

EST. 1979

THE BUFFALO

WHITEFISH, MONTANA

FOR THE TABLE

- THE BUFFALO'S WINGS (10) – CHOICE OF HOUSE BUFFALO SAUCE, SWEET BBQ OR SRIRACHA-HONEY.....\$16
- PARMESAN FRIES – BEER BATTERED FRIES, SHAVED PARMESAN, GARLIC INFUSED OLIVE OIL. WITH HOUSE RANCH.....\$11
- BEER BATTERED ONION RINGS – BASKET OF RINGS WITH A CHIPOTLE RANCH DIPPING SAUCE.....\$11

HOMESTYLE FAVORITES

- BISON MEATLOAF**
BLACK CHERRY GLAZE, SERVED WITH ROASTED CARROTS & MASHED POTATOES.....\$21
- PARMESAN CRUSTED CHICKEN BREAST**
GRILLED & FINISHED WITH A LEMON PEPPER AIOLI. SERVED WITH ROASTED CARROTS & MASHED POTATOES.....\$19
- CLASSIC BEEF STROGANOFF**
CUBED NEW YORK STEAK, LOCALLY MADE EGG NOODLES, CRIMINI MUSHROOMS, WHITE WINE CREAM SAUCE.....\$20
- TUTIE'S MAC 'N CHEESE**
GRANDMA TUTIE'S ORIGINAL RECIPE. COOKED TO ORDER WITH LOCALLY MADE LIL' SMOKIES.....\$16

CRAFT BURGERS WITH FRIES, ROASTED CARROTS OR MASHED POTATOES. | PARM FRIES OR ONION RINGS +\$2 | HOUSE SALAD \$3

THE CHOP SHOPPE BUTCHER MAKES THE DROP DAILY—BURGER GROUND FRESH. LOCALLY MADE BUN FROM CERES BAKERY.

- CHEF'S BURGER OF THE WEEK - CHANGES WEEKLY. ALWAYS DELICIOUS. ASK YOU SERVER FOR DETAILS.....\$16
- CLASSIC CHEESE BURGER –AMERICAN CHEESE [ADD BACON +2.5]\$14
- ROYALE – HOUSE 1000 ISLAND, AMERICAN CHEESE, LETTUCE, ONION, TOMATO.....\$15
- SNOW GHOST – CRISPY ONION STRINGS, BLUE CHEESE CRUMBLES, CHIPOTLE RANCH.....\$16
- GOOD MEDICINE - BACON, CARAMELIZED ONIONS, SMOKEY CHEDDAR, HOUSE BBQ.....\$17
- HOT DATE – GRILLED DATES, BACON, BLUE CHEESE CRUMBLES, SPICY SAMBAL AIOLI.....\$16
- HELLFIRE – JALAPENOS, PEPPER JACK CHEESE, CHIPOTLE RANCH.....\$16
- SOURDOUGH PATTY MELT – CARAMELIZED ONIONS, 1000 ISLAND, SWISS CHEESE, ON GRILLED SOURDOUGH.....\$16
- TREE LINE VEGGIE BURGER – GARDEN BURGER, MUSHROOMS, FETA CHEESE, SPICY SAMBAL AIOLI.....\$15

TACOS+ | ADD SIDE CHOICE +\$2 |

- MONTANA ELK TACOS (3)**
GROUND ELK TACOS WITH A ROASTED CORN & BLACK BEAN SALSA, FETA CHEESE & CILANTRO-LIME CREMA'. CORN TORTILLAS.....\$17
- WILD SHRIMP TACOS (3)**
THAI CHILI GLAZED WILD SHRIMP, PINEAPPLE SALSA, CABBAGE, SPICY SAMBAL AIOLI. CORN TORTILLAS.....\$17
- CALI-STYLE BRAISED PORK BURRITO**
BRAISED & SHREDDED PORK SHOULDER, FRIES, CHEESE, ONIONS, AVOCADO, FLOUR TORTILLA. HOUSE SALSA & CILANTRO CREMA...\$18

SANDWICHES WITH FRIES, ROASTED CARROTS OR MASHED POTATOES. | PARM FRIES +\$2 | ONION RINGS +\$2 | HOUSE SALAD \$3 |

- HONEY-HOT CRISPY CHICKEN SANDWICH**
SRIRACHA-HONEY SAUCE, PICKLED RED ONIONS, CUCUMBER & A LEMON PEPPER AIOLI. CERES BAKERY BUN\$17
- GRILLED STEAK SANDWICH**
MARINATED NY STEAK, SMOKED GOUDA, CARAMELIZED ONIONS, CREAMY HORSEY SAUCE. GRILLED CERES HOAGIE.....\$19
- CHICKEN & AVOCADO SANDWICH**
GRILLED CHICKEN BREAST, AVOCADO, SPRING GREENS, TOMATO, LEMON PEPPER AIOLI. CERES BAKERY BUN.....\$16

DINNER SALADS | SMALL STARTER GARDEN SALADS OR CAESAR SALADS AVAILABLE \$6 |

- NY STEAK SALAD**
6OZ SLICED NEW YORK STEAK, BELL PEPPERS, BLUE CHEESE CRUMBLES, CRISPY ONION STRINGS, CREAMY VINAIGRETTE.....\$19
- BLACKENED SHRIMP CAESAR**
WILD CAUGHT SHRIMP, ROMAINE, CREAMY CAESAR DRESSING, FRESH PARMESAN, HOUSE MADE CROUTONS.....\$18
- THE HOT VEGGIE SALAD**
GRILLED CHICKEN & SAUTEED VEGETABLES ON A BED OF SPINACH, SUNFLOWER SEEDS, CHEESE & "SECRET PURPLE DRESSING".....\$16

DESSERT: SWEET PEAKS WILD HUCKLEBERRY ICE CREAM \$6

BUFFALO CAFE GUEST WI-FI. PASSWORD **buffaloguest1979**

SAVE 3% ON YOUR BILL BY PAYING WITH CASH OR DEBIT CARD. NO PERSONAL CHECKS PLEASE.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE RISK OF FOOD BORN ILLNESS

SINCE 1979

WHITEFISH, MONTANA

RED WINES

ALAMOS, MALBEC
| ARGENTINA \$11 / \$36 |

DUCK POND, PINOT NOIR
| OREGON \$13 / \$40 |

LOCATIONS, RED BLEND
| CALIFORNIA \$13 / \$40 |

THE HUNTSMAN, CABERNET SAUVIGNON
| COLUMBIA VALLEY, WA \$13 / \$38 |

WHITE WINES

MER SOLEIL, CHARDONNAY
| SANTA LUCIA, CA \$13 / \$38 |

DUCK POND, PINOT GRIS
| OREGON \$12 / \$39 |

DRY CREEK, SAUVIGNON BLANC
| NAPA, CA \$11 / \$36 |

GARZO'N, ROSE
| URUGUAY \$ 11 / \$36 |

MIMOSAS

| 6OZ SPARKLING WINE WITH A JUICE SIDE CAR |

\$11 ANY STYLE

POMEGRANATE

PINEAPPLE

MANGO

GUAVA

GRAPEFRUIT

CLASSIC OJ

BEVERAGES

LOCALLY BREWED DRAFT ROOT BEER (NO REFILL) \$5
PEPSI, DIET PEPSI, 7UP, MOUNTAIN DEW, DR. PEPPER \$3.25
LEMONADE \$3

FRESH BREWED ICED TEA \$3.25

LOCALLY ROASTED COFFEE TRADERS DRIP COFFEE \$3.25

HOT CHOCOLATE WITH WHIPPED CREAM \$3.5

HOT TEA SELECTION \$2.75

JUICE (ORANGE, APPLE, CRANBERRY, GRAPEFRUIT) \$4 / \$5

OLD FASHION MILK SHAKES

PROUDLY MADE USING SWEET PEAKS ICE CREAM \$8

WILD HUCKELBERRY

MADAGASCAR VANILLA

CHOCOLATE

STRAWBERRY

OREO

BANANA

PEANUT BUTTER

COMBO 2 FLAVORS +\$1

WE BLEND ALL OUR SHAKES TO ORDER.

PLEASE ALLOW A FEW MOMENTS FOR YOUR SHAKE

TO BE MADE WITH LOVE

MT

BREWS

| SIXTEEN OUNCE DRAFT POURS \$7 OR LIST PRICE |

“YOU WILL HAVE TO REALIZE THAT IN MONTANA,
DRINKING BEER DOES NOT COUNT AS DRINKING”

-NORMAN MACLEAN. A RIVER RUNS THROUGH IT-

RANCH HAND, HARD CIDER 6.5%
WESTERN CIDER CO, MISSOULA – 130 MILES

THE WILMA KOLSCH 5%
BLACKSMITH BREWING, STEVENSVILLE – 159 MILES

MINER'S GOLD HEFEWEIZEN 5%
(GOLD MEDAL WINNER AT THE 2024 WORLD BEER GUP)
LEWIS & CLARK BREWING, HELENA – 210 MILE

GALATIN AMERICAN PALE ALE 5.3%
BOZEMAN BREWING, BOZEMAN – 327 MILES

HELLROARING HAZY I.P.A. 5.9%
BIAS BREWING, KALISPELL – 15 MILES

BLACKFOOT SINGLE MALT I.P.A. 6.9%
BLACKFOOT RIVER BREWING, HELENA – 208 MILES

SHADOW CASTER AMBER ALE 5%
DRAUGHT WORKS BREWING, MISSOULA – 137 MILES

BAYERN OKTOBERFEST 6%
BAYERN BREWING, MISSOULA – 130 MILES

COLD SMOKE, SCOTCH ALE 6.5%
KETTLE HOUSE BREWING, MISSOULA – 133 MILES

WHISKEY PEACH HARD CIDER – 11%
WESTERN CIDER CO, MISSOULA - 130 MILES 18OZ BOTTLE \$13

COORS LIGHT (DRAFT) - \$5

MODELO ESPECIAL - \$5 BOTTLE

NON-ALCOHOLIC BREWS

TRAIL PASS GOLDEN ALE. (NA) \$6 (CAN)
SIERRA NEVADA, CHICO CA

FREE WAVE, HAZY I.P.A. (NA) \$6 (CAN)
ATHLETIC BREWING CO. SAN DIEGO, CA

BLACK BUTTE PORTER (NA). \$6 (CAN)
DESCHUTES BREWING, BEND OR

BUFFALO CAFE GUEST WI-FI. PASSWORD **buffaloguest1979**

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