



FOOD

Appetizers & Sides

Boudin Balls 🍷 - with crawfish sauce	\$14.75	Fried Green Beans	\$9.75
French Fries Add Cheese or Jalapeños for \$1.00 each	\$7.00	Wisconsin Spicy Cheese Curds	\$9.75
Chili Cheese Fries	\$13.75	Bleu Cheese Cole Slaw	\$8.50
		House Salad	small \$8.00 / large \$12.00

Specialty Sandwiches

All Specialty Sandwiches are served with Fries

The Buffa Burger – A ½ pound of blackened ground beef. Dressed open face w/cheddar lettuce, tomato, & mayo.	\$15.50
The Punisher Burger – Our half-pound burger with Chorizo Chili, sour cream, and cheddar cheese	\$18.50
The Brat – A delicious Johnsonville Brat, soaked in beer, & grilled, w/onions or kraut.	(1) \$10.00 (2) \$15.00
The Reuben – Corned Beef & Sauerkraut with Thousand Island Dressing & Swiss Cheese on grilled rye bread.	\$18.50
The Rachel – Turkey & Sauerkraut with Thousand Island Dressing & Swiss Cheese on grilled rye bread.	\$15.50
B.L.T. – Bacon, tomato & lettuce on your choice of bread w/mayo, Sambal, or Creole mustard.	\$11.00
Veggie Burger – Spicy black bean patty with tomato, & Creole Mustard on a hamburger bun.	\$12.50
Redfish PoBoy – A blackened redfish fillet, dressed with lettuce, tomato, and our Sambal sauce.	\$21.50

Classic Deli Sandwiches

All Classic Deli Sandwiches are served on white, wheat, rye, or bun with fries

Grilled Cheese	\$8.50
Grilled Chicken Breast, Turkey, or Smoked Sausage	\$12.50

Served dressed with Lettuce, Tomato, and Mayonnaise. Add Cheese for \$1.

House Specialties

Redfish del Buffa 🍷 – Blackened Redfish with crawfish sauce over rice with a side of vegetables.	\$25.00
Bratwurst Jambalaya – Beer-soaked & grilled brats added to our super-secret Jambalaya recipe. sm. \$10.50 / lg. \$14.50	
Chorizo Bean Chili – Our amazing chili. Add cheese, sour cream, onions, or Jalapeños for \$1.25 ea. sm. \$10.50 / lg. \$14.50	
Red Beans & Rice – Made from an old family recipe and slow cooked to perfection. sm. \$9.50 / lg. \$14.00	
👉 Add Smoked Sausage for \$3.50	

🍷 Contains Shellfish.

**No special orders, please. All burgers cooked Chef's temp (medium). No separate checks.
A 20% gratuity will be added to parties of 5 or more.**

DRINKS



Local & Microbrew Beers

Abita Amber	\$6.00
Corona	\$6.00
Faubourg Lager	\$6.00
Faubourg Westwego IPA	\$8.00
Gnarly Barley Juicifer IPA	\$8.00
Nola Blonde	\$6.00
Nola Irish Stout	\$8.00
Urban South Holy Roller IPA	\$6.00
Urban South Paradise Park	\$6.00
Sam Adams Just The Haze (non-alcoholic)	\$5.00

Domestic Beers

Bud Light	\$5.00
Miller High Life	\$5.00
Miller Lite	\$5.00
Pabst Blue Ribbon (16 oz.)	\$5.00

Wine

Chardonnay	\$9.00
Cabernet Sauvignon	\$9.00
Pinot Grigio	\$9.00
Sauvignon Blanc	\$9.00

Cocktails

Well Drinks	\$7.00
Call Drinks	\$8.00
Premium	\$9.00 and up

Water, Juice, and Soda

Bottled Water, Whole Milk, Juice (<i>Grapefruit, Pineapple, Orange, Cranberry</i>)	\$3.00
Cola, Diet Cola, Lemon-Lime, Ginger Ale (<i>Fountain</i>)	\$3.00
Barqs (<i>in glass bottles</i>)	\$4.00
Ginger Beer	\$5.00
Big Easy Energy Drink	\$5.00