



B HOFBRÄUHAUS BUFFALO



Lunch Menu

SOUP OF THE DAY 6

CREAMY BAVARIAN POTATO SOUP with fresh vegetables and sliced sausage 6

RIESEN OKTOBERFEST BREZEN

Jumbo Pretzel served with sweet onion mustard and warm bier cheese 12

POTATO PANCAKES

3 crisp and golden brown potato pancakes served with apple sauce & sour cream 10

GURKENSALAT

Bavarian cucumber salad with sour cream and dill dip 5

HB SALAD

Crisp seasonal greens, tomatoes, cucumbers and our Haus dressing 5

BROTZEITTELLER

Charcuterie board with German delicatessen cuts, cheese, pickled Gherkins, onion mustard, rye bread and butter 18

LARGE BAVARIAN SALAD PLATTE

Crisp seasonal greens, tomatoes, cucumbers and our Haus-dressing 10 Add grilled chicken 6

REUBEN SANDWICH

With our delicious sauerkraut, marble rye bread, Russian dressing & served with French fries 16

MARINATED & SLOW OVEN ROASTED BEEF ON WECK

Served on our daily fresh baked housemade Kümmelweck, grated horseradish, au jus and French fries 16

10oz GIANT BREW MASTER BURGER

With our beer cheese, frizzled onions and French fries 16

SCHNITZELSEMMEL

Breaded chicken breast fried golden brown and served on a crispy Kaiser roll with traditional

NÜRNBERGER ROSTBRATWÜRSTL

Three roasted pork sausages with imported sauerkraut and mash potatoes 14

GEFLÜGEL BRATWURST

Grilled chicken sausages served with imported sauerkraut, mash potatoes and onion mustard 15

SCHNITZEL WIENER ART

Classic breaded pork cutlet served crisp and golden brown with cranberries and housemade Bavarian potato salad 16

PANIERTES JÄEGERSCHNITZEL

Pan fried served with golden brown spätzle and mushroom cream sauce, garnished with fried onions and cranberries 18

Brunch

GERMAN PFANNKUCHEN 12

Served with apple Grand Marnier compote

AUSTRIAN KAISERSCHMARRN 12

Ripped pancake caramelized with sugar, Kraken rum, raisins and apple sauce

SUMMER SALAD WITH CHICKEN BREAST 18

Served with Arcadia mix and citrus grilled chicken breast, candied pecans, sliced strawberries, dried cranberries, Feta cheese & Balsamic basil emulsion

GERMAN GRILLED CHEESE 12

Topped with a fried egg, smoked pork loin, crispy bacon, Swiss cheese and Paprika Bechamel

CLASSIC BREAKFAST 12

Scrambled or sunny side up eggs, crispy bacon, Nürnberger brats and potato pancakes

SUMMER SALAD WITH SALMON 22

Served with Arcadia mix and grilled salmon, candied pecans, sliced strawberries, dried cranberries, Feta cheese, & Balsamic basil emulsion 22

BRUNCH PLATTER 60

Serves 3-5 people! Served with a fresh baked massive pretzel, bacon wrapped cheese Krainer, Nürnberger bratwurst, chicken brats, pork Schnitzel fingers, beer cheese dip and chips, Obatzda, bacon cabbage salad, sweet mustard & spicy onion mustard.



RIESEN BLOODY MARY 22

Haus Bloody Mary mix served in a 1.0 liter stein. Garnished with a small pretzel, celery, sausage, cheese and olives.

HAUS BLOODY MARY 10

Haus Bloody Mary mix served in a 0.5 liter stein. Garnished with a celery stick and cheese.

HAUS MIMOSA - 3 PITCHER 18

Classic Mimosa with champagne and orage juice served in a 0.3 liter stein.

MOOSBEERE MIMOSA 5

Champagne and cranberry juice. Served in a 0.3 liter stein.

HAUS SANGRIA PITCHER 25

HAUS DRAFT 0.5 Liter 8, 1.0 Liter 14

Choose from our Premium Lager, Dunkel, Hefe Weizen or monthly seasonal draft. All brewed in haus!

BIER INFUSIONS 1

Lager - lemon-lime Hefe Weizen - blood orange Dunkel - coffee

SPIKED COLD BREW 10

Salted caramel

ONDA TEQUILA SELTZER 8

Blood Orange or lime

HIGH NOON VODKA SELTZER 9

Pineapple or watermelon

WHITE CLAW SELTZER 7

Black cherry or mango

CLARKSBURG CIDER 8

Choice of CranGinger or Shout made here in Lancaster, NY



ABV 5.1%

Premium Lager

An elegant full bodied lager, slightly malty with a superbly well balanced flavor

1.0 Liter, 14

0.5 Liter, 8



ABV 5.5%

Dunkel

A flavorful dark lager, malty and hoppy with a subtle sweet finish

1.0 Liter, 14

0.5 Liter, 8



Hefe Weizen

A refreshing and aromatic wheat beer with fruity notes and a mild and sweet finish 0.5 Liter, 8

ABV 5.1%