

BAR 1818



OPEN DAILY 11 AM - 10 PM
 BUFFALO, NY | 716-398-4502
 FOOD AVAILABLE TO-GO

STARTERS

- GARLIC BREAD HEDGEHOG** 380 CAL V . . . \$4
garlic butter, mozzarella, marinara
- CAULIFLOWER TOTS** 590 CAL V \$8
buffalo sauce, blue cheese, celery, carrots
- BUFFALO CHICKEN DIP** 960 CAL \$8
celery, carrots, pita chips
- FRINGS** 1240 CAL V \$6
fries & onion rings, Cajun remoulade dipping sauce
- WINGS** 1480/1900 CAL NGI \$8
honey mustard or buffalo
- CHICKEN TENDERS** 1160/1480 CAL \$10
honey mustard or buffalo
- SOY NUGGETS** 1860/2280 CAL V NGI \$10
honey mustard or buffalo
- SPINACH ARTICHOKE HUSHPUPIES** 580 CAL V \$8
scallions, sour cream
- BOOM BOOM SHRIMP** 810 CAL \$10
glazed with cajun remoulade

SALADS

- BRUSSELS SPROUTS CAESAR** 630 CAL V NGI \$10
baby kale, shaved Brussels sprouts, baked chickpeas
 - SEVEN LAYER SALAD** 470 CAL NGI
crisphead lettuce, 1000 island dressing, tomato, cucumber, bacon, hard-boiled egg, parsley
 - GREEN GODDESS SALAD** 420 CAL V+ NGI
bibb lettuce, avocado, radish, carrot, cucumber, peas, white balsamic vinaigrette
- add grilled chicken \$4 (230 CAL) NGI*
add grilled salmon \$6 (380 CAL) NGI

SANDWICHES \$12

- served with your choice of side*
- TURKEY AVOCADO** 820-960 CAL
roasted turkey, avocado, cucumber, arugula
 - CRISPY FISH** 1020-1160 CAL
fried wild flounder, coleslaw, cajun remoulade
 - FRIED CHICKEN & PICKLES** 980-1120 CAL
fried chicken, pickles, lettuce, mayo

BURGERS

- served with your choice of side and pickles.
 choose: 100% grass-fed beef, house-made turkey burger,
 or Beyond Meat plant-based burger V+*
- CLASSIC** 790-900 CAL \$11
lettuce, tomato, onion, pickle, special sauce
add cheese \$1 cheddar, American, swiss, pepper jack (+120 cal)
 - BLACK & BLUE** 780-890 CAL \$12
blue cheese, arugula, balsamic glaze, red onion
 - SPICY BURGER** 800-880 CAL \$12
pepper jack cheese, onion ring, chipotle mayo, jalapenos
 - BREAKFAST BURGER** 1180-1430 CAL \$12
fried egg, bacon, cheddar cheese
 - SWEET HEAT** 720-830 CAL \$12
avocado, pineapple jalapeño relish, pepper jack cheese, cilantro
- add bacon \$2 (90 CAL)
 extra patty \$3 (270-350 CAL)*
- ## SIDES \$4 A LA CARTE
- FRIES** 400 CAL V+ NGI
 - SWEET POTATO FRIES** 420 CAL V NGI
 - ONION RINGS** 490 CAL V
 - ARUGULA SALAD** 260 CAL V+ NGI

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SHAKES \$8

CHOCOLATE OR VANILLA

SIGNATURE COCKTAILS \$10

MANHATTAN

whiskey, sweet vermouth, bitters

NEGRONI

Tommyrotter Gin, sweet vermouth, Aperol

MARGARITA

grapefruit, tequila, fresh lime

GIN & JUICE

Tommyrotter Gin, citrus syrup, tarragon, prosecco

DIRTY PALMER

house-made iced tea, lemonade, rum

APEROL SPRITZ

Aperol, prosecco, soda water

BEER

CAN OR BOTTLE \$4

Labatt Blue, Molson Canadian, Crispin Cider

PINT \$6

draft beer menu available at the bar

FLIGHT \$8

PITCHER \$16

KOMBUCHA ON TAP \$4

BARREL & BRINE

ask your bartender about today's seasonal flavors

WINE

GLASS \$8

BOTTLE \$30

SPARKLING

La Marca Prosecco | *Italy*

WHITE

Dr. Konstantin Frank Semi-Dry Riesling | *New York*

Rutherford Hill Chardonnay | *California*

Matua Sauvignon Blanc | *New Zealand*

Terlato Pinot Grigio | *Italy*

ROSÉ

Sterling Vintner's Collection Rosé | *California*

White Girl Rose | *California*

RED

Spellbound Merlot | *California*

Hess Cabernet Sauvignon | *California*

Rèsonance Pinot Noir | *Washington*

Bodega Norton Malbec Reserva | *Argentina*

SPIRITS MP

Ask your bartender about our great selection of **local** spirits!