



# BUFFALO THEORY

### **Adobo'd Peanuts / 3**

Long Braised. Shell On.

### **T'z Nuts / 5**

cashews. secret spice mix.

### **Grilled BBQ Oysters / 6.5**

Bacon. Scallion Confit. 5 Spice.

### **Tomato & Farmer's Greens Salad / 8**

shallots. salted egg vinaigrette.

### **Summer Tai Crudo / 10**

Raw Red Snapper. Garlic Olive Oil.  
Ponzu. Cucumber. Onion Flowers.

### **Yuba & Summer Squash / 8**

pickled radish & mustard. sesame.  
sichuan peppercorn oil.

### **'The Original' Crispy Adobo Wings / 10**

adobo glaze.

### **Salt & Pepper Calamari / 8.5**

5 Spice. Jalapeno-Calamansi Sweet and Sour Sauce.

### **Mushroom 'Fettuccine' / 11**

king trumpets. English peas.  
mushroom butter. chive medley. yuzu.

### **Peaches & Pork / 10**

Cebuano BBQ pork belly.  
grilled peaches. mustard greens.

### **Aranchino / 6.5**

Breaded & fried sticky rice. mushroom.  
shrimp. Chinese sausage. X.O. aioli.

### **LL's Buffalo Meatballs / 8**

Kaafir lime. Thai Basil. Marinara.  
Pecorino Romano

### **Gambas al Ajillo (4) / 11**

Head-On Kauai Shrimp. Adobo Sauce.  
Garlic. Chorizo de Bilbao.

### **Beer Braised Shortrib Shepherd's Pie / 14**

Japanese Curry. Carrots. Squash. Fennel.  
Mashed Potato-Yam. English Peas.

### **Fava-da / 8**

Asturian style pork and beans.  
pork trotter. Vigan longanisa. saffron.

### **Pica Pica Beef Salpicao / 12**

filet mignon. olive oil. garlic. Worcestershire.

### **Sisig and Grits / 12**

Pork medley. chili's & onions.  
poached egg. cheesy grits.

### **Fried Chicken Drums (a.k.a. Chicken Joy) / 12**

beer batter. sinigang seasoning.  
garlic fried rice. gizzard gravy.

### **BT Burger / 15**

Ground chuck & bison. tomato.  
cheese. greens. aioli. waffle fries.

### **Chicken Katsu Sandwich / 9**

cabbage slaw. cheese. 'bulldog' aioli.  
pan de sal. waffle fries.

## **SIDES**

**Waffle Fries / 7**

**Cheesy Grits / 6**

**Mashed Potato-Yam / 5**

**Garlic Fried Rice / 5**

**Coleslaw / 4**

## **DESSERT**

**Peach Pale Ale Frozen Kuhsterd / 5**

**Seasonal Cobbler / 6**

\*items subject to availability

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. These items may contain raw or undercooked ingredients. Before placing your order, please inform your server if anyone in your party has a food allergy.

18% gratuity added to parties of 8 or more.



## STAPLE BEERS

**Fort Point KSA / 6**  
*Kolsh-style ale / abv 4.6 / 16oz*

**Almanac Saison Dolores / 7**  
*Saison / abv 6.8 / 13oz*

**Hitachino Nest White / 12**  
*Belgian-style witbier / abv 5.5 / 10oz*

**Harmonic Rye Old Fashioned Pale / 7**  
*American pale ale / abv 5.4 / 16oz*

**Weihenstephaner Hefeweizen / 7**  
*German wheat beer / abv 5.4 / 16oz*

**The Bruery Mischief / 9**  
*Belgian-Style golden ale / abv 8.5 / 13oz*

**Fruli Strawberry / 10**  
*Belgian Fruit Beer / abv 4.1 / 10oz*

**Henhouse IPA / 7**  
*American IPA / abv 7.9 / 16oz*

**Firestone Luponic Distortion / 8**  
*American IPA / abv 5.9 / 16oz*

**Allagash Curieux / 11**  
*Bourbon barrel-aged Belgian-style tripel / abv 11 / 10oz*

**Calicraft Oaktown Brown / 6**  
*American brown ale / abv 6.7 / 16oz*

**Lost Abbey Judgement Day / 8**  
*Belgian-style Quadrupel / abv 10.5 / 10oz*

**Heretic Chocolate Hazelnut Porter / 8**  
*American porter / abv 7 / 13oz*

**Alesmith Speedway Stout / 9**  
*American Imperial Stout / abv 12 / 10oz*

**Mother Earth Cali Creamin' (NITRO) / 7**  
*Vanilla Cream Ale / abv 5.2 / 13oz*

## FEATURED BEERS

**Evil Twin Low Life Pilsner / 7**  
*Pilsner / abv 5.5 / 16oz*

**Alpine Willy Vannily Cream Ale / 7**  
*Wheat ale with vanilla / abv 4.9 / 13oz*

**Stillwater Extra Dry Sake Saison / 9**  
*Saison / abv 4.2 / 13oz*

**Dust Bowl Therapist Imperial IPA / 8**  
*American Imperial IPA / abv 11 / 13oz*

**Fieldwork Longshore IPA / 8**  
*American IPA / abv 7.3 / 16oz*

**Gigantic Hearts & Stars / 9**  
*Saison / abv 5.5 / 13oz*

**Calicraft Zero Anniversary IPA / 9**  
*American IPA / abv 5 / 16oz*

**Lagunitas High Westified Coffee Stout / 10**  
*Bourbon barrel-aged Imperial Coffee Stout / abv 12.9 / 10oz*

**Harmonic Express Yourself / 9**  
*Kettle sour with coffee / abv 8.1 / 10oz*

**Modern Times Passionfruit & Guava Fruitlands / 8**  
*Gose / abv 5 / 10oz*

**Heretic Agony / 10**  
*Sour ale / abv 6.5 / 10oz*

**Almanac Lavender Honey de Brettaville / 12**  
*Brett beer / abv 7 / 10oz*

**Allagash Nancy / 11**  
*Sour red ale with cherries / abv 6.3 / 10oz*

**Jolly Pumpkin Oro de Calabaza / 10**  
*Artisan wild ale / abv 8 / 10oz*

**Altamont Blood Orange Undersized IPA (NITRO) / 7**  
*Session IPA / abv 4.5 / 16oz*

BEER

WINE

### Sparkling

Varichon & Clerc Privilege Blanc de Blancs, Savoie, France NV **G / B**  
10 / 40

### Whites

2014 Vinum Chardonnay, Monterey **8**

2014 MacRostie Chardonnay, Sonoma Coast **14 / 56**

2015 Elizabeth Spencer Sauvignon Blanc, Mendocino **10 / 40**

2015 Dashe Cellars Riesling, McFadden Farm, Potter Valley **12 / 48**

### Rose

2015 Elizabeth Spencer Grenache Rose, Mendocino **10 / 40**

### Reds

2014 Leese-Fitch Cabernet Sauvignon **8**

2013 Benton-Lane Estate Pinot Noir, Willamette Valley **14 / 56**

2013 Taft Street Merlot, Alexander Valley **11 / 44**

2014 Ancient Peaks Cabernet Sauvignon, Paso Robles **11 / 44**

2013 Dashe Cellars Zinfandel, Dry Creek Valley **14 / 56**

## UP NEXT

**Hop Concept Mosaic and Eureka**  
*American IPA / abv 8 / 13oz*

**Coronado 20<sup>th</sup> Anniversary Ale**  
*Imperial IPA / abv 10 / 13oz*

**Freigeist Pimock**  
*Rhineland weizen / abv 5.3 / 13oz*

**Fieldwork Churro**  
*Cream ale with spices / abv 5.5 / 13oz*