

FALLEY ALLEN

SMALL PLATES

FRENCH ONION SOUP 8

House Made Seasoned Croutons, Topped with Gruyere

BAVARIAN SOFT PRETZEL STICKS (4) 12

Served with House Made Queso and Honey Dijon

“BILLY OGDEN’S” STUFFED BANANA PEPPERS 13

Rustic Toast, Garlic Oil, Parsley

CRISPY BAO BUNS 13

Kimchi, Sriracha Mayo, Pickled Jalapeño, Cilantro

Choose: Pickled Vegetables(GF), Short Rib (+3), Shrimp (+3)

PITTSBURGH STEAK TACOS (3) 20

8” Flour Shells Filled with French Fries, Coleslaw, Cheddar, Special Sauce with Jalapeños

BANG BANG SHRIMP 15

12 Shrimp Battered Lightly, Fried and Shaken in our House Made Bang Bang Sauce

NACHO TOWER 15

Choice of Carne Asada or Chicken with Cheddar, Queso, Pickled Jalapeños, Red Onion, Tomato, Black Olives

FRIED PICKLES 10

Hand Battered Fried Pickles with Spicy Cajun Mayo

CRAB RANGOON EGGROLLS (2) 14

Freshly Rolled Wonton Shell Stuffed with Cream Cheese, Red Pepper, Green Pepper, Scallion and Crab, Fried Until Golden Brown, Served with Sweet Chili Sauce

WINGS (10) 15

Choice of Honey Sriracha, Raspberry Chipotle BBQ, Garlic Parmesan, Thai Peanut, Buffalo, Cajun or BBQ

SLIDERS (3) 16

FRENCH ONION – Gruyere Crusted Roll, Caramelized Onions. Served with Side of Au Jus

FALLEY SMASH – Grilled Onions, Cheddar, Lettuce, Tomato, Special Sauce

RODEO – Crispy Onion Strands, Bacon Jam

DIPS

BACON JALAPEÑO POPPER DIP 14

Bacon, Fresh Jalapeños, Cream Cheese, Cheddar, Nachos

SPINACH & ARTICHOKE DIP 14

Spinach, Artichoke Hearts, Cream Cheese, Fontina Cheese, Pepper Jack Cheese, Scallions

SIDES

SKILLET MAC-N-CHEESE 8

Panko Crusted

BRUSSEL SPROUTS GF 9

Bacon, Maple Syrup

SIDE SALAD GF 6

Red Onion, Tomato, Cucumber, Balsamic Vinaigrette

GARDEN

CHOPPED SALAD GF 14

Romaine, Avocado, Gorgonzola, Bacon, Diced Tomato, White French Dressing

GRILLED ROMAINE CAESAR 14

Parmesan Reggiano, Baguette, Bacon

BURRATA CAPRESE 14

Cherry Tomatoes, Basil, Red Onion, Diced Green Pepper, Truffle Oil Topped with Balsamic Glaze and Red Chili Flakes. Served with Toasted Baguettes

ADD CHICKEN (+6), SHRIMP (+8), STEAK (+12)

PUB FARE

ALL SANDWICHES COME WITH FRIES
(UPGRADE TO ANOTHER SIDE 3)

BRAISED SHORT RIB BEEF ON WECK 15

Horseradish, Gravy

STEAK SANDWICH 20

Banana Pepper, Provolone, Garlic Toast

JACK DANIELS MAPLE CRISPY CHICKEN 16

Freshly Breaded Fried Chicken, Spicy Jack Daniels Maple Glaze, Coleslaw, Pickles, Sriracha Mayo

GRILLED CHICKEN SANDWICH 14

Served on a Pretzel Bun, Avocado, Buttermilk Ranch, Bacon

ALL AMERICAN BURGER 16

American Cheese, Lettuce, Tomato, Onion

BEYOND BURGER GF 16

Pickled Red Onion, Arugula, Avocado, Vegan Aioli, Vegan Roll

FLATBREADS

CHEESE & PEPPERONI 15

Fresh Mozzarella, Pepperoni, Basil

BURRATA 15

Garlic, Honey Pizza Sauce, Chili Flakes, Arugula, Burrata, Balsamic and Honey Glaze. ADD Prosciutto (+4)

STUFFED BANANA PEPPER 17

Steak, Stuffed Banana Peppers, Onion, Mozzarella, Basil, Garlic Butter

SWEET POTATO FRIES 8

Honey, Parsley

FRENCH FRIES 7

Add Truffle Oil, Parmesan Cheese (+1)

ONION RINGS 8

Add Truffle Oil, Parmesan Cheese (+1)

LOADED TOTS 10

Bacon, Queso, Sour Cream, Scallion

FLIP TO VIEW THE DRINK MENU

COCKTAILS

MELON MULE 10

Van Gogh Melon, Ginger Beer, Bitters, Lime Juice, Mint Garnish

MR MASON 11

Stoli Cucumber Vodka, Lime Juice, Simple Syrup, Soda Water, Muddled Strawberry & Basil

RASPBERRY DROP 10

Stoli Raspberry, Raspberry Puree, Lemon Juice

FALLEY NEGRONI 11

Tanqueray, Campari, Sweet Vermouth, Orange Liqueur, Orange Twist

BLACKBERRY SMASH 11

Empress Gin, Muddled Blackberries, Lime Juice, Simple Syrup, Club Soda, Mint Garnish

THE INTERVENTION 11

Tanqueray, Simple Syrup, Lemon Juice, Muddled Cucumber & Mint

TIJUANA PHARMACY 12

Casa Migos Blanco, Contreau, Blood Orange Puree, Lime Juice, Simple Syrup

JALAPEÑO HOPPER 12

Casa Migos Blanco, Simple Syrup, Lime Juice, St. Germaine, jalapeno Chiles

BLACK MANHATTAN 11

Bulleit Bourbon, Amaro, Bitters

MAPLE WHISKEY SMASH 11

Bulleit Bourbon, Allspice Dram, Maple Syrup, Lemon Juice

BEER

LABATT BLUE, BLUE LIGHT & NA 4

BUDWEISER 4

BUD LIGHT 4

MICH ULTRA 4

MILLER LITE 4

MILLER HIGH LIFE 4

CORONA 6

HEINEKEN 6

BLUE MOON WHITE ALE 6

BROOKLYN SOUR 6

BELTLINE DOUBLE JUICY SOUR ALE (CAN) 8

ELLICOTTVILLE BLUEBERRY 6

MANGO CART 6

GUINNESS (CAN) 7

STELLA ARTOIS 6

ANGRY ORCHARD HARD CIDER 6

SAM ADAMS SEASONAL 6

BIG DITCH HAYBURNER IPA (CAN) 7

SIERRA NEVADA HAZY LITTLE THING IPA 7

SELTZERS

HIGH NOON (ASSORTED FLAVORS) 8

WHITE CLAW (ASSORTED FLAVORS) 6

WINE

RED

PINOT NOIR 10 | 36

Battle Creek

CABERNET 12 | 42

Penfolds

RED BLEND 10 | 36

Robert Hall, Central Coast California

RED BLEND 10 | 36

Pendulum, Columbia Valley

WHITE

PINOT GRIGIO 8 | 28

Zonin

CHARDONNAY 10 | 36

Robert Hall

RIESLING 9 | 30

Ryan Williams

SAUVIGNON BLANC 9 | 32

Matua

PROSECCO 8 | 35

Zonin

ROSE 9 | 30

Ryan Williams

CHAMPAGNE

BY THE BOTTLE

J ROGET 50

VEUVE CLICQUOT 150

MOËT ROSÉ IMPÉRIAL 150

HOURS

DINNER

WED-SUN:
5PM-10PM

BRUNCH

SAT & SUN: 12PM-3PM

BAR

WED-FRI: 5PM-4AM
SAT: 12PM-4AM
SUN: 12-10

DELIVERY

GRUB HUB & DOORDASH

FALLEY ALLEN

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