FOOD B4 FOOD

POTSTICKERS | 8.5
Five crispy Chinese dumplings filled with ten yaki chicken, scallions, garlic & Napa cabbage, served with sweet & spicy Asian dipping sauce

BLUE CRAB DIP | 15
Blue crab meat mixed with garnish, mozzarella & cream cheese. Fresh herbs, diced red peppers & onions, baked in the oven, served with grilled, roasted garlic Naan bread

BANH MI NACHOS | 13
Voted "best bite" at the taste of East Aurora 2017. Fried wontons topped with Vietnamese pulled pork, pickled carrots & red peppers, green onions, candied jalapenos & fresh-pulled cilantro, drizzled with toasted sesame-sriracha aioli

SOUPE-R

ULTIMATE BAKED POTATO | 5/8
Tender Red potatoes. Applewood smoked bacon & Wisconsin cheddar cheese in a rox-thickened chicken stock with sautéd garlic & chopped chives. Topped with sour cream.

DRESSINGS

Red Balsamic Vinaigrette
Cucumber Wasabi
Strawberry Poppy
Honey Chipotle Ranch
Balsamic Vinaigre & EVOO

ADDITIONS

• +2oz Julienne Grilled Or Grilled Chicken | 6
• +2oz Grilled And Sliced Tenderloin | 17
• +1oz Skewer of Sweet Chili Glazed & Char-Grilled Tiger Shrimp | 5
• +1oz Crispy Tofu | 5
• +2oz Pan Seared Akara Salmon | 15

NOT SO RABBIT FOOD-ISH

HOUSE | 6/10
Mix field greens with heirloom grape tomatoes, roasted red onions, smoked gouda & butter-herb croutons

GRILLED CAESAR | 10
Fresh romaine heart brushed with Meyer lemon infused olive oil. Lightly chargrilled, drizzled with house made caesar dressing, a touch of fresh squeezed lemon juice, fresh grated parmesan cheese, daily baked artisan herb croutons & sliced heirloom grape tomatoes

STRAPPLE SALAD | 16
Arugula & spring mix with fresh sliced strawberries, crispy apple chips, applewood smoked bacon, panko breaded goat cheese balls & toasted sliced almonds, topped with balsamic glazed & grilled sliced chicken breast. Recommended dressing: Strawbery Poppyseed

INVENTIVE SANDWICHES

Served with sweet-spicy pickles & M&Ms spice rubbed all natural skin-on Fries or upgrade to a different tasty side!

PANKO CHICKEN | 14
Tender, boneless, skinless, panko breaded chicken breast, served on a toasted Ciabatta roll with crispy Applewood smoked bacon, Pepper jack cheese. American Honey bourbon-chipotle remoulade, crispy lettuce & fresh tomato

SHRIMP PO’ BOY | 16
Lightly coated in a Louisiana hot-banded tiger shrimp, flash-fried, served on a toasted baguette with Creole remoulade, sliced tomatoes, pickles & traditional New Orleans vinegar slaw. You’ll be saying “Let the good times roll”!

MANGIA STEAK | 16
Thick-cut Italian garlic bread, topped with herb-garlic goat cheese, fresh arugula, oven-roasted tomatoes, grilled & sliced with fresh basil, finished with a drizzle of balsamic reduction and a crispy onion nest

CHICKEN & WAFFLE SANDWICH | 16
Freshly made Belgium chive waffle, sliced in half, filled with crispy apple chips, buttermilk mashed potatoes, panko fried chicken breast, jalapeno coleslaw, Applewood smoked bacon, sliced Wisconsin cheddar & drizzled with spicy maple mayonnaise

FRESH HANDMADE BURGERS

Our burgers are a half-pound custom blend of freshly ground chuck, short rib & sirloin made just for us! Char-grilled and served on a toasted brioche bun with arugula, fresh tomatoes and crispy onion nest. Order one of our signatures burgers or custom make your own served with sweet spicy pickles & M&Ms spice rubbed all natural skin-on fries, or upgrade to a different side

CRUSTED CHORIZO, Cheddar/Bacon, Pepper Jack, Scallions | Applewood Smoked Bacon | 12 * Fried Egg | 1.5

GLUTEN-FREE BUN | 2.5
Substitute a GF bun for $1 extra

HAMBURGER | 13
Grüner

BACON JAM BURGER | 16.5
Maple bacon bourbon jam, Corgonzo cheese, cage-free fried egg

PB&J BURGER | 16.5
Crunchy organic, peanut butter, Applewood smoked bacon, blackberry jam and fontina cheese. A fantastic combination. Don’t knock it until you try it!

CREATIVE ENTREES

CHICKEN CAPRESE | 23
Two-oversized grilled chicken breasts, topped with balsamic pesto, fresh milk mozzarella & oven roasted heirloom tomatoes, drizzled with balsamic reduction, served over smoked gouda shells & cheese with charred asparagus

AKURA COFFEE STEAK | 28
Grilled and sliced 16oz Kona coffee, brown sugar & spice rub. Applewood smoked citizens with crispy cut sirloin steak, topped with crispy onion nest, served over creamy Yukon gold mashed potatoes with charred asparagus

SOUT’N TURF BURGER | 18
Crispy lobster & crab cake, served on top of our custom blended burger, spicy red pepper aioli

WILD GAME BURGER | MR | 18
Wait, until you hear what wild game we are featuring today, changes daily! Kangaroo, elk, boar, duck, venison, yak, bison, kobe, camel, unicorn, wooly mammoth, ostrich & more!

CAPRESE TURKEY BURGER | 15
Fresh patty of ground white & dark meat ground turkey with rosemary & garlic, topped with fresh milk mozzarella, oven-roasted tomatoes, basil pesto & balsamic drizzle

AKURA SALMON | 27
But pan-seared & glazed Akura salmon, topped with mango salsa, served over coconut ginger basmati rice with sauteed baby bok choy

SMOKED GOUDA SHELLS & CHEESE | 16
All white meat smoked pasta located with our signature smoked Gouda cheese cream sauce, topped with crushed Ritz crackers. You will never want boring mac ’n’ cheese again!

• +Grilled Chicken | 6
• +Grilled Tiger Shrimp | 8
• +Grilled Steak | 12
• +Crispy Tofu | 5

SPICY VEGAN BURGER | 14
House-made vegan mixture of black beans, roasted corn, garlic, pancho breadcrumbs, fresh cilantro, sliced jalapenos, red peppers, onion & spices, topped with fresh mango-estarrana salsa, served on a baked, vegan ciabatta roll

NO MOO FOR YOU | 16
The famous Beyond Burger (looks like a beef burger, tastes like a beef burger, 100% vegan) topped with hippie sauce, cheddar "cheese", chopped romaine, sautéed mushrooms, vine-ripened tomatoes & crispy onion ring fries, served on a toasted vegan ciabatta bun

SHABU-SHABU | 15
Vegan hide, home-stewed and crushed vegetable dashi broth, baby bok choy, julienne carrots, green onions, forest mushrooms, baby bean, corn sprouts & ramen noodles, served with sriracha & hoisin

• +Grilled Chicken | 6
• +Grilled Tiger Shrimp | 8
• +Grilled Steak | 12
• +Crispy Tofu | 5
ONE HAND TACOS
4.5 inch warm organic flour tortilla, topped with cotija cheese, shaved radish, mango salsa, red pepper aioli & fresh cilantro.
Choice of one per order.
CARNITAS (Pork) | 4
POLLO (Chicken) GF | 4
BACALAO (Crispy Cod) | 4

PUB MENU
PIZZA LOGS | 8
A WNY tradition! Four eggroll wrappers filled with sliced mozzarella & pepperoni, rolled up & flash fried, served with warm house made marinara sauce.
FRIED GOAT CHEESE | 9
Fried Panko breaded & fried goat cheese balls, served with warm house-made marinara sauce
THICK-CUT ONION RINGS | 7
A basket of thick-cut onion rings, served with house smoky & sweet bbq sauce
EL MACHO NACHOS | 13
A mound of fresh made tri-colored tortilla chips with black olives, black beans, roasted corn & fresh tomato salsa, Mexican queso, shredded cheddar & Monterey jack cheese, baked in the oven, topped with shredded lettuce, diced tomatoes & finished with Mexican crema & fresh cilantro
• 5oz Grilled & Diced Beef Tenderloin 7
• 4oz Grilled Chicken 6
• 4oz Crispy Chicken 6
• Crispy Tofu 5
CRISPY SHRIMP BASKET | 13
Seven jumbo conmeal & buttermilk hand-battered spicy tiger shrimp, flash-fried, served over Miami spice rubbed all natural skin-on fries with a side of house cocktail sauce

CHICKEN WINGS, BONELESS WINGS & TENDERS
CHICKEN WINGS & BONELESS WINGS
Our jumbo wings & tasty boneless wings have been said to be "the best in the world" by Leonard DiCaprio & Lebron James (not real). Served with celery and blue cheese.

Chicken Wings
Single (8) | 12
Double (16) | 22

Boneless Wings
Single (8) | 8.95
Double (16) | 16.95

Sauces: Mild, Medium, House Hot, House Sweet & Smoky BBQ, Honey Mustard, Honey Chipotle, Gold Rush, Pub Rub, Asian, Boom Boom

Char-Grilled - Add $2.5 Per Wing, Extra Celery - $0.70, Extra Ranch - $0.75, Extra Sauce - $0.75, Extra Blue Cheese - $0.90

DUCK WINGS | 12.5
Crispy fried Maple Leaf Farms duck wings tossed in a sweet Asian chili sauce, white sesame seeds & topped with green onions

SWEET POTATO FRIES | 7
A basket of natural skin-on sweet potato fries tossed with honey butter

MIAMI SPICE FRENCH FRIES | 6
A basket of Miami spice (garlic, sea salt, onion, turmeric, cumin & paprika) rubbed all natural skin-on fries, served with roasted garlic aioli
• LOADED - Applewood smoked bacon, shredded cheddar & Monterey jack cheese, baked in the oven, topped with green onions and served with sour cream | +3

PUB PLATTER | 16
All of your favorites on one plate - 2 pizza logs, 2 goat cheese balls, 2 homemade chicken tenders, onion rings, all topped with our Miami spice rubbed natural skin-on fries, served with bbq, honey mustard & marinara sauces

FISH FRY (SERVED ON FRIDAY ONLY)
A WNY tradition, fresh every week, served with Miami spice fries, cole slaw & a garlic knot.

BEER BATTERED OR BAKED | 13.5
CAJUN CRUNCH | 14
Panko breaded, lightly Cajun seasoned & golden brown, crispy on the outside, moist & flaky on the inside

BAKED BUTTER CRISP | 14
Fresh Haddock, topped & baked with crushed Ritz crackers & a touch of fresh drawn butter. Delicious!

ITALIANO BROILED | 14
Broiled Haddock seasoned with lemon pepper, garlic and white wine topped with sliced tomatoes, parmesan cheese & topped with fresh basil

GARLIC PARMSAN CRUSTED | 14
Baked with a crust of Panko bread crumbs, garlic & parmesan

SEAFOOD BAKED | 16.5
Topped with a fresh lobster & crabmeat stuffing. No imitation here!

MENUS

THANK YOU FOR VISITING THE GRIFFON GASTROPUB. CONTINUE LIVING THE #PUBLIFE AT OUR OTHER LOCATIONS!