



**WATER
BUFFALO**

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

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

BURGERS CHOICE OF FRIES or CREAMY COLESLAW

GRASSFED SIGNATURE BURGER {+} 1/3 lb. patty, roasted tomato aioli, pimento cheese and green chili on a brioche roll	13⁹⁹	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
BLACKENED SALMON CAESAR {+} croustons, parmesan, romaine and caesar dressing	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 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

VITICULTURE 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)