

FOOD MENU

FROM THE GALLEY:
Pair a dish with one of our fine beers on tap.
Celebrate Beer! Celebrate Buffalo!

SHAREABLE PLATES

BAKED PRETZELS—11

Served with mustard and housemade beer cheese sauce.

LOADED TOTS—13

Tots smothered in Hayburner chili, queso, with cheddar, sour cream, chives.

FLIGHT OF DIPS—12

Street corn dip, queso, and pico de gallo served with tortilla chips.

SWEET BLUES—10

Sweet potato fries, bleu cheese crumbles, honey butter, green onions.

LOADED SPROUTS—12

Brussels sprouts, apples, sweet potatoes, red onions, finished with apple cider glaze.

PULLED PORK QUESADILLA—12

Smoked pulled pork, dark ale BBQ sauce, cheddar, pico de gallo.

STEAK TACOS—16

Flour tortillas (3), steak tips, pineapple salsa, red cabbage, cilantro sour cream.

HAYBURNER WINGS—17

Tossed in Hayburner IPA wing sauce, served Hot, Medium, Mild, with bleu cheese.

Also available: Garlic Parmesan, BBQ or Hot Honey.

FRIED PICKLES—10

Dill pickle chips, fried golden brown, served with chipotle ranch dipping sauce.

HAND-CUT POUTINE—12

Hand cut seasoned french fries topped with dark ale gravy and cheese curds.
Add Pulled Chicken-5, Smoked Pulled Pork-5, Chopped Steak-6

FRIED CHEESE CURDS—12

Garlic breaded cheese curds served with roasted red pepper marinara.

NACHOS—13

Housemade tortilla chips, topped with queso, pico de gallo, fresh jalapeño, shredded lettuce and cilantro sour cream.
Add Pulled Chicken-5, Smoked Pulled Pork-5, Chopped Steak-6

BURGERS & SANDWICHES *Served with our hand-cut fries, a signature sauce and pickle.*

Substitute a Beyond Burger Patty or gluten-free roll for an additional \$3 each

CHEDDAR BACON BURGER—16

Premium Angus ground beef, sharp cheddar cheese, bacon, spicy mayo, LTO.

WILD MUSHROOM BURGER—16

Premium Angus ground beef, roasted garlic aioli, cremini mushrooms, caramelized pears, Swiss cheese, LTO.

ANGRY MULE BURGER—16

Premium Angus ground beef, pepper jack cheese, fresh jalapeño and banana peppers, spicy mayo, LTO.

SHRIMP PO' BOY—15

Breaded shrimp, coleslaw, spicy remoulade served on a toasted hoagie roll.

BLACK BEAN MELT—16

Grilled black bean patty, avocado spread, pepper jack, pico de gallo, jalapeños on grilled sourdough.

STEAK SANDWICH—18

Chopped steak sandwich served with sweet peppers, onions, provolone cheese, dark ale glaze, garlic mayo on a toasted hoagie roll.

LARGE PLATES

CHICKEN MAC AND CHEESE—17

Alfredo and cheddar cheese, topped with seasoned fried chicken breast.

SOUTHWESTERN BOWL—13

Pico de gallo, black bean corn relish, cheddar cheese, avocado, chipotle ranch, served over wild rice.
Add Grilled Chicken-5, Chilled Shrimp-6, Steak Tips-7

LEMON PEPPER SALMON—18

Pan seared lemon pepper crusted salmon, arugula tomato avocado salad with garlic parmesan fingerling potatoes.

BREUBEN—17

Corned beef brined in dark ale, sauerkraut, Swiss cheese, Thousand Island dressing.

HOT HONEY CHICKEN SANDWICH—16

Hot honey coated chicken breast, cilantro sour cream, pickled red onion, lettuce, cucumber. Available fried or grilled.

TURKEY CLUB WRAP—13

Sliced turkey breast, bacon, lettuce, tomato, mayo in a sun dried tomato wrap.

ROASTED VEGGIE WRAP—12

Grilled zucchini, yellow squash, red bell peppers, red onion, spring mix and roasted garlic aioli in a spinach tortilla.

Add Grilled Chicken-5, Chilled Shrimp-6, Steak Tips-7

PULLED PORK—15

Slow smoked pulled pork, dark ale BBQ sauce, coleslaw, served on a toasted Costanzo roll.

BEEF ON WECK—16

Thin sliced roast beef on a toasted kimmelweck roll, served with a side of horseradish and au jus.

SUNDRIED TOMATO TORTELLINI—16

Ricotta cheese stuffed tortellini, spinach, onions, cherry tomatoes tossed in sundried tomato pesto cream sauce.
Add Grilled Chicken-5, Chilled Shrimp-6, Steak Tips-7

PORK BELLY STIR FRY—17

Pork belly, red peppers, bok choy, broccoli, wild rice, toasted sesame, green onion, Korean barbecue sauce.

STEAK FRITES—19

6 oz flat iron steak, housemade compound butter, seasonal vegetable, served with hand-cut fries.

SOUPS & SALADS

HAYBURNER CHILI—10

Ground beef chili made with Hayburner IPA, topped with sour cream, red & green onion and cheddar.

FRENCH ONION SOUP—10

Beef stock, sherry, croutons topped with provolone.

CAESAR SALAD—11

Romaine, sourdough croutons, parmesan, Caesar dressing.

MIXED BERRY SALAD—13

Spring mix topped with strawberries, blueberries, avocado, goat cheese, toasted walnuts, berry vinaigrette dressing.

COBB SALAD—13

Romaine, bacon, avocado, red onion, tomato, boiled egg, bleu cheese crumbles, lemon vinaigrette dressing.

Add to any salad: Grilled Chicken-5, Pulled Chicken-5, Smoked Pulled Pork-5, Chilled Shrimp-6, Steak Tips-7, Chilled Salmon-7

PIZZAS

Substitute cauliflower crust for an additional \$6

MARGHERITA—15

Housemade tomato sauce, fresh mozzarella, fresh basil.

WHITE—15

Garlic butter, mozzarella and parmesan cheeses, sliced tomato, fresh basil.

CLASSIC PEPPERONI—16

Housemade tomato sauce, mozzarella, cup and char pepperoni.

GARDEN—17

Housemade tomato sauce, mozzarella, mushrooms, onions, spinach, bell peppers.

NASHVILLE—18

Bechamel base, Nashville hot maple chicken, mozzarella cheese, pickles.

SIGNATURE SAUCES

Served with our hand-cut fries.

- Roasted red pepper balsamic ketchup
- Hot honey
- Excavator BBQ
- Roasted garlic mayo
- Malt vinegar aioli
- Chipotle ranch

SIDES—5

- Wild rice
- Mac and cheese
- Tots
- Side salad
- Seasonal vegetables
- Hand-cut fries

CELEBRATE BEER. CELEBRATE BUFFALO.



CELEBRATE BEER. CELEBRATE BUFFALO.

The Erie Canal opened in 1825, connecting the Great Lakes with the Atlantic Ocean by way of the Hudson River. When the plan for the Canal was presented, skeptics never thought it would materialize. They jokingly referred to it as “Clinton’s Big Ditch” after the New York State governor who championed the project. But when it was filled with water, the Big Ditch changed Buffalo forever and marked the beginning of more than 100 years of prosperity for the City of Buffalo.

The Big Ditch remains a part of us today. We still embody the spirit of the men that built the Canal with their bare hands. As with the prosperity that followed the completion of the Canal, Buffalo today is a city reborn. And those who are shaping the next 100 years of prosperity are the ones we brew Big Ditch beer for – a beer that celebrates our roots and serves as a reminder that the Buffalo of the future is being built with the same strength, pride and ambition that created the Erie Canal nearly two centuries ago.

Made from the best ingredients available, and crafted with just the right balance of art and science, Big Ditch beers are innovative, flavorful and drinkable...glass after glass.