EL BUFALO
Tequila Bar and Kitchen

410-814-0594

2921 O'Donnell Street,
Baltimore, MD 21224

elbufalobaltimore.net

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, bufalo, habanero bbq,

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

BRUNCH WHENEVS

(available all day)

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

BUFALOADED 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

SANDWICHE

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*

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*



HAPPY HOUR ALL DAY

16OZ MODELO ESPECIAL
16OZ NATTY BOH | NATURAL LIGHT
TECATE | TECATE LIGHT
7OZ CORONITA $3
ASTRAL BLANCO $8

BEER & A SHOT
Modelo Especial & Olmeca Astral Blanco 10

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

MEZCAL

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

TEQUILA FLIGHTS

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

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Let's Get Weird!

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

BEER

Please ask your server about our current draft beer selection.

BOTTLES
Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra 4
Dos Equis Amber, Dos Equis Lager, Heineken (Non-alcoholic), Corona, 5
Coronita, Modelito 3

CANS
16oz Modelo Especial, 16oz Natty Boh, Natural Light, Tecate, Tecate Light
Ask about our seasonal craft selection

SPIKED SELTZER
Surfside, Superlyte

TEQUILA

ASTRAL TEQUILA
Blanco 10
Reposado 9
Añejo 11
Jalapeño Infused 11

DON JULIO 1942
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

GRAN PATRÓN
Platinum 35
Piedre 50

AVIÓN
Silver 11
Reposado 13
Cristalino 38

ESPOLON
Blanco 10
Reposado 12
Añejo 15

EL JIMADOR
Blanco 8
Reposado 10
Añejo 12

HERRADURA
Silver 9
Reposado 12
Añejo 14

MILAGRO
Silver 9
Reposado 12
Añejo 14

CINCORO
Añejo 38

MAESTRO DOBEL
Diamante 14
Cristalino 52

CAZADORES
Blanco 9
Reposado 12
Añejo 14

818 TEQUILA
Blanco 13
Reposado 15
Añejo 38

CASA DRAGONES
Blanco 19

CLASE AZUL
Reposado 55
Extra Anejo Gold 80

TEREMANA
Blanco 11
Reposado 14

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

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 12

HOT TROPIC
Seedlip Spice 94, muddled jalapeno, coconut puree, fresh lime, sweet & spicy house syrup 12

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



Everything is Better . . . in the Buf