



A New Orleans neighborhood bar.

Appetizers & Sides

Boudin Balls 🍷 <i>Boudin meatballs, deep fried, topped with our spicy crawfish cream sauce.</i>	\$14.25	Bleu Cheese Cole Slaw	\$7.50
Red Beans & Rice (cup)	\$9.00	Wisconsin Cheese Curds	\$9.25
Bratwurst Jambalaya (cup)	\$9.50	French Fries <i>Add Cheese, or Jalapeños for \$1.00 each.</i>	\$6.50
		Onion Rings	\$10.00

Wings & Burgers

Buffa-lo Wings – Six Buffalo wings, Buffa’s Style. Tell your server how spicy you like them, mild, medium, or hot.	\$14.50
BBQ Wings – Six wings with our tasty house made BBQ sauce.	\$14.50
The Buffa Burger – A half-pound of blackened ground beef. Topped w/cheddar cheese & dressed to the side.	\$14.50
The Buckaroo Burger – A half-pound burger w/ BBQ sauce, lettuce, tomato, Swiss cheese, bacon, & onion ring.	\$16.25
The Patty Melt – A half-pound burger with Swiss cheese & onions on rye.	\$16.25
Veggie Burger – Spicy black bean patty with tomato, lettuce & Creole Mustard.	\$11.25

**Our wings come with celery and Bleu Cheese dressing.
Want it “hurt yourself” spicy? Add Smoked Ghost Pepper to any wings or burger for \$3.50**

Sandwiches

Redfish PoBoy – A blackened redfish fillet, dressed with lettuce, tomato, and our Sambal sauce.	\$20.00
The Brat – A delicious Johnsonville Brat, soaked in beer, & grilled, w/onions or kraut.	(1) \$9.50 (2) \$14.00
The Reuben – Corned Beef & Sauerkraut with Thousand Island Dressing & Swiss Cheese on grilled rye bread.	\$17.00
BLT – Bacon, tomato & lettuce on your choice of bread w/mayo, Sambal, or Creole mustard.	\$10.00
Grilled Cheese	\$7.00

All burgers and sandwiches served with fries.

House Specialties

House Salad <i>Lettuce with mushrooms, red onion, and carrot. Perfect to get your meal started! Dressings: Bleu Cheese, Sweet Garlic Vinaigrette, or Thousand Island</i>	sm. \$8.00 / lg. \$12.00
Bratwurst Jambalaya <i>Chuck’s award winning recipe. Johnsonville Brats soaked in beer & onions, then added to a super-secret jambalaya recipe. Yum!</i>	cup \$9.50 / bowl \$13.50
Red Beans & Rice <i>Made from an old family recipe and slow-cooked to perfection. Add Smoked Sausage for \$3.00.</i>	cup \$9.00 / platter \$12.00
Alfredo Pasta <i>Fettuccine tossed into a creamy parmesan Alfredo sauce. Served with toasted French bread. Add grilled chicken for \$8.00.</i>	\$12.00
Crawfish Fiesta Pasta 🍷 <i>Our wildly popular crawfish sauce folded into fettuccine with cheddar cheese. Served with toasted French bread.</i>	\$16.00

🍷 — contains shellfish.
**A 20% gratuity will be added to parties of 5 or more.
We are happy to split checks equally on up to 3 credit cards.**

BEVERAGE MENU



Local Beers

Abita Amber	\$5.00
Faubourg Lager	\$5.00
Faubourg Westwego IPA	\$7.00
Gnarly Barley Jucifer	\$7.00
Gnarly Barley Korva Porter	\$7.00
Nola Blonde	\$5.00
Paradise Park Lager	\$5.00
Urban South Holy Roller IPA	\$6.00
Rotating Craft Beer	\$7.00

Domestic Beers

Bud Light	\$4.00
Miller Lite	\$4.00
Miller High Life	\$4.00
Pabst Blue Ribbon	\$4.00

Quarantine

Corona	\$6.00
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Wine

Chardonnay	\$8.00
Brut de Blanc	\$6.00
Cabernet	\$8.00
Sauvignon Blanc	\$8.00
Pinot Grigio	\$8.00

Cocktails

Well Drinks	\$6.00
Call Drinks	\$8.00
Premium	\$9.00 and up

Non Alcoholic

Coffee or Iced Tea	\$3.00
Bottled Water, Whole Milk, Juice (Grapefruit, Pineapple, Orange, Cranberry)	\$3.00
Cola, Diet Cola, Lemon/Lime, Ginger Ale (Fountain)	\$3.00
Barqs (in glass bottles)	\$4.00
Big Easy Energy	\$5.00

Buffa's Stuff

Buffas T-Shirts <i>Black with red logo or white with icon logo</i>	S-XL \$18.00 / 2L-3L \$21.00
Buffa's Baseball Cap <i>White or black</i>	\$16.00
Hot Sauce <i>Mango, Jalapeño, Cayenne, Crushed Chipotle, Habanero & Garlic, Habanero XXX</i>	\$6.00
Caribbean Hot Mustard	\$8.00
Coozies	\$5.00
Coffee Mug	\$6.00
Live from the Back Room CD	\$8.00