



CRAFTY BUFFALO

KITCHEN + TAPHOUSE

APPETIZERS

- CHIPS & QUESO** // \$10.99
homemade queso served warm with tortilla chips
- SPINACH & ARTICHOKE DIP** // \$12.99
homemade with spinach and artichokes in a parmesan cream sauce, served warm with tortilla chips and pita points
- PRETZELS** // \$10.99
soft pretzels served with queso and honey mustard
- FRIED PICKLES** // \$10.99
dill pickle chips hand breaded and deep fried, served with ranch
- AHI TUNA*** // \$15.99
blackened ahi tuna seared rare, served with a sweet garlic teriyaki, cucumber wasabi and soy sauce
- BBQ BUFFALO BALLS** // \$13.99
homemade bison meatballs basted in our homemade bbq sauce, served with a side of bleu cheese or ranch
- BISON CHILI** // CUP \$6 / BOWL \$10
classic homemade chili with bison and beans, topped with mixed cheese and scallions
- BRUNSWICK STEW** // CUP \$6 / BOWL \$10
homemade classic brunswick stew

WINGS & TENDERS

- SMOKED WINGS** // [5] \$7.99 / [10] \$14.99 / [7 + SIDE] \$14.99
smoked wings, deep fried and tossed in your favorite sauce, served with celery and ranch or bleu cheese
- TENDERS** // [3] \$6.99 / [5] \$10.99 / [5 + SIDE] \$13.99
fresh hand battered chicken tenders with choice of sauce and ranch or bleu cheese

Sauces

- mild / hot / nashville hot / beesting
- bbq / garlic parmesan / carolina gold
- sweet garlic teriyaki / sweet bourbon

NACHOS

- BISON CHILI** // \$12.99
bison chili, homemade queso, lettuce, pico de gallo, jalapeños, and sour cream
- BLACKENED CHICKEN** // \$12.99
blackened chicken, homemade queso, lettuce, pico de gallo, jalapeños, and sour cream
- SOUTHERN BBQ** // \$12.99
pulled pork, homemade queso, homemade bbq sauce, lettuce, pico de gallo, jalapeños, and sour cream

FLATBREADS

- MARGHERITA** // \$12.99
garlic butter, fresh mozzarella, tomatoes, fresh basil, parmesan, and a drizzle of balsamic
- CALIFORNIA CLUB** // \$13.99
grilled chicken, applewood smoked bacon, tomatoes, cheese blend, diced avocado, and a drizzle of ranch
- THE CLASSIC** // \$13.99
zesty pizza sauce, pepperoni, italian sausage, cheese blend, and oregano
- BBQ CHICKEN** // \$13.99
grilled chicken, homemade bbq sauce, applewood smoked bacon, red onion, and cheese blend

Sides

- 🌿 french fries / 🌿 onion rings / 🌿 frings
- 🌿 bbq slaw / 🌿 dirty rice / 🌿 fried mexican corn
- 🌿 broccoli / 🌿 seasonal fruit / 🌿 collard greens
- side salad +3.99 / 🌿 side mexican caesar +3.99
- cup of chili/stew +3.99

🌿 = gluten free 🌿 = vegetarian

SALADS

- HOUSE SALAD** // SIDE \$4.99 / ENTRÉE \$9.99
iceberg and romaine, cucumbers, tomatoes, mixed cheese, bacon, and croutons
- MEXICAN CAESAR SALAD** // SIDE \$4.99 / ENTRÉE \$9.99
romaine, cotija cheese, tomatoes, jalapeños, and tortilla strips, tossed in mexican caesar dressing
- BBQ RANCH CHICKEN SALAD** // \$14.99
iceberg and romaine, grilled corn, pico de gallo, pepperjack cheese, fried chicken tenders, tortilla strips, and bbq ranch
- COBB SALAD** // \$14.99
iceberg and romaine, diced eggs, avocado, tomatoes, bacon, bleu cheese crumbles, and diced chicken
- STRAWBERRY & GOAT CHEESE SALAD** // \$13.99
spinach, fresh strawberries, goat cheese, bacon, red onion, pecans, and avocado, served with choice of dressing

Dressings buttermilk ranch / bbq ranch / bleu cheese / mexican caesar
honey mustard / creamy garlic / white balsamic vinaigrette

Add a Protein grilled chicken +\$5 / fried chicken +\$5 / blackbean burger +\$7
tuna* +\$8 / shrimp +\$8 / salmon* +\$8

BUILD YOUR OWN BURGER

- PATTY** beef* 12.99 • bison 15.99 • wagyu* 15.99 • smash burger 12.99
grilled chicken 12.99 • 🌿 blackbean 12.99
- BREAD** potato roll • brioche +50¢ • gluten free bun +50¢
texas toast • lettuce
- CHEESE** +\$1 american • bleu cheese crumbles • pepperjack
swiss • cheddar • provolone • queso
- TOPPINGS** lettuce • tomato • onion • pickles • jalapeños • bbq slaw
- PREMIUM TOPPINGS** +\$1 each bacon • avocado • bison chili • onion rings
pulled pork • fried pickles • grilled peppers
grilled onions • grilled mushrooms

ENTRÉES

- CEDAR PLANKED SALMON*** // \$19.99
cedar planked salmon topped with our house rub, served with two sides
- BUFFALOAF** // \$18.99
homemade bison meatloaf topped with bbq sauce and mushroom gravy, served with two sides
- GRILLED CHICKEN ALFREDO** // \$16.99
grilled chicken tossed in a creamy alfredo sauce, bowtie pasta, broccoli, tomatoes, and parmesan cheese
- CAJUN RIGATONI** // \$17.99
grilled chicken, andouille sausage, peppers, and onions tossed in a cajun cream sauce, rigatoni pasta, and parmesan cheese
- HALF SMOKED CHICKEN** // \$17.99
half smoked chicken, finished on the grill with our homemade bbq sauce, served with two sides
- RIBS** // [1/2] 13.99 / [FULL] \$18.99
slow smoked babyback ribs with our house rub, topped with our homemade bbq sauce and one side
- PORK CHOPS** // \$18.99
brined pork chop medallions topped with a bourbon glaze, served with two sides
- SIRLOIN*** // \$19.99
grilled sirloin, served with two sides
- RIBEYE*** // \$28.99
handcut ribeye, served with two sides
- BISON STRIP*** // \$29.99
handcut bison strip, served with two sides

SANDWICHES

- ANGRY BIRD** // \$13.99
fresh chicken breast hand battered and deep fried, tossed in nashville hot sauce, lettuce, tomato, onion, and pickle on a brioche bun
- PINEAPPLE EXPRESS** // \$13.99
slow cooked pulled pork, grilled fresh pineapple, bacon, bbq slaw, and homemade bbq sauce on a brioche bun
- CLUB SANDWICH** // \$12.99
classic club sandwich stacked high with ham, turkey, american cheese, bacon, lettuce, and tomato on texas toast
- PHILLY CHEESESTEAK** // \$14.99
steak, grilled onions, peppers, and mushrooms, provolone cheese, on a hoagie roll
- BUFFALO CHICKEN TACOS** // \$13.99
grilled chicken tossed in mild buffalo sauce, with lettuce, pico de gallo, cotija cheese on soft flour or corn tortillas 🌿, with a side of ranch
- SHRIMP TACOS** // \$14.99
blackened shrimp with lettuce, pico de gallo, cotija cheese on soft flour or corn totrillas 🌿, with a side of cilantro lime cream

*Items may be served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. This includes all steaks, burgers and shellfish.

DRAFT BEER

	Origin	Style	ABV	
BLUE MOON	CO	Witbier	5.4%	\$5
GUINNESS	Ireland	Ireland Dry Stout	4.2%	\$7
LEGION JUICY JAY	NC	East Coast IPA	6.3%	\$7
MICHELOB ULTRA	MO	Light Lager	4.2%	\$4
MODELO ESPECIAL	Mexico	Mexican Lager	4.2%	\$6
NATURAL LIGHT	MO	Light Lager	4.2%	\$3
NEW SARUM BLOOD ORANGE WHEAT	NC	Witbier	6.0%	\$6
NODA HOP DROP LIGHT	NC	Session IPA	4.7%	\$7
OMB COPPER	NC	German Altbier	4.8%	\$6
RED OAK	NC	Red Lager	5.0%	\$6
RESIDENT CULTURE LIGHTNING DROPS	NC	New England IPA	6.5%	\$7
SEASONAL CIDER	Varies	Varies	Varies	\$6
STELLA ARTOIS	Belgium	Euro Pale Lager	5.0%	\$6
SUGAR CREEK BIG O	NC	Blood Orange IPA	7.0%	\$7
WICKED WEED PERNICIOUS IPA	NC	American IPA	7.3%	\$7

We have a great selection of seasonal and craft beers. Ask your server for today's selections.

BOTTLES/CANS BEER

	Origin	Style	ABV	
BOLD ROCK	NC	Hard Cider	4.7%	\$5
BUD LIGHT	MO	Light Lager	4.2%	\$4
BUDWEISER	MO	American Lager	5.0%	\$4
BUSCH LIGHT	MO	Light Lager	4.1%	\$3
COORS LIGHT	CO	Light Lager	4.2%	\$4
COORS ORIGINAL	CO	American Lager	5.0%	\$3
CORONA	Mexico	Pale Lager	4.6%	\$5
CORONA LIGHT	Mexico	Light Lager	4.1%	\$5
FOOTHILLS LITTLE TREES <i>Various Flavors</i>	NC	THC (10mg)	0.0%	\$10
MICHELOB ULTRA	MO	Light Lager	4.2%	\$4
MICHELOB ULTRA ZERO	MO	Light Lager	0.0%	\$4
MILLER LITE	WI	Light Lager	4.2%	\$4
PBR	IL	American Lager	4.7%	\$3
RESIDENT CULTURE CUMULO <i>Various Flavors</i>	NC	THC (10mg)	0.0%	\$10
WHITE CLAW <i>Various Flavors</i>	IL	Hard Seltzer	5.0%	\$5
YUENGLING	PA	American Amber	4.4%	\$5

MULES

- CRAFTY MULE // \$9**
new amsterdam vodka, fresh lime juice, ginger beer
- CUCUMBER MULE // \$10**
cucumber vodka, fresh lime juice, ginger beer, elderflower float, cucumber
- VERRY BERRY MULE* // \$10**
tito's vodka, fresh lime juice, house strawberry purée, ginger beer, mint sprig
- GEORGIA ON MY MIND // \$9**
deep eddy peach vodka, fresh lemon juice, fresh basil, ginger beer
- KENTUCKY MULE // \$10**
makers mark bourbon, fresh lime juice, ginger beer

WHITE WINE

	Origin	Glass	Bottle
HAYES RANCH CHARDONNAY	California	\$7	\$23
EDNA VALLEY BUTTERY CHARDONNAY	California	\$9	\$29
HIVE & HONEY RIESLING	California	\$8	\$26
CLOS DU BOIS PINOT GRIGIO	California	\$8	\$26
FOLONARI PINOT GRIGIO	Italy	\$8	\$26
KIM CRAWFORD SAUVIGNON BLANC	New Zealand	\$11	\$35
WHITEHAVEN WINES SAUVIGNON BLANC	New Zealand	\$9	\$29
FERRARI-CARANO CHARDONNAY	California		\$39

RED WINE

	Origin	Glass	Bottle
HAYES RANCH MERLOT	California	\$7	\$23
HAYES RANCH CABERNET	California	\$7	\$26
FRANCISCAN CABERNET	California	\$11	\$35
BODINI MALBEC	Argentina	\$8	\$26
LINE 39 PINOT NOIR	California	\$8	\$26
FIRESTEED PINOT NOIR	Oregon	\$9	\$29
ELOUAN PINOT NOIR	Oregon		\$36
DUCKHORN DECOY CABERNET	California		\$42

BLUSH & SPARKLING

		Glass	Bottle
HOUSE CHAMPAGNE	Spain	\$7	\$23
BILTMORE WHITE ZINFANDEL	North Carolina	\$7	\$23
FOLONARI MOSCATO	Italy	\$7	\$23
PERELADA CAVA BRUT ROSÉ	Spain	\$9	\$29
CA' DEL DOGE PROSECCO	Italy	\$9	
ZONIN PROSECCO - SPLIT	California	\$8	
LA MARCA PROSECCO - SPLIT	Italy	\$10	

For ease and speed of service all of our wine is opened at the bar.

SPECIALTY DRINKS

- BOOZY BUFFALO* // \$6**
vodka, ginger ale, splash of grape juice
- LUMBERJACK FASHION // \$11**
elijah craig small batch bourbon, simple syrup, orange and cherry bitters, torched orange twist
- PRICKLY PEAR MARGARITA* // \$9**
jose cuervo tequila, prickly pear syrup, fresh lemon and lime juice, agave, sugar rim
- STRAW-BUBBLY // \$10**
new amsterdam peach vodka, fresh strawberry, lemon juice, topped with sparkling wine
- CHERRY LEMON SUNDROP MARTINI // \$9**
deep eddys orange vodka, amaretto, sour, orange juice, lime juice, grenadine
- SEX AND THE CITY // \$9**
tito's vodka, peach schnapps, cranberry, pineapple juice
- ESPRESSO MARTINI // \$12**
tito's vodka, irish cream, kahlua, cold brew

*Available as a mocktail.