



BRUNCH

UNLIMITED MIMOSA BRUNCH \$25

choose any brunch item and enjoy unlimited mimosas

WATER BUFFALO BLOODY \$9

served with your choice of draft beer chaser

BRUNCH

RUSTIC CORNED BEEF HASH {+} poached eggs with cilantro, breakfast potatoes and alabama white bbq sauce	11⁹⁹	ELVIS FRENCH TOAST {V/N} bruleed bananas, chocolate ganache and peanut butter butter	10⁹⁹
HOMEMADE GRANOLA {V/GF/N} vanilla greek yogurt with spiced clover honey and seasonal fruit	10⁹⁹	CRAB CAKE BENEDICT {+} cajun remoulade and poached eggs on toasted white bread with hollandaise sauce and breakfast potatoes	13⁹⁹
COWBOY SKILLET {+} beef tenderloin, breakfast potatoes, bell pepper, beans, corn, tomato and caramelized onion with poached eggs	13⁹⁹	BANANA PANCAKES {V/N} toasted pecan butter with mascarpone whipped cream	11⁹⁹
ROOT VEGETABLE SKILLET {V/GF/+} parsnip, beets, breakfast potatoes and butternut squash with poached eggs, fresh herbs and goat cheese	11⁹⁹	GRIT POUND CAKE {V/N} strawberry, chopped almonds and mascarpone whipped cream	11⁹⁹
OLD FAITHFUL {+} toasted sourdough, fried eggs and applewood smoked bacon with breakfast potatoes	9⁹⁹	CHEDDAR BISCUITS {V} milk gravy, asparagus and breakfast potatoes	10⁹⁹
BRULEED BANANA FRENCH TOAST {V} caramel and mocha whipped cream	10⁹⁹	BUFFALO HERO nueske's ham, applewood smoked bacon, swiss and mozzarella with a fried egg, bistro sauce and breakfast potatoes	13⁹⁹
MEATLOAF BENEDICT {+} poached eggs, ale gravy and scallions on pretzel bread with breakfast potatoes	12⁹⁹	SOUTHERN FRIED CHICKEN served open faced with milk gravy, applewood smoked bacon, a cheddar biscuit and breakfast potatoes	12⁹⁹
SHRIMP AND GRITS {GF/+} shallots, bell pepper, grilled corn and vegetable reduction with poached eggs	13⁹⁹		

BURGERS CHOICE OF FRIES or CREAMY COLESLAW

GRASSFED SIGNATURE BURGER {+} roasted tomato aioli, pimento cheese and green chili on a brioche roll	13⁵⁰	BLACK BEAN BURGER {V} poblano peppers, avocado and crispy onions on a brioche roll	11⁹⁹
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FRESH SALADS

HOUSE {GF} organic mixed greens, grape tomatoes, cucumber, applewood smoked bacon, baby mozzarella and croutons with red wine vinaigrette	4⁹⁹/7⁹⁹
GRILLED CHICKEN {GF/N} organic mixed greens with red grapes, cucumber, blue cheese, golden raisins and walnuts with sweet & sour dressing	11⁹⁹
BUTTERNUT SQUASH {V} kale, dried cranberry, red onion with pecans and soy vinaigrette	10⁹⁹

FOR AN ADDITIONAL CHARGE, WE WILL GLADLY ADD BEEF TENDERLOIN, CHICKEN, SALMON, TUNA OR SHRIMP TO ANY SALAD.

SIDES TO SHARE

APPLEWOOD SMOKED BACON	2⁵⁰
3 BANANA PANCAKES {V}	4⁰⁰
BREAKFAST POTATOES {V/GF}	2⁵⁰
WHITE MAC & CHEESE {V}	5⁰⁰
GREEK YOGURT {V/GF}	2⁵⁰
HOMEMADE GRANOLA {V/GF/NS}	3⁰⁰
FRENCH FRIES {V}	2⁵⁰

WATER BUFFALO IS A PROUD SUPPORTER OF LOCAL FARMS AND BUSINESSES

V vegetarian GF gluten-free N contains nuts and/or seeds + consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food-borne illness

WEEKLY SPECIALS available 4 - 10 p.m.

MONDAY: Burger & Brew Night
\$13.99 gets you our Grassfed Signature Burger, fries or slaw and a pint of your choice of tap beer.

TUESDAY: Date Night
Enjoy a bottle of wine, an entree each and share an appetizer or dessert from our select Date Night menu for just \$25 per person.

WEDNESDAY: Half Price Wine Night
50% off select bottles of wine.



FROM THE BAR

SIGNATURE COCKTAILS \$10 EACH

BUFFALO MOSITO

bacardi white rum & captain morgan spiced rum, mint, limes, simple syrup, soda, ginger ale

RIVERWALK

peach schnapps, champagne, blueberry puree, pineapple juice

BANANA SPLIT

godiva chocolate, rum, banana liqueur, grenadine cherry

SUMMER ON THE ROCKS

malibu rum, whiskey, peach schnapps, cranberry juice

MOJITO BLUES

ketel one vodka, blue curacao, lemon, mint

COSMO WITH A TWIST

grey goose pear vodka, triple sec, fresh lemon & lime juices, cranberry

THIRD WARD BRIDGE

bombay gin, st. germain liqueur, cucumber, mint, housemade rosemary syrup, champagne

PEACH TEA

ketel one citroen, peach schnapps, iced tea

GINGER, HONEY

jose cuervo silver tequila, honey, triple sec, ginger beer

BASIL BOARDWALK

stoli vodka, fresh grapefruit, lemon & lime juices, basil, simple syrup

PALOMA

jose cuervo silver tequila, fresh ruby red grapefruit juice, lime juice, simple syrup, soda

HOUSEMADE SANGRIA GLASS (\$8) OR CARAFE (\$22)

seasonal fruit macerated in wine

BOTTLED BEER

ANCHOR STEAM

BELFAST GINGER BEER {NA}

BELL'S TWO HEARTED

BLUE MOON

BUD LIGHT

CRISPIN HARD CIDER

SEASONAL CRISPIN CIDER

GREAT LAKES EDMUND FITZGERALD PORTER

GUINNESS

HACKET PSCHORR WEISSE

KALIBER {NA}

LAKEFRONT IPA

LAKEFRONT NEW GRIST

LAKEFRONT RIVERWEST STEIN

MILLER HIGH LIFE

MILLER LITE

NEW BELGIUM FAT TIRE

NEW GLARUS MOON MAN

ON TAP

ASK SERVER FOR OUR
CURRENT SELECTIONS

RED WINES

GLASS / BOTTLE

HYBRID {lodi} pinot noir

9 / 36

SOTER PLANET OREGON {oregon} pinot noir

11 / 44

JAMIESON RANCH

LIGHT HORSE {california} pinot noir

10 / 40

BLISS {mendocino} merlot

9 / 36

DUCKHORN {napa} merlot

15* / 60

CLINE {california} zinfandel

8 / 32

XPLORADOR {argentina} malbec

8 / 32

AMANCAYA {argentina} malbec - cabernet

11 / 44

BASEL CELLARS CLARET {columbia valley} red blend

10 / 40

CASA L'ANGEL {spain} cabernet

9 / 36

GHOST PINES {sonoma} cabernet

11 / 44

* two glass minimum

WHITE WINES

GLASS / BOTTLE

GUSTAV ADOLF SCHMITT {germany} spatlese

9 / 36

REVELRY {columbia valley} riesling

8 / 32

VITICULTURE SAN PIETRO {italy} pinot grigio

9 / 36

TRIFF {italy} pinot grigio

9 / 36

ALIANCA {portugal} vinho verde

8 / 32

HUNTER'S {new zealand} sauvignon blanc

9 / 36

SONOMA CUTTZER {russian river} chardonnay

10 / 40

SWEETS & SPARKLIES

GLASS / BOTTLE

SARACCO {italy} moscato

8 / 45

PRIMATEIRA {italy} prosecco

7 / 40

COLONIA LAS LIEBRES {argentina} sparkling rose

8 / 45

VEUVE CLICQUOT YELLOW LABEL champagne half 50 / full 90

HAPPY HOUR!

Monday thru Friday 2-6 pm

Special pricing on microbrew drafts, select wine, sangria and specialty cocktails. Choose from seriously yummy eats, too!

We are proud to be the home of the most sought after event spaces and catering options in Milwaukee. We feature sophisticated, flexible private event spaces for 10-150 guests. Additionally, we offer creative and delicious catering options that will complete any event at your offsite location for up to 500 guests.

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