERDE, SIMMERED PORK SHOULDER, FRESH FLOUR TORTILLAS, MOZZARELLA, ADOBO-HONEY SOUR CREAM, BLACK BEANS |\$13|

BEVERAGES

LOCALLY ROASTED COFFEE TRADERS DRIP COFFEE |\$2|

HOT CHOCOLATE WITH WHIPPED CREAM |\$2|

HOT TEA SELECTION |\$2|

JUICE: ORANGE, APPLE, CRANBERRY, TOMATO, GRAPEFRUIT |\$2 / \$3|

PEPSI, DIET PEPSI, 7UP, ORANGE, DR. PEPPER |\$2|

LEMONADE |\$2|

FRESH BREWED ICED TEA |\$2|

SPECIALTY DRINKS

LOCAL GREAT NORTHERN DRAFT ROOT BEER (NO REFILLS) |\$3|

POMEGRANATE LEMONADE (1 REFILL) |\$3|

MIMOSAS

| ORANGE OR GRAPEFRUIT \$7 POMEGRANATE \$8 |

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
"*" Indicated items that may be served raw or undercooked or contain raw/undercooked ingredients.