

We know many of our valued Guests have varying degrees of food intolerances and allergies they deal with daily. To ensure you have a safe experience, please review the following information to assist you with selecting menu options that best fit your individual needs.

Because of our reliance on suppliers for accurate information, shared cooking and preparation areas in our kitchens, and cooking procedures, we cannot eliminate the risk of cross-contact or guarantee that any item is free of any allergen and no items are certified gluten-free, vegetarian or vegan. For more information regarding the preparation of menu items, please visit Page 7.

Before placing your order, please inform your server if a person in you party has a food allergy. If you have further questions, please ask to speak to a Restaurant Manager. If you have specific questions about food allergies or sensitivities, we recommend that you contact your medical professional.

This guide is updated periodically; we suggest you check back each time you dine with us.

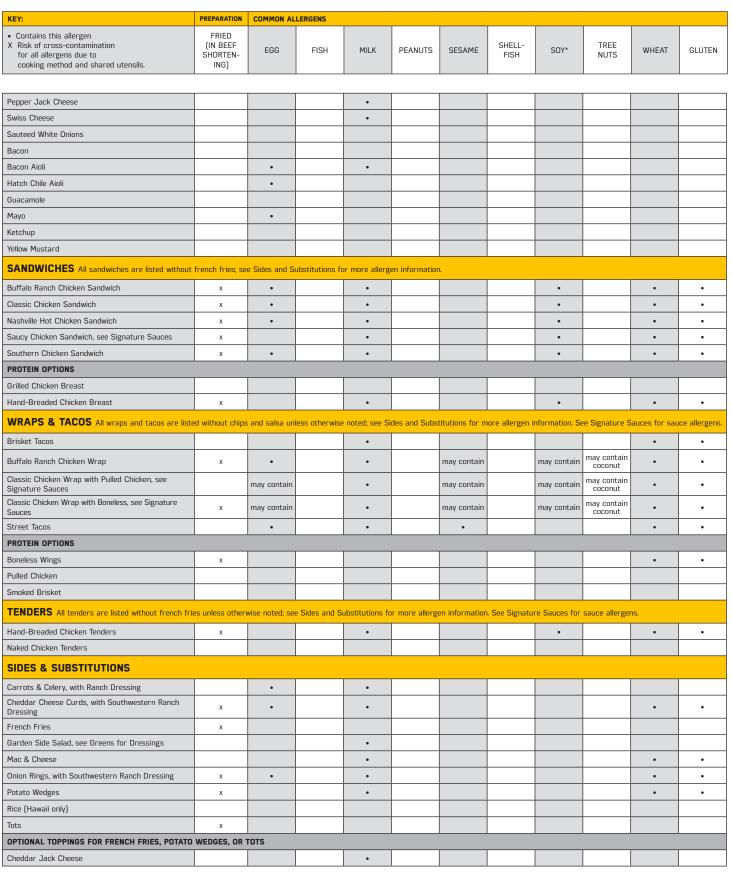
KEY:	PREPARATION	COMMON AL	COMMON ALLERGENS											
Contains this allergen X Risk of cross-contamination for all allergens due to cooking method and shared utensils.	FRIED (IN BEEF SHORTEN- ING)	EGG	FISH	MILK	PEANUTS	SESAME	SHELL- FISH	SOY*	TREE NUTS	WHEAT	GLUTEN			

WINGS, SAUCES & SEASONINGS											
Boneless Wings	x										
Traditional Wings	x									may contain	
Boneless and Traditional Wings Combo	x									•	•
Cauliflower Wings	x									•	
	A		1								
Carrots / Celery Sticks											
Bleu Cheese Dressing		•		•							
Ranch Dressing		•		•							
SIGNATURE SAUCES	_		J		I	1	1			1	1
Asian Zing <sup>®</sup>								•		•	•
Blazin'® Carolina Reaper						-				-	
Caribbean Jerk											
Honey BBQ											
Hot											
Jammin' Jalapeño											
Lemon Pepper		•				-				-	
Mango Habanero™											
Medium		•									
Orange Chicken								•		•	•
Original Buffalo				•				•			
Mild		•									
Nashville Hot											
Parmesan Garlic		•		•		•					
Sauce Sauce								•		•	•
Spicy Garlic		•									
Sweet BBQ											
Teriyaki								•		•	•
Thai Curry		•		•				•	Coconut	•	•
Wild <sup>®</sup>											
DRY SEASONING	_					_			1		
Buffalo Seasoning				•							
Chipotle BBQ Seasoning											
Desert Heat <sup>®</sup> Seasoning											
Lemon Pepper Seasoning											
Salt and Vinegar Seasoning											

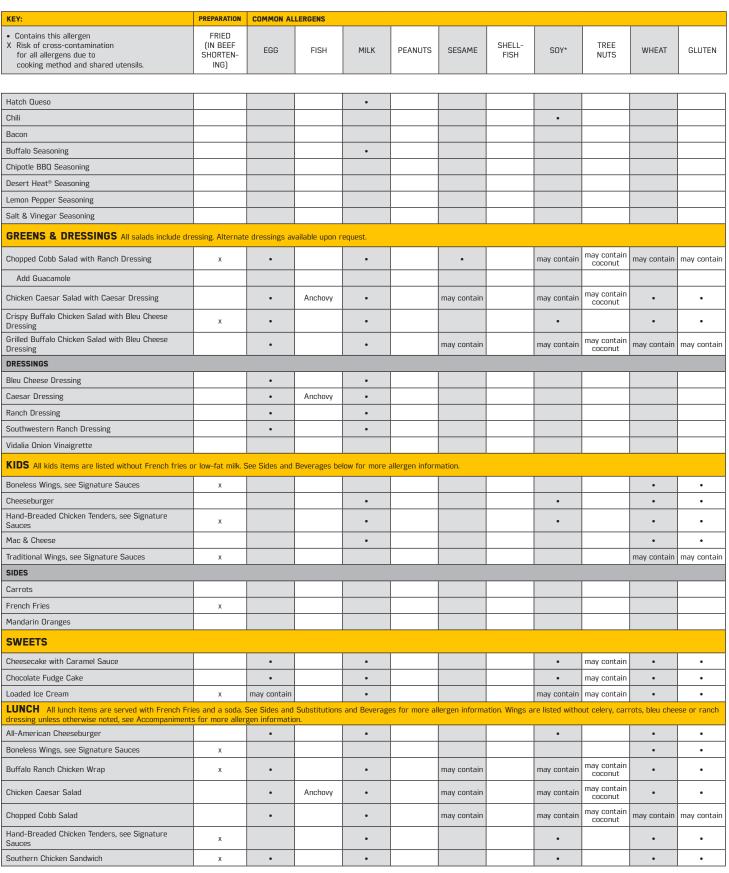


KEY:	PREPARATION	COMMON A	LLERGENS								
Contains this allergen X Risk of cross-contamination for all allergens due to cooking method and shared utensils.	FRIED (IN BEEF SHORTEN- ING)	EGG	FISH	MILK	PEANUTS	SESAME	SHELL- FISH	SOY*	TREE NUTS	WHEAT	GLUTE
BAR FOOD											
Asian Zing <sup>®</sup> Cauliflower Wings	x	•		•				•		•	•
Buffalo Chicken Tots	x	•		•							
Cheddar Cheese Curds, with Southwestern Ranch	x	•								•	•
Dressing										-	
Chips & Dip Trio	х			•							
Chips & House-made Guacamole	x										
Chips & Salsa	x										
Dirty Dubs Tots Everything Pretzel Knots, with Beer Cheese and	x			•							
Honey Mustard		•		•		•				•	•
Fried Pickles, with Southwestern Ranch Dressing	x	•		•						•	•
Hatch Queso with Chips	x			•							
Make it Wild®											
Add Chili								•			
Add Guacamole											
House Sampler, see Signature Sauces/Dressings	x	•		•						•	•
Mozzarella Sticks, with Marinara	x			•						•	•
Onion Rings, with Southwestern Ranch Dressing	х	•		•						•	•
Ultimate Nachos	x			•							
Add Beef Brisket											
Add Chili								•			
Add Chicken											
Add Guacamole											
BIRD DAWGS	T	r	1		T	r	1		T	r	
Buffalo Bird Dawg, 1 ea	x	•		•				•		•	•
Honey BBQ Bird Dawg, 1 ea	x	•		•				•		•	•
Loaded Bird Dawg, 1 ea	х	•		•				•		•	•
BAR PIZZAS	1			1	1				1	1	
Buffalo Boneless Bar Pizza	х	•		•						•	•
Honey BBQ Boneless Bar Pizza	x	•		•						•	•
BURGERS Protein substitutions are available upor	n request. All bu	irgers are list	ed without fre	nch fries; see	Sides and Sub	stitutions for	more allerger	n information.			
All-American Cheeseburger		•		•				•		•	•
All-American Bacon Cheeseburger - at select locations		•		•				•		•	•
Bacon Smashed Hatch Chile Burger		•		•				•		•	•
BBQ Bacon Burger - at select locations		•		•				•		•	•
Cheese Curd Bacon Burger	х	•		•				•		•	•
Smoked Brisket Burger		•		•				•		•	٠
Southwestern Black Bean Burger		•		•				•		•	٠
PROTEIN OPTIONS											
Hamburger Patty											
Black Bean Burger Patty								•		•	•
Smoked Brisket											
Challah Bun								•		•	•
TOPPINGS											
American Cheese				•				•			
Bleu Cheese Crumbles				•							
Cheddar Cheese				•							

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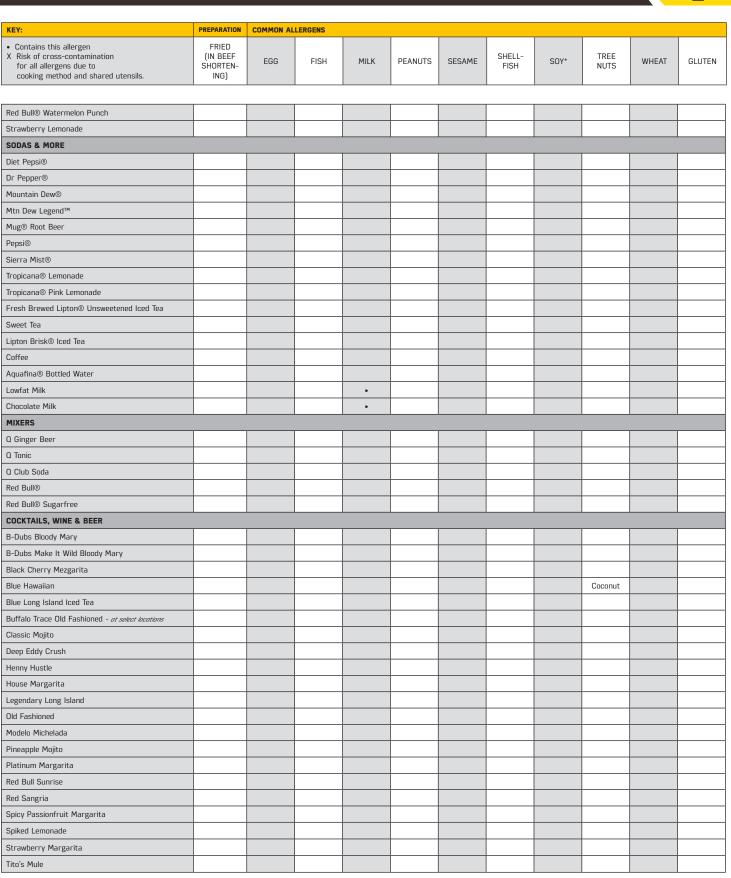


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MEN.											
KEY:	PREPARATION	COMMON AL	LERGENS								
<ul> <li>Contains this allergen</li> <li>X Risk of cross-contamination for all allergens due to cooking method and shared utensils.</li> </ul>	FRIED (IN BEEF SHORTEN- ING)	EGG	FISH	MILK	PEANUTS	SESAME	SHELL- FISH	SOY*	TREE NUTS	WHEAT	GLUTEN
						1				1	
Street Tacos		•		•						•	•
Traditional Wings, see Signature Sauces	х									may contain	may contair
B-DUBS EXPRESS EXCLUSIVES											
Entree House Salad, see Greens for Dressings				•							
Add Hand-Breaded Chicken	х			•				•		•	•
Add Grilled Chicken											
Hatch Queso with Chips	х			•							
House Side Salad, see Greens for Dressings				•							
PARTY MENU See Signature Sauces and Season	nings for more	allergen inform	nation								
Baked Mac & Cheese				•						•	•
Boneless Wings, see Signature Sauces	x									•	•
Caesar Salad with Caesar Dressing		•	Anchovy	•						•	•
Chili con Queso with Chips	х			•				•			
Chips and Salsa	х										
Chips and House-made Guacamole	х										
Classic Chicken Wrap with Pulled Chicken, see Signature Sauces		may contain		•		may contain		may contain	may contain coconut	•	•
Classic Chicken Wrap with Boneless, see Signature Sauces	x	may contain		•		may contain		•	may contain coconut	•	•
Everything Pretzel Knots, with Beer Cheese and Honey Mustard		•		•						•	•
Hand-Breaded Chicken Tenders, see Signature Sauces	×			•				•		•	•
Hatch Queso with Chips	х			•							
Naked Chicken Tenders					ļ						
Party Sampler	х	•		•						•	•
Potato Wedges	х			•						•	•
Traditional Wings, see Signature Sauces	х									may contain	may contair
BREAKFAST At participating locations only											
American Breakfast, with Bacon or Sausage	x	•		•						•	•
Biscuit Sandwich, American Cheese and Bacon or Sausage	x	•		•				•		•	•
Biscuit Sandwich, Cheddar Cheese and Bacon or Sausage	x	•		•				•		•	•
Breakfast Club Sandwich	х	•		•				•		•	•
Breakfast Platter, with Bacon, Sausage or Bacon	х	•		•				•		•	•
Breakfast Quesadilla, with Bacon or Sausage	х	•		•				•		•	•
Breakfast Sandwich, with Bacon or Sausage (JFK Airport only)	x	•		•				•		•	•
Breakfast Wrap, with Bacon or Sausage (JFK Airport only)	x	•		•				•		•	•
Breakfast Wrap, with Bacon, Chicken or Sausage	x	•		•				•		•	•
Chicken & Waffles, see Signature Sauces	x	•		•				•	Coconut	•	•
Chicken & Waffles (Atlanta Airport Only), see Signature Sauces	x	•		•				•		•	•
Omelet, with Bacon, Chicken or Sausage, see Signature Sauces	x	•		•				•		•	•
BEVERAGES											
SPIRIT-FREE											
Black Cherry Limeade											
Passion Fruit Nojito											





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Top Shelf Long Island Ice Tea											
Truly Berry Cherry Limeade											
WINE	WINE										
Chateau St. Michelle, Chardonnay											
Darkhorse, Rose											
Ecco Domani, Pinot Grigio											
Josh Cellars, Cabernet Sauvignon											
La Marca, Prosecco											
Mark West, Pinot Noir											
BEER & CIDER											
Beer (rotating)										•	•
Cider (rotating)											

#### **PREPARATION OF MENU ITEMS**

Normal kitchen operations often involve shared cooking, preparation areas and tools; for that reason the possibility and risk exists for allergen-containing food items to come in contact with other food products.

#### FOR EXAMPLE:

- We do not use separate fryers; due to this use of shared fryers there is the potential for allergen cross-contact between fried foods.
- Our Traditional, Boneless and Cauliflower Wings are fried then sauced or seasoned in the same bowls.
- We grill many items that contain allergens, therefore cross-contact may occur during the grilling process.

Buffalo Wild Wings<sup>®</sup> has received allergen information from our approved manufacturers and does not guarantee its accuracy other than as compiled. It is possible that ingredient changes and substitutions may occur due to the differences in regional suppliers, recipe revisions and/or preparation techniques. Some menu offerings may vary by restaurant and may not be available at all locations; test products, test recipes, limited time offers, or regional items may not be included.

Beef shortening is used to fry products. Refer to the FRIED column under PREPARATION for indication of what products are fried in beef shortening.

The soybean oil used in some of the Buffalo Wild Wing® sauces, dressings and products is a highly refined oil unless otherwise specified. Highly refined soybean oil does not demonstrate a significant hazard to allergic individuals and therefore it is not listed as an allergen. This is confirmed by the FDA and USDA in their allergen specifications. Please note that although soybean oil is listed as an ingredient in these products, highly refined oil is not considered an allergen.