



★ OUR STORY ★

Here at Local Kitchen & Beer Bar, we strive to live up to our name every day. Our mission is to use all the resources we can from our hometown of Buffalo, NY. We use locally sourced products from Maplevale Farms in Falconer, NY, and we also buy our meats and other goods from Camellia Meats in the Broadway Market. By doing this we are able to make our dishes fresh in-house, so you'll never have to worry about us using frozen, packaged goods. The same goes for our beers! Our beer selection is filled with local craft beers made in breweries within a 30 mile radius. Trust us; we're proud to serve these delicious brews.

See the wood covering our walls? In order to make sure even our décor is locally sourced we bought an old barn that was built in the 1880s in Clarence, NY and used that very wood to cover our bar and walls. Furthermore, our owners, Kim and Peter Hammerl use their 20 years of restaurant experience to ensure each and every one of our customers has a fantastic experience when they stop in. So bring your friends and family and experience what Buffalo has to offer. We hope you will enjoy this ride with us!

★ LOCAL ★

KITCHEN AND BEER BAR

APPETIZERS:

HUMMUS & VEGGIES Homemade hummus, toasted bread and crisp veggies!	8
BASKET OF FRIES Plate of our wild bill fries. (add cup of queso \$2)	5
BUFFALO'S BEST WING DIP Our home made wing dip and fresh corn chips.	10
BAVARIAN PRETZEL STIX Warm & soft pretzel stix served with warm house queso and honey mustard.	10
BEEF ON WECK ROLLS Everything you love about beef on weck in an egg roll with horsey sauce dip.	10
BLIZZARD FLATBREAD White pizza with tomatoes, onion, mozzarella and asiago cheese on a olive oil with garlic and romano base. *Cauliflower flat bread available. ADD 3.00	10
LARKIN FLATBREAD Flatbread baked with spinach, caramelized onion and Gorgonzola crumbles, finished with a honey drizzle. *Cauliflower flat bread available. ADD 3.00	10
FRIED RAVIOLI WITH MARINARA From Gondola Macaroni Co. (Niagara St., Buffalo)	8
QUESADILLA Queso, Cheddar, fresh pico, jalapeños, and roasted chicken in a flour tortilla with a side of sour cream.	12
IRON ISLAND POUTINE Braised short ribs in demi over our wild Bill fries baked till golden melty with cheese curds and cheddar.	13
DEEP FRIED PICKLES With six pepper dill ranch.	10

* Gluten free items. Cauliflower Flat Bread ADD 3.00 Gluten free bun ADD 2.00

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KITCHEN AND BEER BAR

SANDWICHES

All sandwiches come with fries and a pickle) Sub: side salad, sweet potato fries or Brussel almond slaw 2\$

RIB-EYE STEAK SANDWICH

Grilled 8 ounce rib-eye topped with peppers onions and baked with provolone.

18

ULTIMATE CHICKEN

Griddled wheat berry bread with goat cheese spread, bacon, tomato, avocado, grilled chicken and pesto aioli.

15

DELAWARE PARK CHICKEN

Grilled chicken with melted pepper jack and caramelized onions on pretzel roll with honey mustard.

14

BEEF ON WECK

The home town original! Tender and juicy roast beef on Kimmel weck brioche bun.

14

LOADED BEEF ON WECK

Add Bacon, queso and jalapeños to our famous classic.

17

LOCAL PLATTER

A beef on weck sandwich, fries and five wings!

20

CHAR GRILLED BURGER

Grilled the way you like your choice of cheese and L.T.O. on a toasted brioche roll.

14

GRILLED TURKEY & CANDIED BACON

Carved turkey with candied bacon, provolone, and our homemade Herb Cranberry Aioli on grilled wheatberry bread.

14

BISON BURGER

Half pound free form bison burger, topped with caramelized onion and baby spinach with choice of cheese.

19

AVO TACOS

Griddled Naan bread wedges stuffed with hummus, goat cheese, tomato, avocado and baby spinach. Served with a side of chipotle razz sauce and wild bill fries.

14

CHEF PJ'S SMOTHERED SHORT RIB SANDWICH

Tender short ribs and gravy over a toasted ciabatta roll.

17

MAC KELSEY BURGER

8oz. burger cooked to order with bacon and our famous wing dip mac n cheese.

17

LOCAL VEGGIE BURGER

Hand pressed black bean and sweet corn patty topped with sautéed peppers and onions, lettuce, tomatoes and avocado.

14

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FEATURES:

Only available Monday - Saturday after 4 pm (ADD: soup or salad 3.00)

ALMOND CHICKEN STRIPS	15
Hand breaded almond crusted strips over sweet potato fries and topped with zesty orange cranberry butter sauce and toasted almonds.	
NICKEL CITY MAC N CHEESE	16
Hand breaded almond crusted chicken stripes tossed medium over cheesy mac with baked Gorgonzola cheese on top.	
THE CHEEKTOWAGA POLKA	19
Braised short rib in demi-glace with caramelized onions over homemade sour cream and chive potato pierogies. Short ribs are locally selected from Camillo's Sloan Market.	
CASEY'S TAVERN BEER BATTER (HALF AND FULL) (FRIDAYS ONLY)	13/16
Rusty Chain beer battered haddock with fries and sides of Brussel sprout slaw, mac salad and tartar sauce. (Available cajun or lemon pepper broiled)	
HANNA'S CRAB CAKES	16
3 hand-formed crab cakes served golden brown with Remoulade dip.	
CHICKEN BACON ALFREDO	20
Creamy Alfredo sauce with grilled chicken bacon and baby spinach over cavatapi pasta.	
HUNTERS CHICKEN	20
Grilled breast of chicken, smothered in bacon, sun-dried tomatoes, mushrooms, onions, roasted red peppers and finished with an herb infused demi glace.	
EVERYBODY LOVES RAYMONDS	19
Chef Rays broiled haddock with garlic butter topped with gorgonzola and bread crumbs. Served with brussell sprout slaw and your choice of potato. Also available, cajun and lemon pepper.	
KAISERTOWN KIELBASA	16
Polish sausage with crispy chunk potatoes and seared sour kraut.	
APPLE HERB LOIN	20
Tender herb crusted pork loin topped with apple butter, house vegetables and potato of the day.	
STEAK	28
12oz. Strip Steak grilled to order, served with house vegetables and potato of the day.	
SUMMER AHI SALAD	17
Seared Ahi tuna with a cucumber and avocado compote, wontons with a house Asian dressing.	

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KITCHEN AND BEER BAR

SALADS:

ADD (for dinner salads only): chicken 4.00, steak 7.00, tuna 8.00, or candied walnuts 2.50

BERRY SALAD	12
Mixed greens, cucumber, seasonal berries and gorgonzola cheese with a poppy seed dressing.	
THE SIGNATURE	11
Fresh greens with cherry tomatoes, crumbled Gorgonzola, mandarin oranges and toasted almonds. Accompanied with our house made honey poppy seed vinaigrette.	
CAESAR	9
Fresh baby romaine lettuce tossed and topped with Parmesan and croutons.	
TUXEDO AHI SALAD	16
Black and white sesame seared Ahi tuna carved rare over fresh ginger slaw and greens tossed in ambrosia dressing.	
CHICKEN BACON AVOCADO SALAD	13
Bacon, avocado and chicken with crumbled goat cheese and grape tomatoes.	
ROCK PILE SALAD	16
Fresh greens with cherry tomatoes, onions, cucumbers, french fries and steak.	
SIDE SALAD ALA CARTE	3
Fresh greens topped with cucumbers, croutons, cherry tomatoes and onion.	

SOUP:

MADE FRESH SMALL BATCH SOUPS

Cup 3.75 Bowl 5.50

KIDS MENU:

MAC N CHEESE	7
CHICKEN FINGERS & FRIES	7
PASTA WITH BUTTER	7

DESSERT:

WORLDS GREATEST CHOCOLATE CAKE	8
Four tier layered chocolate heaven.	
GOURMET CAKE OF THE WEEK	8
FORBIDDEN DOUGHNUT	8
Warm doughnut topped with vanilla ice cream and our caramel drizzle. Topped with whipped cream and candied walnuts.	
ROOTBEER FLOAT	7

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WINGS WINGS & MORE WINGS:

Grilled 1.00

SINGLE 10	12.50
DOUBLE 20	23.00
TRIPLE 30	33.00

MILD

MEDIUM

HOT

BBQ

CAJUN (WET OR DRY)

GARLIC PARM

SIGNATURE WING SAUCES

ADD 1.00

HAMMERL

It's a secret you'll.. love em!

BEYOND GHOST

Ghost pepper suicide hot wings.

BLACK & BLUE

Bourbon BBQ topped with Gorgonzola.

HARD CANDY

HONEY MUSTARD

HONEY SESAME

ITALIAN STYLE

CHICKEN FINGERS & FRIES

12

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