

# FALLEY ALLEN

## kitchen & bar

### STARTERS

French Onion Soup.....	8
Short Rib Dumplings / Gruyere Toast / Thyme	
“Billy Ogden’s” Stuffed Banana Peppers.....	11
Rustic Toast / Garlic Oil / Parsley	
Crispy Bao Buns.....	10
Kimchi / Sriracha Mayo / Pickled Jalapeño / Cilantro Choice of: Pickled Vegetables / Short Rib (+3) / Salt & Pepper Shrimp (+3)	
Poké.....	13
Hawaiian Style Tuna / Ginger / Soy / Scallion / Macadamia Nuts / Water Chestnuts	
Salt & Pepper Shrimp.....	12
Fried Rice / Ginger / Scallion / Thai Chili / Rice Wine Vinaigrette	
Maple & Mustard Glazed Pork Belly.....	14
Cajun Sweet Potato Hash / Red Pepper / Smoked Onion Purée	

### GARDEN

Roasted Beet Salad (GF).....	11
Pistachio / Grapefruit / Honey Yogurt / Bleu Cheese	
House Made Fresh Mozzarella.....	11
Warm Golden Tomato / Buttery Baguette / Maché	
Baby Kale & Goat Cheese (GF).....	11
Red Delicious Apples / Quinoa / Apple Cider Vinaigrette / Walnuts	
Warm Pear & Arugula (GF).....	11
Dried Bing Cherries / Ricotta / Pepper / Honey / Hazelnuts / Pickled Shallots	

### PUB FARE

**ALL SANDWICHES COME WITH YOUR CHOICE OF AN ADDITION**

Falley Burger.....	13
Chip Dip / Salt & Pepper Chips / Pickles	
All-American Burger.....	13
Velveeta / Lettuce / Tomato / Onion	
Braised Short Rib Beef on Weck.....	14
Horseradish / Gravy / Pickles	
Steak Sandwich.....	15
Banana Pepper / Provolone / Garlic Toast	
Ramen Fried Chicken Fingers.....	12
Sweet Chili / Kimchi / Bleu Cheese	
“Banh-Mi”.....	13
Marinated Beef / Pickled Vegetables / Peppadews / Spicy Mayo	
Grilled Chicken Sandwich.....	12
Avocado / Buttermilk Ranch / Bacon	
Kimchi Fried Rice.....	14
Choose: Organic Fried Chicken (+4) / Salt & Pepper Shrimp (+4) / Short Rib (+5)	

### FLAT BREAD PIZZA

Cheese & Pepperoni.....	13
Fresh Mozzarella / Pepperoni / Basil	
Wild Mushroom.....	14
Goat Cheese / Melted Leeks / Truffle Oil	
Banana Pepper.....	14
Sausage / Roasted Garlic	
Pear & Gorgonzola.....	13
Arugula / Truffle Honey	
Buffalo Chicken Finger.....	14
Frank's Hot Sauce / Bleu Cheese / Celery	

### ADDITIONS

Skillet Mac-N-Cheese.....	7
Panko / Velveeta	
Farro Risotto.....	8
Pecorino Romano / Wild Mushrooms	
Cheesy Hasselback Potato.....	7
Gruyere Bechamel	
Brussel Sprouts (GF).....	7
Bacon / Maple Syrup	
Grilled Cauliflower (GF).....	7
Cajun / Romano Cheese	
Sweet Potato Fries.....	7
Honey / Parsley	

### HISTORY: LEWIS FALLEY ALLEN

Lewis Falley Allen was born in Massachusetts in 1800, and arrived in Buffalo in 1827, during an industrial boom unprecedented in other cities in the country. As a secretary and financial manager of the Western Insurance Company Allen accumulated enough money to buy 29 acres of land near current day Main Street.

Allen's favored nephew, Grover Cleveland, was preparing to move to Ohio, but Allen convinced him to remain in Buffalo. Cleveland listened to his uncle and pursued a legal career which led to politics, eventually becoming both the 22nd and 24th U.S. President.

As the population continued to blossom Allen began selling off parcels of his valuable land. As he did this he began driving his shorthorn cattle west to a large pasture with ample space for his herd's grazing needs. The well-trod path was named Allen Street in 1888. Allen pursued horticultural interests as well, which led to the planting of elm trees which still line the city today.



We can accommodate allergic, vegan, and gluten free requests.

KITCHEN HOURS: SUN-THURS 5-11, FRI-SAT 5-12 · BAR HOURS: MON-SUN, 4-4

# FALLEY ALLEN

## kitchen & bar

### COCKTAILS

#### VOODKA

Melon Mule.....	10
Goose Melon / Ginger Beer / Bitters / Lime Juice / Garnish Mint	
White Cosmo.....	10
Stoli Citrus Vodka / OJ / Lime Juice / St. Germaine / Grapefruit Juice Shaken / Lime Garnish	
Mr. Mason.....	10
Cucumber Vodka / Lime Juice / Simple Syrup / Soda Water / Muddled Strawberry & Basil	

#### GIN

Gin Gin Mule.....	10
The Botanist Gin / Simple Syrup / Ginger Beer / Muddled Mint Leaves	
Falley Negroni.....	10
The Botanist Gin / Campari / Sweet Vermouth / Orange Liqueur Curacao Orange Twist	
The Intervention.....	11
Tanqueray / Simple Syrup / Lemon Juice / Muddled Cucumber & Mint	

#### TEQUILA

Tijuana Pharmacy.....	10
El Jimador / Cointreau / Blood Orange Purée / Lime Juice / Splash of Simple Syrup	
Jalapeño Hopper.....	10
El Jimador / Simple Syrup / Lime Juice / St. Germaine / Jalapeño Chilies	

#### BOURBON

Kentucky Maid.....	11
Woodford Reserve / Muddled Mint & Cucumber / Simple Syrup / Lime Juice	
Black Manhattan.....	11
Bulleit Bourbon / Amaro / Bitters	

#### WHISKEY

Maple Whiskey Smash.....	10
Jack Daniel's / Maple Syrup / Lemon Juice	
The Boulevardier.....	11
Old Forester / Campari / Sweet Vermouth	

#### WINE COCKTAIL

The Madam.....	11
Stellina Di Notte Prosecco / St. Germaine / Apple Juice / Soda	

### CHAMPAGNE

Champagne Mojito.....	8
Simple Syrup / Light Rum / Lime Juice / Champagne / Mint (not muddled)	
French 75.....	10
Tanqueray / Simple Syrup / Lemon Juice / Champagne	

#### BY THE BOTTLE

Wycliff.....	50
Veuve Clicquot.....	125
Möet Rosé Imperial.....	125

### WINE

#### RED BY THE GLASS

Sledgehammer Cabernet Sauvignon.....	8
Woodwork Pinot Noir.....	8
Greg Norman Malbec.....	9
Gabbiano, Dark Knight, Super Tuscan.....	9

#### WHITE BY THE GLASS

A By Acacia Chardonnay.....	8
Stellina Di Notte Pinot Grigio.....	7
Washington Hills Riesling.....	7
Line 39 Sauvignon Blanc.....	9
Stellina Di Notte Prosecco.....	11
Day Owl Rosé.....	9

#### RED BY THE BOTTLE

Beaulieu Vineyards Napa Cabernet.....	49
Belcreme de Lys Pinot Noir.....	29
Cht. St. Jean California Merlot.....	38
Red Riot Raucous Red Blend.....	35

#### WHITE BY THE BOTTLE

Sonoma Cutter Russian River Valley Chardonnay.....	38
Dr. Frank Semi Dry Riesling.....	34
Squealing Pig Sauvignon Blanc.....	35
M de Minuty Provance Rose.....	36
Santa Margerita Pinot Grigio.....	42

### BEER

Labbatt's Blue / Blue Light / NA Bottle.....	4
Bud Light Bottle.....	4
Heineken Bottle.....	5
Mich Ultra Bottle.....	4
Corona Bottle.....	5
Miller Lite Bottle.....	4
Ballast Point Grapefruit Sculpin IPA Bottle.....	6
Blue Moon White Ale Bottle.....	5
Ellicottville Blueberry Bottle.....	5
Southern Tier IPA Bottle.....	5
Sierra Nevada Pale Ale Bottle.....	5
Empire Black Magic Stout Bottle.....	6
Fat Tire Amber Bottle.....	5
Amstel Light Bottle.....	5
Big Ditch Hayburner IPA Can.....	6
Pabst Blue Ribbon 16oz Can.....	5
Woodchuck Seasonal Cider Bottle (GF).....	5

KITCHEN HOURS: SUN-THURS 5-11, FRI-SAT 5-12 · BAR HOURS: MON-SUN, 4-4