

**A New Orleans neighborhood bar.
Open 10AM to 2AM, seven days a week.**

On the Border of the Quarter since 1939

**1001 Esplanade Avenue • New Orleans, LA 70116
(504) 949-0038 • info@buffasbar.com
www.buffasbar.com**

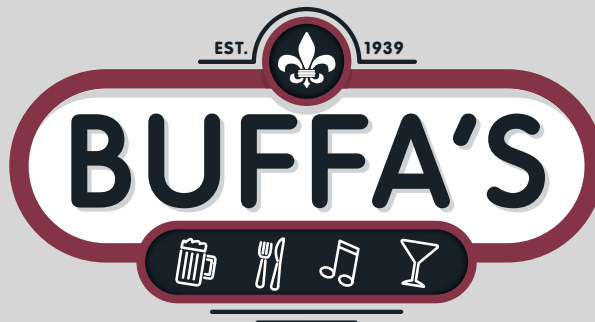
***Scientists have been studying the effects of alcohol on a person's walk.
The results are staggering!***



<http://www.facebook.com/buffas>



[@buffasbar_nola](https://www.instagram.com/buffasbar_nola)



A 20% gratuity will be added to parties of 5 or more.
We are happy to split checks equally between 2 credit cards.

Appetizers & Sides

- Gator Balls** 🦎 \$15.00
Alligator meatballs, deep-fried and served with a spicy crawfish cream sauce.
- Fried Green Beans** \$9.00
w/Sambal sauce
- Wisconsin Cheese Curds** \$9.00
w/Ranch sauce
- French Fries** \$7.00
• Add Cheese Sauce \$2.50
- Home Fries** \$8.00
- Beer Battered Onion Rings** \$9.00
- Red Beans & Rice (cup)** \$9.00

Salads

- Bleu Cheese Cole Slaw** \$8.00
- House Salad** small \$8.00
large \$11.00
Lettuce and tomatoes, mushrooms red onion, and carrot. Perfect to get your meal started!
- Add Chicken Breast \$6.00
• Add Redfish or Shrimp 🦐 \$8.00

Dressings:

Bleu Cheese
Ranch

Sweet Garlic Vinaigrette
Thousand Island

All dressings made in house.

Chicken Wings

Buffa-lo Wings\$13.00



Six tasty Buffalo wings, Buffa's style!

Tell your server how hot you like 'em on a scale of 1-5.

BBQ Wings\$13.00



Six wings with our house BBQ sauce.

Polynesian Wings\$13.00



Six wings with our special pineapple Polynesian sauce.

Chuck Wings\$15.00



Six wings with our original sauce — a blend of roasted peppers with a hint of peach and our secret combination of spices. Hot, sweet, & smoky — and incredibly delicious.
(Hot — too hot for some)

Atomic Chuck Wings\$17.00



Six wings with our original sauce kicked up a notch or three with Smoked Ghost Pepper Powder.

(🔥 Really Hot — too hot for most)

Our wings come with celery and your choice of Ranch or Bleu Cheese dressing.

Want it "hurt yourself" spicy?

Add Smoked Ghost Pepper to any wings for \$3.00

Sandwiches

- Grilled Cheese** \$7.00
- Turkey** \$9.00
- Ham & Cheese** \$9.00
- Smoked Sausage** \$9.00
- Grilled Chicken Breast** \$10.00

All sandwiches served with French Fries, dressed with tomato, lettuce, and mayo (except Grilled Cheese), on your choice of toasted white, wheat, rye, or bun.

Add \$1.50 to have Home Fries, Onion Rings, Bleu Cheese Coleslaw, or a small House Salad instead of French Fries with any sandwich.

Make any sandwich a PoBoy (on French Bread) for an extra \$2.50!

Add American, Bleu Cheese, Cheddar, Pepper Jack, or Swiss cheese to any sandwich for \$1.50.

We have live, local music in our Back Room every night, as well as a fantastic Traditional Jazz Brunch on Sunday Mornings. Scan the QR Code below on your phone to see the schedule.



🦎 - Contains Shellfish

Buffa's proudly serves only Louisiana Local crawfish and shrimp.

Specialty Sandwiches

The Reuben \$17.00
Corned beef & sauerkraut with 1000 Island dressing & Swiss cheese on rye bread.

The Rachel \$16.00
Turkey & sauerkraut with 1000 Island dressing & Swiss cheese on grilled rye bread.

B.L.T. \$10.00
Crispy bacon, sliced tomato, and lettuce on your choice of toast with Creole Mustard, regular mayo, or Sambal mayo.

Chicken Delmonico \$15.00
Grilled chicken breast, onions, mushrooms, and green peppers smothered with Swiss cheese. Served on PoBoy bread with fries.

The Avenger 🌿 \$18.00
No assembly required! Ham, turkey, grilled shrimp, with pepper jack cheese and our spicy sambal sauce, dressed on French bread.

Redfish PoBoy \$21.00
A blackened redfish fillet, dressed with lettuce, tomato, and our Sambal sauce.
Make it a Redfish Del Buffa PoBoy! add crawfish sauce 🌿 \$7.50

Add \$1.50 to have Home Fries, Onion Rings, Bleu Cheese Coleslaw, or a small House Salad instead of French Fries with any sandwich.

Buffa's Burgers

The Buffa Burger\$15.00
A half-pound of blackened ground beef slow-grilled to your taste and topped with cheddar cheese & dressed with lettuce, tomato and mayo.

The Buckaroo\$16.00
You don't have to be from the 8th dimension to enjoy this delicacy (but it helps). A half-pound burger with BBQ sauce, lettuce, tomato, Swiss cheese, bacon, & an onion ring.

The TARDIS\$16.00
Our Chameleon Circuit is stuck on burger with this one! An 8 oz seasoned patty topped with Bleu and American cheeses, bacon, tomato, an onion ring and bleu cheese dressing. Served with fries.

The Gotham Knight\$17.00
The Buffa Burger fit for a superhero!
A half-pound beef patty, a slice of ham, Swiss cheese, sautéed mushrooms, with mayo & Creole mustard.

The Dark Side\$17.00
🌶️🌶️
The Force is strong with this one.
Our half-pound burger doused in Chuck sauce, with American cheese and red onion. Served dressed with lettuce & tomato.

The Sith Lord\$18.00
🌶️🌶️🌶️🌶️
Feel the full power of the Dark Side.
We add just enough Ghost Pepper Powder to our Dark Side burger to make Darth Maul cry.
Mere humans beware!

Patty Melt\$16.00
½ lb Burger w/Swiss cheese & grilled onions on rye.

The Veggie.....\$12.00
Spicy black bean patty with tomato, lettuce, and Creole mustard on wheat. Served with vegetable.

The Way to Eden\$15.00
If the Space Hippies from that classic Star Trek episode had this, they never would have left Earth.
Two garden burger patties, cheddar & pepper jack cheese, and BBQ sauce.

House Specialties

Red Beans & Rice
cup \$9.00 | platter \$12.00
• Add Grilled Sausage \$3.50

Made from an old family recipe and slow cooked to perfection.

Blackened Redfish \$26.00
A New Orleans classic dish. A delicious red drum, straight from the Gulf, blackened with our special seasoning mix. Served over rice with our house salad or fries.

Redfish Del Buffa 🌿 \$30.00
Our amazing Blackened Redfish drenched with crawfish sauce. Served over rice with our house salad or fries.

Crawfish Étouffée 🌿
cup \$12.00 | bowl \$17.00
Our original mouth-watering recipe with creamy tomato and onion sauce over rice.

A Quick History of Buffa's

Buffa's (*pronounced Boo-fas*) opened in 1939 when Vince Buffa Sr. converted what once housed a pharmacy into a corner bar. Vince Sr. retired in the 1970's and the bar went through several owners before the Rogers family purchased it in 2010. The owners are very active in the business. Janis (the mom) even makes the delicious cheesecakes!

What is now the Back Room was once an empty lot. The room has had many uses over the years, including ballroom dancing and a pool hall. Now, it is used exclusively for live music and the occasional private event.

Recovery from the pandemic has been hard for Mom & Pop businesses like ours. Were it not for the love and support of our patrons, we would have ceased operations last summer. We are profoundly grateful to all those who helped ensure our survival.

🌿 - Contains Shellfish

Buffa's proudly serves only Louisiana Local crawfish and shrimp.

Buffa's Breakfast Menu

BREAKFAST SERVED 10AM TO NOON & MIDNIGHT TO CLOSE

Entrees

Two Eggs (almost) any style

with toast and choice of hash browns or grits	\$9.00
with bacon or sausage links	\$10.00
with smoked sausage	\$11.00
with ham	\$12.50
with shrimp 🦐	\$14.00

B.O.B\$10.00

It's our very own "Breakfast On Bread!" Three slices of bacon, a fried egg and hash browns between your choice of bread.

Add \$1.50 to make it "Brunch on Bread" with lettuce and tomato.

The EFN Good Sandwich\$9.50

Egg whites, cheddar cheese, & tomato between two slices of wheat bread. Eat Fit NOLA (EFN) approved!

Omelets

Cheese Omelet\$9.00

Your choice of cheese in a three egg omelet. Served with a side of toast.

Crawfish & Jalapeño 🦐\$19.00

Three egg omelet with Crawfish, jalapeños and cheddar cheese.

Crawfish Étouffée Omelet 🦐\$21.00

Our delicious, original-recipe Crawfish Étouffée folded into a three egg omelet.

Three Egg Omelet\$11.00

Choose any three fillings: cheese, mushrooms, onion, green pepper, jalapeños, tomato, bacon, sausage, or ham.

Add \$1 for each item over three.

Sides

Toast\$2.00

One Egg\$2.25

Bacon (3 slices) or Sausage (3 links) ... \$3.00

Hash Browns\$4.00



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Buffa's Merchandise

T-Shirts

Black or White S-XL\$20.00

Black or White XXL - 3XL\$22.00

Baseball Cap Black or White\$16.00

Coffee Mug\$6.00

Coozies\$5.00

Live From The Back Room CD\$10.00

Hot Sauce

Mango\$6.00

Jalapeño\$6.00

Cayenne\$6.00

Crushed Chipotle\$6.00

Roasted Habanero & Garlic\$6.00

Habanero Garlic Crushed Pepper\$6.00

Habanero XXX\$6.00

Caribbean Hot Mustard\$8.50

Beverages

Local & Microbrew Beers

Abita Amber\$5.00

Faubourg Lager\$5.00

Gnarley Barley

Juicifer IPA\$7.00

Korova Milk Stout\$7.00

Urban South

Holy Roller IPA\$6.00

Paradise Park\$5.00

Zony Mash

Zony Pony (8oz.)\$5.00

Makin' Groceries (16oz.)\$8.00

Rotating Craft BeerMKT

(ask server for current brands)

Domestic & Imported Beers

Bud Lite\$4.00

Corona\$6.00

Michelob Ultra\$5.00

Miller High Life\$3.00

Miller Lite\$4.00

Pabst Blue Ribbon (16 oz can)\$4.00

Seltzers

Zony Pop Hurricane (16oz.)\$7.00

Finnish Long Drink\$5.00

Wine

Brut de Blanc\$6.00

Chardonnay\$8.00

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

THC | CBD

Crescent 9

Tropical (8mg)\$7.00

Direct Hit Cucumber (5mg)\$10.00

Fleur de Leaf

Strawberry Lemon (8mg)\$8.00

Coconut Pineapple (8mg)\$8.00

Tea or Lemonade (100mg)\$35.00

Louie Louie

Blackberry Lemonade (5mg)\$9.00

Sizzurp (90mg)

Orange Crush, Plain Jane\$20.00

Strawberry

Urban South

Driftee Grapefruit (5mg)\$7.00

Non-Alcoholic

Sam Adams Just the Haze NA\$5.00

Bottled Water, Whole Milk\$3.00

Juice\$3.00

(Cranberry, Grapefruit,

Orange, Pineapple)

Soda\$3.00

(Cola, Diet Cola,

Lemon-Lime, Ginger Ale)

Coffee, Ice Tea\$3.00

Barq's (in glass bottles)\$4.00

Big Easy Energy\$5.00