



410-814-0594
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DIPS & CHIPS

GUACAMOLE

avocado, red onion, cilantro, served with
house made fried corn tortilla chips 16
Queso Blanco
smoky 4 cheese blend, bacon, jalapeño and corn
relish, house made fried corn tortilla chips 14
add jalapeño (+1) chorizo or spicy jerk beef (+3)

WARM ELOTE DIP
chihuahua & cream cheese, grilled corn, sauteed onion
& peppers, queso fresco, cilantro 14

FRESH SALSA
choice of salsa roja, salsa verde, mango salsa or
pico de gallo 8 add queso +3
SALSA TRIO
salsa roja, salsa verde and mango salsa with house
made fried corn tortilla chips 14 add queso blanco +3

SHAREABLES

MEXI MOZZ STIX

chihuahua cheese, seasoned breadcrumb, chipotle
crema, Jalapeno ranch and red chimichurri for
dipping 14

CARNE ASADA FRIES
Certified Angus Beef® skirt steak, country gravy, smoky
queso blanco, queso fresco, vicky's hot sauce, cilantro 19

Nachos
choice of chicken, Certified Angus Beef® steak, erk
beef, chorizo or veggies with black bean
puree, pico de gallo, cheese, avocado crema 20

QUESADILLAS
choice of chicken, Certified Angus Beef® steak or
veggie with onion, peppers, corn, chihuahua cheese
in a flour tortilla 18

MINI ENCHILIDAS
flour tortilla, carnitas, queso, red chimichurri,
avocado crema, pico 18

CHICKEN WINGS
1 lb. of wings 16 | 2 lbs. of wings 30
old bay, honey old bay, buffalo, habanero bbq,
garlic parmesan, vicky's hot sauce.

TACOS

Add a side of fries, tots, street corn +3 or
mac & cheese +5. Three tacos of the same style to an order.
Served on flour tortillas, available on corn tortillas and as
lettuce wraps upon request.

TACO DIPPERS

SMOKY QUESO BLANCO +4, **OR BIRRIA BROTH** +3

SIGNATURE HARD TACOS(2)
ground beef, lettuce, sour cream, queso, cheese
blend, shaved onion, red chimichurri 18
CARNITAS
marinated pork, cabbage slaw, avocado crema,
chipotle tomato salsa, cilantro 17

BRAISED SHORT RIB
Certified Angus Beef® short rib, salsa nopales,
queso fresco, chipotle crema 18

MARINATED SKIRT STEAK
Certified Angus Beef® skirt steak,
salsa de guajillo, pickled onions,
cilantro, queso fresco 18

JERK GROUND BEEF
spicy Certified Angus Beef®, jalapeño crema,
sliced avocado, queso fresco 17

AL PASTOR BUF STYLE
marinated pork, onion, pineapple and cilantro
in a birria style shell, with birria broth &
smoky queso blanco for dipping 20

NASHVILLE HOT
spicy fried chicken and mac & cheese
with cilantro and ranch dressing 17

HOT HONEY CHICKEN
spicy crispy chicken, homey, chihuahua
cheese, chipotle vinaigrette crema,
queso fresco 17

GRILLED FISH
cabbage slaw, mango salsa, lime mayo 17

ELOTE & STEAK
marinated flank steak, grilled corn queso, pickled
onion 19

CRISPY SHRIMP OR CHICKEN
pico de gallo, sliced avocado,
salsa verde, queso fresco 17

VEGGIE
mushroom medley, fennel, corn, fennel
crema, queso fresco, cilantro 15

6 TACO TASTING TOUR
chef's choice served with chips, salsa, guacamole 36
FAMILY STYLE TACOS
selection of: 14 chef's choice tacos 85, or 28 chef's choice tacos 150

BIRRIA

TACOS

choice of traditional short rib, chicken or steak
with onion, cilantro, chihuahua cheese,
consomme for dipping, avocado, hot sauce 20
QUESADILLA
steak, white onion, cilantro, chihuahua cheese,
consomme and red chimichurri for dipping 20

GRILLED CHEESE
short rib, white onion, cilantro, chihuahua
cheese on texas toast, consomme and queso
for dipping 21

SOUPS & SALADS

SEASONAL SOUP market price
CHARRED CAESAR
split romaine, queso fresco, crushed fried tortillas
12 add chicken breast (+7) steak (+12)

EL COBB
romaine, bibb lettuce, corn, pico, black beans, egg,
bacon, avocado, queso fresco, blackened chicken
breast, chipotle honey vinaigrette 19

 *Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness.
All of our beef items are the Certified Angus Beef® brand: unrivaled flavor, juiciness and tenderness.

BRUNCH WHENEVERS

(available all day)

BREAKFAST BURRITO
sausage, cheddar, tots, eggs over salsa guajillo, salsa verde,
sour cream, pico de gallo 17 add queso blanco +4

BUFALOATED SKILLET
tots, onions and peppers, breakfast sausage, sausage gravy,
sunny eggs, side smoky queso blanco 19

HUEVOS RANCHEROS
two eggs over easy, black bean puree, salsa verde,
pico de gallo and queso fresco with tortilla chips 16
add chorizo +3

AVOCADO TOAST
sourdough, herb whipped ricotta, sunny egg,
honey, parsley 16

HOT N' HONEY
BREAKFAST TACOS
fried chicken, scrambled egg,
guac, vicky's hot sauce,
pico de gallo, queso fresco, honey 17

BREAKFAST SANDWICH
over easy egg, bacon, cheddar, tomato, sausage gravy, 14
"cluck you, upgrade me" (add fried chicken breast) +8

BREAKFAST PLATTER
TRADICIONAL
chorizo egg scramble, black bean purée, fried plantain,
queso fresco, avocado, corn tortillas , chipotle whip 19

SANDWICHES & BURRITOS

All served with curly fries, sweet potato fries or tots.

CURLEY ST BURGER
two 4 oz Certified Angus Beef® patties with cheddar cheese,
bacon, onion, lettuce, tomato, mayo, potato roll 17

CRISPY CHICKEN SANDWICH
chipotle mayo, avocado, lettuce, potato roll 16

CHICKEN CAESAR CRUNCHWRAP
spicy chicken, crispy corn tortilla, romaine, caesar dressing,
grana padana 18

NASHVILLE HOT BURRITO
loaded with both nashville hot crispy chicken and
mac & cheese 18

CARNITAS BURRITO
sautéed onion, red pepper, rice, beans,
chipotle salsa, queso 17

TERIYAKI BURRITO
marinated Certified Angus Beef® skirt steak, chicken or shrimp
with cheese sauce, house made teriyaki glaze,
fried rice with egg 18

VEGGIE BURRITO
mushrooms, fennel, corn, rice, black beans, pickled onions,
chihuahua cheese, fennell cream 16

SIDES

BAKED MAC & CHEESE 8 add chorizo (+3)
CURLY FRIES, TOTS Tajín 6
STREET CORN mayo, Tajín, queso fresco 10
SAUTÉED MUSHROOMS sautéed seasonal mushrooms, soy, fennel crema 8

CHURROS
caramel drizzle, chocolate sauce, &
whipped cream for dipping 12
TRES LECHES CAKE
whipped cream, caramel, strawberry 12
HOUSE MADE
MONKEY BREAD
PUDDING
fried plantain, whipped cream,
caramel, strawberry 14

PUPPER SUPPERS & TREATS

STEAMED RICE WITH CHOICE OF CHICKEN OR STEAK 9
PUPPACINO whipped cream with doggie treat topper 5



HAPPY HOUR ALL DAY

160Z MODELO ESPECIAL
160Z NATTY BOH | NATURAL LIGHT
TECATE | TECATE LIGHT
70Z CORONITA \$3
ASTRAL BLANCO \$8

BEER & A SHOT
Modelo Especial & Olmeca Astral Blanco 10

SIGNATURE COCKTAILS

EL B OLD FASHIONED
Don Julio Reposado, Casamigos Mezcal, agave, angostura bitters, charred orange peel 17

SPICY PALOMA
Union Mezcal, Ancho Reyes, grapefruit juice, fresh lime, agave, tajín rim 14.50

SANGRIA
house recipe 13

TEQUILA CRUSH
the Mexican version of Canton's favorite cocktail. 21 Seeds tequila, triple sec, freshly pressed juice and Sprite 14 traditional vodka crushes also available: orange or grapefruit 12

CAPRI SUN COOLER
Childhood memories + booze. Available as a cocktail or a shooter 12

WINES BY GLASS

WHITES
Sauvignon Blanc, Seaglass, New Zealand 8 | 30
Chardonnay, La Playa, California 8 | 30

REDS
Malbec Terrazas Alto, Argentina 9 | 34
Cabernet Sauvignon, Terrazas, Argentina 9 | 34

ROSÉS
Beach Rosé, France 12 | 46

CHAMPAGNE

By the glass: House Champagne 8
By the bottle: Chandon Brut 80
Veuve Clicquot 160 | Dom Perignon 400

MARGARITAS

EL CLASSICO
Astral blanco, triple sec, fresh lime juice, agave nectar served with a half-salted rim 13

THE SMOKE SHOW
Union Mezcal, fresh lime juice, agave nectar served with a salt & pepper rim 15

JALAPEÑO GRAPEFRUIT
jalapeño-infused Astral blanco, fresh-pressed grapefruit juice, fresh lime juice, agave nectar, sliced jalapeño served with a salt and pepper rim 14.50

SPICY SENORITA
jalapeño-infused Astral blanco, triple sec, fresh lime juice, agave nectar, and Ancho Reyes Chili Liqueur providing the perfect amount of heat garnished with a chili salt rim 14.50

BASIL
meet your new bae.
Astral Reposado, muddled basil, agave and fresh lime, salt & pepper rim 16

STRAWBERRY
a very berry twist on the classic.
Astral blanco, fresh strawberry purée, lime juice, and agave nectar with a half sugar rim 14.50

COCONUT
Olmeca Altos Plata, coconut purée, agave nectar, fresh lime 14.50

CUCUMBER
cool as a... you know the rest.
Astral blanco, fresh cucumber purée, agave, and fresh lime—hits the spot every time! 14.50

FIZZY BELLINI
Don Julio Blanco, Peach Schnapps, fresh lime juice and agave nectar, topped with champagne 16.50

SWEET HEAT
back by popular demand!
That Sweet Heat on O'Donnell St. jalapeño-infused Astral blanco, fresh strawberry puree, lime, agave nectar, chili salt rim 14.50

SANGARITA
A blend of our House Recipe Sangria and Classico Margarita 15.50

THE CADDY
the boss of all margaritas.
Don Julio Reposado, Cointreau liqueur, fresh pressed lime juice, agave and a Grand Marnier floater 19

BEER

Please ask your server about our current draft beer selection.

ASTRAL TEQUILA
Blanco 10
Reposado 9
Añejo 11
Jalapeño Infused 11

TEQUILA
19 42
Don Julio
Blanco 12
Reposado 14
Añejo 16
70th Anniversary 18
Don Julio 1942 45
Don Julio Primavera 45
Don Julio Real 50

CASAMIGOS
Blanco 15
Reposado 17
Añejo 19
Mezcal 18

PATRÓN Reposado 15 Añejo 17 Extra Anejo 20	ESPOLON Blanco 10 Reposado 12 Añejo 15	HERRADURA Silver 9 Reposado 12 Añejo 14	MAESTRO DOBEL Diamante 14 Cristalino 52	CASA DRAGONES Blanco 19
GRAN PATRÓN Platinum 35 Piedre 50	EL JIMADOR Blanco 8 Reposado 10 Añejo 12	MILAGRO Silver 9 Reposado 12 Añejo 14	CAZADORES Blanco 9 Reposado 12 Añejo 14	CLASE AZUL Reposado 55 Extra Anejo Gold 80
AVIÓN Silver 11 Reposado 13 Cristalino 38		CINCORO Añejo 38	818 TEQUILA Blanco 13 Reposado 15 Añejo 38	TEREMANA Blanco 11 Reposado 14

Can't find your flavor? Ask your server about our rotating selection.

MEZCAL

CASAMIGOS 18
UNION UNO 12
CLASE AZUL GUERRERO 90
ILEGAL
Joven 13
Reposado 15

TEQUILA FLIGHTS

BLANCO FLIGHT Astral, Casamigos, Don Julio 27	REPOSADO FLIGHT Astral, Casamigos, Don Julio 32
AÑEJO FLIGHT Astral, Casamigos, Don Julio 37	DON JULIO FLIGHT 34
ASTRAL FLIGHT 26	CASAMIGOS FLIGHT 44

TEQUILA SUNSET

EL BUFALO'S SIGNATURE TOAST
As the sun takes its final bow, we celebrate the fading day and drink to another glorious evening at El Bufalo.

Complimentary tequila shots available each and every night at the main bar inside!

PACKAGED GOODS

BEER Bud Light 12pk 30 Corona 12pk 42 Modelo Cans 12pk 30	LIQUOR Smirnoff (all flavors) 30 Captain Spiced Rum 40 Jameson Irish Whiskey 60
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MOCKTAILS

STRAWBERRY SPRITZ Seedlip groove 42, strawberry puree, mint, lime juice, agave & topped with soda 12	HOT TROPIC Seedlip Spice 94, muddled jalapeno, coconut puree, fresh lime, sweet & spicy house syrup 12
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Use any Seedlip Non-alcoholic Mixer to create your own mocktail.
Flavors: Spice 94, Garden 108, Grove 42

Lets Get Weirder!

Everything is Better . . . in the Buf



Tequila Bar and Kitchen

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