



THANK YOU MILWAUKEE FOR 10 YEARS!

STARTERS

COLOSSAL ONION RINGS {V} buttermilk battered and blue cheese dipping sauce	9 ⁹⁹
POBLANO CHICKEN ROLLS puff pastry, queso blanco, housemade salsa and avocado sour cream	10 ⁹⁹
SEARED TUNA BITES {+} sesame aioli, crispy wontons and seaweed salad	11 ⁹⁹
ROASTED TOMATO BRUSCHETTA {V} herbed goat cheese, honey, basil and garlic rubbed ciabatta	8 ⁹⁹
CRAB CAKES cajun remoulade and julienned vegetables	11 ⁹⁹
CHEESE SPREAD {V} baked italian cheeses with homemade ciabatta	8 ⁹⁹
LOBSTER FENNEL FRITTERS yellow peppers and balsamic honey	13 ⁹⁹

SANDWICHES CHOICE OF FRIES or CREAMY COLESLAW

PULLED PORK creamy coleslaw, bbq sauce and pickles on a brioche roll	12 ⁹⁹
TURKEY BIE roasted red pepper mayonnaise, apple and arugula on housemade ciabatta	12 ⁹⁹
MEATBALL HERO {N} provolone cheese, basil pesto, roasted tomatoes and marinara on a hoagie roll	12 ⁹⁹
BLT applewood smoked bacon, lettuce, tomato and cream cheese mayonnaise on sourdough bread	12 ⁹⁹
PAN GRILLED CHEESE {V} oven roasted tomatoes, swiss, brie, cheddar and fresh herbs on panini bread	11 ⁹⁹
ROASTED PORTOBELLO {V} herbed goat cheese, roasted red peppers, arugula and balsamic reduction on baguette	11 ⁹⁹
CRISPY COD arugula, pickles, red cabbage and relish mayonnaise on a brioche roll	12 ⁹⁹
SALMON BUTZGER {+/N} chili verde, mango salsa and sesame honey on a brioche roll	12 ⁹⁹
SHRIMP PO-BOY lettuce, tomato and cajun remoulade on a hoagie roll	12 ⁹⁹
SIGNATURE BUTZGER {+} 1/3 lb patty, pimento cheese, poblano peppers and roasted tomato aioli on a brioche roll	13 ⁹⁹
BLACK BEAN BUTZGER {V} poblano peppers, avocado sour cream and fried onion strings on a brioche roll	11 ⁹⁹
FRIED CHICKEN buffalo hot sauce, blue cheese crumbles and coleslaw on a brioche roll	12 ⁹⁹

FRESH SALADS

GRILLED CHICKEN {GF/N} golden raisins, walnuts, red grapes, blue cheese crumbles, spring mix and sweet & sour vinaigrette	12 ⁹⁹
COBB {V/GF} tomatoes, cucumber, turkey, applewood smoked bacon, bleu cheese, hard boiled egg, romaine lettuce and green goddess dressing	12 ⁹⁹
HEIRLOOM CAPRESE {V/GF} fresh mozzarella, basil, arugula, balsamic reduction, olive oil and sea salt	11 ⁹⁹
BLACKENED SALMON CAESAR {+} croutons, parmesan, romaine and caesar dressing	13 ⁹⁹
HOUSE grape tomatoes, mozzarella, cucumber, croutons, applewood smoked bacon and red wine vinaigrette	4 ⁹⁹ /8 ⁹⁹

SIGNATURE ENTREES

SEARED AHI TUNA MIGNON {+/N} panko encrusted, seasoned quinoa and sesame aioli	20 ⁹⁹
GRILLED ATLANTIC SALMON {GF+/N} sesame honey glaze, seasoned quinoa and julienned vegetables	22 ⁹⁹
SEARED SCALLOPS {GF/+} corn risotto and tarragon vinaigrette	27 ⁹⁹
LASAGNA {N} fresh egg pasta, seasoned grass-fed beef, artichoke cream cheese, italian sausage, marinara and chilled basil pesto	17 ⁹⁹
KANSAS CITY STRIP {GF/+} potato mash, whiskey glaze, fried colossal onion rings and horseradish sauce	32 ⁹⁹
LOBSTER TRAVIOLI ricotta, mascarpone, tomato cream sauce and fried kale	20 ⁹⁹
BBQ CHICKEN MAC green onion, fresh fusilli pasta, sage bread crumbs, broccolini and smoked gouda cream sauce	18 ⁹⁹
BEEF TENDERLOIN KEBOB {GF/+} peppers, onions, tomatoes, mushrooms and demi-glace served with your choice of potato mash or seasoned quinoa	25 ⁹⁹
BRAISED SHORT RIBS potato mash, caramelized brussels sprouts, roasted shallots and demi-glace	24 ⁹⁹
GRILLED PORK TENDERLOIN {GF/+} tarragon potato mash, broccolini and sage apricot glaze	18 ⁹⁹
FRIDAY FISH FRY <small>only available on friday / lunch portions available until 4pm</small> champagne-battered alaskan cod with fries, coleslaw and rye bread	lunch 12⁹⁹ / dinner 16⁹⁹

SIDES TO SHARE

4⁹⁹ each

- CARAMELIZED BRUSSELS SPROUTS {V/GF}
- POTATO MASH {V/GF}
- CREAMY COLESLAW {V/GF}
- HOUSEMADE PICKLES {V/GF}
- WHITE MAC AND CHEESE {V}
- FRENCH FRIES {V}
- CHICKEN TORTILLA SOUP

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



THANK YOU MILWAUKEE FOR 10 YEARS!

WEEKEND 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

SHORT RIB BOWL {+}	12⁹⁹
caramelized brussels sprouts, bell peppers, breakfast potatoes with demi-glace and two eggs over easy	
HOMEMADE GRANOLA {V/GF/N}	10⁹⁹
vanilla greek yogurt with spiced clover honey and seasonal fruit	
COWBOY SKILLET {+}	13⁹⁹
beef tenderloin, breakfast potatoes, bell pepper, beans, corn, tomato and caramelized onion with poached eggs	
VEGETABLE OMELET {V}	11⁹⁹
roasted tomatoes, spinach, basil and garlic herbed cream cheese with toasted sourdough and breakfast potatoes	
OLD FAITHFUL {+}	9⁹⁹
toasted sourdough, fried eggs and applewood smoked bacon with breakfast potatoes	
BRULEED BANANA FRENCH TOAST {V}	10⁹⁹
caramel and mocha whipped cream	
SMOKED TURKEY BENEDICT {+}	12⁹⁹
poached eggs, roasted poblano gravy and scallions on toasted white bread with breakfast potatoes	
SHRIMP AND GZITS {GF/+}	13⁹⁹
shallots, bell pepper, grilled corn and vegetable reduction with poached eggs	

ELVIS FRENCH TOAST {V/N}	10⁹⁹
bruleed bananas, chocolate ganache and peanut butter butter	
CRAB CAKE BENEDICT {+}	13⁹⁹
cajun remoulade and poached eggs on toasted white bread with hollandaise sauce and breakfast potatoes	
ROASTED APPLE PANCAKES {V}	11⁹⁹
cinnamon compound butter, caramel and syrup	
BREAKFAST WRAP	11⁹⁹
jalapeno cheddar wrap with applewood smoked bacon, breakfast potatoes, spinach, caramelized onions and scrambled eggs with dijon mornay sauce	
CHEDDAR BISCUITS {+}	10⁹⁹
italian sausage gravy with two eggs over easy and breakfast potatoes	
BUFFALO HERO	13⁹⁹
nueske's ham, applewood smoked bacon, swiss and mozzarella with a fried egg, bistro sauce and breakfast potatoes	
SOUTHERN FRIED CHICKEN	12⁹⁹
served open-faced with milk gravy, applewood smoked bacon, a cheddar biscuit and breakfast potatoes	

BURGERS CHOICE OF FRIES or CREAMY COLESLAW

GRASSFED SIGNATURE BURGER {+}	13⁹⁹	BLACK BEAN BURGER {V}	11⁹⁹
1/3 lb. patty, roasted tomato aioli, pimento cheese and green chili on a brioche roll		poblano peppers, avocado and crispy onions on a brioche roll	

FRESH SALADS

HOUSE {GF}	4⁹⁹/7⁹⁹
organic mixed greens, grape tomatoes, cucumber, applewood smoked bacon, baby mozzarella and croutons with red wine vinaigrette	
GRILLED CHICKEN {GF/N}	11⁹⁹
organic mixed greens with red grapes, cucumber, blue cheese, golden raisins and walnuts with sweet & sour dressing	
BLACKENED SALMON CAESAR {+}	10⁹⁹
croustons, parmesan, romaine and caesar dressing	

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 ROASTED APPLE PANCAKES {V}	4⁰⁰
BREAKFAST POTATOES {V/GF}	2⁵⁰
WHITE MAC & CHEESE {V}	5⁰⁰
CHEDDAR BISCUIT {V}	3⁰⁰
GREEK YOGURT & HOMEMADE GRANOLA {V/GF/NS}	5⁰⁰
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 p.m. - Close

MONDAY:
Wine & Bovine
Try our chef selected steak special with featured wine pairing.
\$25/person

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 \$60/couple.

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



SIGNATURE COCKTAILS \$10 EACH

BUFFALO MOJITO

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

COSMO WITH A TWIST

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

BLUEBITZ

stoli blueberi, st. germain liqueur, lemon juice, cava

THIRD WARD BRIDGE

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

PEACH TEA

bourbon, peach puree, thyme infused simple syrup, lemon juice, iced tea

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

BUFFALO OLD FASHIONED

korbel brandy, apple, cherry, spices, orange bitters, ginger beer

BLOOD ORANGE

MARGARITA

jose cuervo silver, triple sec, blood orange pellegrino, lemon, lime

GRAPEFRUIT SWIZZLE

grapefruit vodka, lemonade, cranberry, rosemary simple syrup

ORANGE CRUSH

orange infused vodka, blood orange pellegrino, cranberry juice

CALYPSO CHARMETZ

pineapple rum, lime juice, ginger beer

RIVERSIDE LEMONADE

ketel one citroen, housemade lemonade, cucumber, lemon

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

seasonal fruit mascerated in wine

BOTTLED BEER

BELFAST GINGER BEER {NA}

LAKEFRONT NEW CRIST

BELL'S TWO HEARTED

LAKEFRONT RIVERWEST STEIN

BLUE MOON

MILLER HIGH LIFE

BUD LIGHT

MILLER LITE

CRISPIN HARD CIDER

NEW BELGIUM FAT TIRE

GREAT LAKES EDMUND FITZGERALD PORTER

NEW GLAZIUS MOON MAN

HACKET PSCHOTZ WEISSE

STELLA ARTOIS

KALIBER {NA}

ON TAP

LAGUNITAS PILS

ASK SERVER FOR OUR

LAKEFRONT IPA

CURRENT SELECTIONS

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!

SWEETS & SPARKLIES

GLASS / BOTTLE

SARACCO {italy} moscato

8 / 45

GARDIZ {veneto, italy} prosecco

8 / 36

COLONIA LAS LIEBRES {argentina} sparkling rose

8 / 45

VEUVE CLICQUOT YELLOW LABEL champagne half 50 / full 90

WHITE WINES

GLASS / BOTTLE

REVELRY {columbia valley} riesling

8 / 32

VISTA HILLS {willamette valley} pinot gris

10 / 40

VITICOLTURE SAN PIETRO {italy} pinot grigio

9 / 36

RIFF {italy} pinot grigio

9 / 36

HUNTER'S {new zealand} sauvignon blanc

10 / 40

MARQUIS DE GOULAIN VOUVRAY
{france} chenin blanc

9 / 36

SONOMA CUTTZER {russian river} chardonnay

11 / 44

RED WINES

GLASS / BOTTLE

HYBRID {lodi} pinot noir

9 / 36

SOTER PLANET OREGON {oregon} pinot noir

14 / 56

BLISS {mendocino} merlot

9 / 36

CLINE {california} zinfandel

8 / 32

FAMILIA BIANCHI {argentina} malbec

9 / 36

AMANCAYA {argentina} malbec - cabernet

14 / 56

TRAW POWER SHIRAZ {australia} shiraz

9 / 36

MOUTON NOIR {oregon/washington} syrah-cabernet

11 / 44

CASA L'ANGEL {spain} cabernet

9 / 36

GHOST PINES {sonoma} cabernet

14 / 56

WEEKEND BRUNCH

SATURDAY & SUNDAY 10 am - 3 pm

Bottomless Mimosas. Spicy Bloodies.
Unique Twists on Brunch Classics.
Big Burgers & Salads and more!

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.

[HOSPITALITYDEMOCRACY.COM / EVENTS](http://HOSPITALITYDEMOCRACY.COM/EVENTS)