



EL BUFALO

Tequila Bar and Kitchen

410-814-0594

2921 O'Donnell Street,  
Baltimore, MD 21224

elbufalobaltimore.net

f elbufalobaltimore

@el\_bufalo

@elbufalobmore

## 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

## 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

## 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

## DESSERTS

### 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



\*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.



# HAPPY HOUR ALL DAY

16OZ MODELO ESPECIAL  
16OZ NATTY BOH | NATURAL LIGHT  
TECATE | TECATE LIGHT  
7OZ CORONITA \$3  
OLMECA ALTOS PLATA \$8

**BEER & A SHOT**  
Modelo Especial & Olmeca Altos Blanco 10

## SIGNATURE COCKTAILS

- EL B OLD FASHIONED**  
Don Julio Reposado, Casamigos Mezcal, agave, angostura bitters, charred orange peel 16
- TEQUILA CRUSH**  
the Mexican version of Canton's favorite cocktail. Don Julio Blanco, triple sec, freshly pressed juice and Sprite 14 traditional vodka crushes also available: orange or grapefruit 12
- SPICY PALOMA**  
Union Mezcal, Ancho Reyes, grapefruit juice, fresh lime, agave, tajín rim 14
- CAPRI SUN COOLER**  
Childhood memories + booze. Available as a cocktail or a shooter 12
- SANGRIA**  
house recipe 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**  
Cape Mentelle Dry Rosé, Australia 9 | 34  
Beach Rosé, France 12

## CHAMPAGNE

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

## MARGARITAS

- EL CLASSICO**  
Olmeca Altos Plata, triple sec, fresh lime juice, agave nectar served with a half-salted rim 12
- THE SMOKE SHOW**  
Union Mezcal, fresh lime juice, agave nectar served with a salt & pepper rim 14
- JALAPEÑO GRAPEFRUIT**  
jalapeño-infused Olmeca Altos Plata, fresh-pressed grapefruit juice, fresh lime juice, agave nectar, sliced jalapeño served with a salt and pepper rim 14
- SPICY SENORITA**  
jalapeño-infused Olmeca Altos Plata, 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
- BASIL**  
meet your new bae. Olmeca Altos Reposado, muddled basil, agave and fresh lime, salt & pepper rim 16
- STRAWBERRY**  
a very berry twist on the classic. Olmeca Altos Plata, fresh strawberry purée, lime juice, and agave nectar with a half sugar rim 14
- COCONUT**  
Olmeca Altos Plata, coconut purée, agave nectar, fresh lime 14
- CUCUMBER**  
cool as a... you know the rest. Olmeca Altos Plata, fresh cucumber purée, agave, and fresh lime—hits the spot every time! 14
- FIZZY BELLINI**  
Don Julio Blanco, Peach Schnapps, fresh lime juice and agave nectar, topped with champagne 15
- SWEET HEAT**  
back by popular demand! That Sweet Heat on O'Donnell St. jalapeño-infused Olmeca Altos Plata, fresh strawberry puree, lime, agave nectar, chili salt rim 14
- SANGARITA**  
A blend of our House Recipe Sangria and Classico Margarita 15
- THE CADDY**  
the boss of all margaritas. Don Julio Reposado, Cointreau liqueur, fresh pressed lime juice, agave and a Grand Marnier floater 18

## BEER

Please ask your server about our current draft beer selection.



Plata 8  
Reposado 9  
Añejo 11  
Jalapeño Infused 11

## TEQUILA



Blanco 10  
Reposado 12  
Añejo 14  
70th Anniversary 16  
Don Julio 1942 38  
Don Julio Primavera 45  
Don Julio Real 50



Blanco 13  
Reposado 15  
Añejo 18  
Mezcal 18

<b>PATRÓN</b> Reposado 15 Añejo 17 Extra Anejo 20	<b>ESPOLON</b> Blanco 10 Reposado 12 Añejo 15	<b>HERRADURA</b> Silver 9 Reposado 12 Añejo 14	<b>MAESTRO DOBEL</b> Diamante 14 Cristalino 52	<b>CASA DRAGONES</b> Blanco 19
<b>GRAN PATRÓN</b> Platinum 35 Piedre 50	<b>EL JIMADOR</b> Blanco 8 Reposado 10 Añejo 12	<b>MILAGRO</b> Silver 9 Reposado 12 Añejo 14	<b>CAZADORES</b> Blanco 9 Reposado 12 Añejo 14	<b>CLASE AZUL</b> Reposado 55 Extra Anejo Gold 80
<b>AVIÓN</b> Silver 11 Reposado 13 Cristalino 38 44 - 38		<b>CINCORO</b> Añejo 38	<b>123 ORGANIC</b> Blanco 9 Reposado 12 Añejo 14	<b>TEREMANA</b> Blanco 11 Reposado 14

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

## MEZCAL

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

## TEQUILA FLIGHTS

- BLANCO FLIGHT**  
Olmeca Altos, Casamigos, Don Julio 27
- REPOSADO FLIGHT**  
Olmeca Altos, Casamigos, Don Julio 32
- AÑEJO FLIGHT**  
Olmeca Altos, Casamigos, Don Julio 37
- DON JULIO FLIGHT** 34
- OLMECA ALTOS 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

## MOCKTAILS

- STRAWBERRY SPRITZ**  
Seedlip groove 42, strawberry puree, mint, lime juice, agave & topped with soda 10
- HOT TROPIC**  
Seedlip Spice 94, muddled jalapeno, coconut puree, fresh lime, sweet & spicy house syrup 10

Use any Seedlip Non-alcoholic Mixer to create your own mocktail.  
Flavors: Spice 94, Garden 108, Grove 42



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Let's Get Weirder!

Everything is Better... in the Buf

