



FINE CRAFTED ALES

3100 OLIVE STREET
ST. LOUIS, MO 63103

314-534-BEER

buffalobrewingstl.com

APPETIZERS

BUFFALO WINGS N CHIPS

A pound of the best wings and homemade potato chips in St. Louis. Choose from terriyaki, honey bbq, or spicy. Served with bleu cheese or ranch.

\$7.50

Two sauces combo

2 lb. mix \$13.95

BBQ BUFFALO BALLS

Large homemade buffalo meatballs in our beer bbq sauce. Served with spinach bacon dip.

\$5.95

BUFFALO STACK

Homemade nacho chips topped with our buffalo chili, jalapenos, chilies, olives, cheddar cheese and green onions. Served with salsa and sour cream.

\$6.50

BUFFALO CHIPS N CHEESE

Homemade potato chips topped with cheddar cheese n bacon bits. We suggest a dash of malt vinegar or some hot sauce for a little extra kick.

\$5.95

WICKED FRIED PICKLES

Half dozen battered spears served with horseradish sauce.

\$6.25

SAUTEED SHROOMS

Buttons sauteed in butter, garlic and chili beer.

\$6.25

JUMBO BUFFALO CHILI DOG

One of America's finest! Topped with buffalo chili, onion, jalapenos and cheddar cheese.

Served with our chips.

\$5.25

BRIE N SMOKED FISH

Rich and fruity flavor of Brie is matched with our in-house smoked fish and fresh fruit.

Served with baguette bread.

\$8.95

BEER BATTERED O'S

Beer lover's onion rings.

\$5.50

SWEET POTATO CHIPS.

\$3.25

SALAD BAR

We offer over twenty-five items to choose from our fresh salad bar.

With buffalo chili and a fresh soup prepared daily.

This offers a fast and healthy alternative for lunch or dinner.

Available for \$6.99 • Can be added to an individual entrée for \$1.99

PIZZA

12" thin crusted malt pizza dough topped with a choice of two of the following items:

*Italian Sausage • Jalapenos • Mushrooms • Buffalo Chicken • Bacon • Olives • Green Peppers
Buffalo Meat • Chilies • Onions • Pepperoni • Sun Dried Tomatoes • White Sauce • Grilled Chicken
Cheese • Veggies • Hamburger • Bleu Cheese • Feta Cheese • Pepperoncini Peppers • BBQ Pork*

\$7.99

Each additional topping please add .99¢

Nothing better than taking a growler n pizza home! Call ahead and we'll have it ready for you.

SOUTH OF THE BORDER

CHICKEN QUESADILLA

Crisp flour tortilla filled with grilled chicken, chilies, cheddar n jack cheese, diced onions, olives and fresh cilantro. Served with homemade corn chips.

\$7.25

STEAK QUESADILLA

Crisp flour tortilla filled with grilled steak, chilies, cheddar n jack cheese, diced onions and fresh cilantro. Served with homemade corn chips.

\$7.95

CHIMICHANGA

Flour tortilla filled with a choice of beef or chicken, beans and cheese, fried golden and served enchilada style. Served with homemade corn chips.

\$7.25

SEÑOR REUBEN

Our twist on an old favorite. Pastrami, mustard bbq sauce, sauerkraut and melted cheeses folded inside a grilled tortilla. Served with nacho chips.

\$7.25

WRAPS N BURGERS

All wraps and sandwiches are served with homemade chips and your choice of one side.

BUFFALO BURGER



One-half pound of freshly ground bison grilled and lightly seasoned.

\$7.25

BLACK ANGUS BURGER

One-half pound of freshly ground Black Angus beef grilled and lightly seasoned.
Top with bleu cheese and crispy bacon

\$6.95

\$7.25

GREEN CHILI CHEESEBURGER

One-half pound of fresh ground Black Angus beef, topped with roasted chili and cheese.

\$7.25

TURKEY ASPARAGUS WRAP

Tender asparagus spears rolled with rotisserie turkey, lettuce, alfalfa sprouts and swiss cheese.

\$7.25

BUFFALO CHICKEN WRAP

Grilled chicken tossed in our hot sauce rolled in a flour tortilla with lettuce, diced tomatoes, olives, red onions and blue cheese crumbles.

\$6.95

TUNA WRAP

Flour tortilla filled with white tuna, lightly seasoned with spices, lettuce, tomato, olives, and capers.

\$6.95

ANGUS MELT

Lean roast beef piled high, topped with sauteed onions and swiss cheese.
Served on a toasted bun.

\$7.25

BBQ PULLED PORK

Slow roasted pork mixed with our sweet and smoky bbq sauce.

\$6.95

CHICKEN CAESAR WRAP

Crispy chicken tossed with Caesar dressing. Rolled in a flour tortilla with lettuce, diced tomatoes and Parmesan cheese.

\$6.95

BLTT WRAP

Rotisserie turkey, bacon, lettuce and tomato rolled in a flour tortilla.

\$7.25

BEER

Please check with your server for current availability of fresh brewed beers.



American Pale Ale



Buffalo Gold



Buffalo Drool



Rye IPA



Vanilla Brown Ale



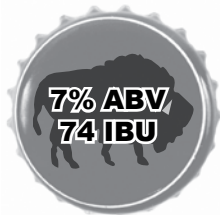
Chili Beer



Maibock



Extra Special Bitter



Extra Stout



Hefeweizen



Belgian Dubbel



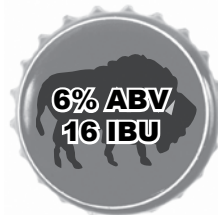
Imperial IPA



October-Fest Marzen



Belgian Pale Ale



Dunkel Rye



Buffalo Red



Kettle Black IPA



India Brown Ale

THE BREWING PROCESS

Grain Selection & Mixing

The brewing process all starts with grain selection. Our Brewmaster selects from an array of the finest malts. The grains range in color from very pale straw to jet black. They provide the goodness found in our beers by contributing color, body, and the fermentable sugars. The mixture of grains is called the "Grist".

Mash Tun

Here, the brewer carefully mixes the grist with warm filtered water and it becomes the "mash". When the mash is complete (about an hour) it is rinsed with hot water in a process called "sparging". The sweet liquid that flows into the the boiling kettle is called "wort".

The Boiling Kettle

Here the sweet wort is brought to a boil. Our brewmaster then adds hops at the precise intervals to contribute aroma, flavor and a desired bitterness to the beer.

The Heat Exchanger

After an hour or so of boiling, the hopped wort is pumped through the heat exchanger to cool the wort before it enters the fermenter.

The Fermenter

We have two double stack fermenters, each vessel holds a hundred gallons each. Here cultured yeast is added to start the fermentation process where the yeast consumes the sugar of the brew, creating carbon dioxide and alcohol. After several days, the spent yeast settles to the bottom and the brew is allowed to condition for another 10 or more days.

Filtering

After the conditioning process is complete, the beer is usually filtered and then transferred into our brite tanks in our cooler for further conditioning.....until ultimately unleashed to the the tapper for your enjoyment.

Cheers!

HOUSE SPECIALTIES

Add the salad bar for an additional \$1.99

Two freshly prepared soups and medley of fresh condiments to choose from.

BUFFALO MEATLOAF



Blend of Bison and Angus beef, caramelized onions, mushrooms and topped with sweet red pepper mushroom sauce. Served with our smashed potatoes and choice of one side.

\$8.95

RIBEYE

12 oz. hand-cut and grilled to your liking. Includes your choice of two sides.

\$13.95

BEER CAN CHICKEN

It's a little embarrassing how we do this butt, pardon the expression, it tastes great!

Let's just say the chicken is miraculously marinated in beer and spices, oven roasted then served with your choice of two sides.

\$7.95

BUFFALO BANGERS

Our version of this English delight. Six homemade sausages with buffalo, beef, pork and spices topped with caramelized onions. Served with smashed potatoes and choice of another side.



\$8.95

BBQ PORK STEAK

Center cut pork steaks, dry-rubbed with spices, grilled and topped with a zesty beer bbq sauce.

\$8.95

BREWER'S GRILL

Medley of sausages grilled and served on a bed of sauerkraut, topped with caramelized onions, and a side of mashed potatoes.

\$8.95

SEAFOOD

ALEHOUSE MUSSELS

One pound of mussels steamed in a light ale, garlic and spices. Served over a bed of pasta.

\$8.95

FISH N CHIPS

Filet of white fish, beer battered and served with our homemade chips and another side.

\$8.95

CATFISH

Filet lightly breaded in cornmeal and spices. Served with choice of two sides.

\$8.95

SALMON

8 oz. salmon filet, lightly seasoned and grilled. Topped with a fresh dill and caper sauce.

\$11.95

PASTA

CHIPOTLE CHICKEN PASTA

Pasta tossed with pulled chicken, sun dried tomatoes, mushrooms, jalapenos and cilantro in a rich chipotle cream sauce.

\$9.95

SHRIMP DIABLO

Pasta tossed with tender shrimp in a zesty red sauce.

\$9.95

SIDES

Fresh Pan-Seared Veggies • Coleslaw • Potato Salad • Chunky Applesauce • French Fries
Homemade Potato Chips • Mac N Cheese • Smashed Potatoes • New Orleans Dirty Rice

DESSERTS

Our desserts are a delicious ending or should we say a great beginning to what we hope is a lasting relationship.

\$3.50

WHISKEY BREAD PUDDING • CHEESECAKE • WARM CARROT CAKE
CHOCOLATE RASPBERRY BROWNIE A-LA-MODE



**DON'T BE BUFFALOED
GET THE REAL THING**

GROWLERS

Basically a big jug of beer! For your enjoyment at home, sporting our logo on it to remind you to return for refills.

\$12.50

Refill \$9.50

SPECIALTY BEERS - GROWLERS

For your enjoyment at home, sporting our logo on it to remind you to return for refills.

\$15.00

Refill \$12.00

BUFFALO T-SHIRTS AND HATS

The buffalo are coming.... Help spread the word!

Shirt \$12.00

Hat \$10.00

PINT GLASSES

A must have for any beer aficionado to add to their collection. Also doubles as a great liquid holding device at home.

\$5.50

Refill \$3.00

Fresh Food. Fresh Beer.

Enjoy !

Buffalobrewingstl.com

Nutritionally, Buffalo has
1/4 the fat of beef...
1/3 the fat of chicken...
and 1/2 the fat of turkey
not to mention lower in cholesterol too.