



# THE GRIFFON GASTROPUB

634 Main St. East Aurora, NY 14052 (716) 714-9301 www.griffongastropub.com

## FOOD B4 FOOD

### "FRENCH ONION SOUP" DIP - 9 V GF

A creamy "French Onion Soup" inspired dip made with sweet caramelized onions, vegetable stock, miso, cream cheese, gruyere, parmesan, worcestershire, garlic, thyme, sour cream & sherry wine vinegar, baked in the oven until bubbly, served with garlic bread crostinis

### POTSTICKERS - 8

Five crispy Chinese dumplings filled with teriyaki chicken, scallions, garlic & napa cabbage, served with sweet & spicy asian dipping sauce

### SWEET CORN FRITTERS - 7 V

Spoonfuls of fresh, sweet corn filled batter, flash-fried, served with New York State maple butter

### LOBSTER & CRAB CAKES - 12

Two cakes of lobster & lump crab meat mixed with panko breadcrumbs, Old Bay, diced red & green peppers, flash-fried, served over mango-edamame salsa, drizzled with blood orange aioli

### DUCK WINGS - 9.5 GF

Five crispy fried duck wings tossed in an asian chili sauce, topped with white sesame seeds & green onions

### GINGER BEER CALAMARI - 11

Ginger beer marinated fresh rings & tentacles, coated in a peppery flour, flash-fried, tossed in ginger hoisin sauce with scallions, pickled julienne bell peppers & carrots, drizzled with cucumber wasabi aioli

### BANH MI NACHOS - 10 V

Voted "best bite" at the Taste of East Aurora! Fried wontons topped with Vietnamese pulled pork, pickled carrots & bell peppers, green onions, candied jalapenos & fresh pulled cilantro, drizzled with toasted sesame-sriracha aioli

### SMOKED PORTOBELLO FLATBREAD - 12

Wood-fired flatbread topped with garlic-herb goat cheese, smoked portobello mushrooms, caramelized onions & roasted red peppers, baked in the oven, finished with fresh greens & balsamic reduction

## SOUP-ER

### SUMMER CORN - 4/6 V! GF

A creamy, delicious, warm weather soup! Hand-crafted vegetable stock with sautéed onions, garlic, red potatoes, fresh corn & spices, topped with green onions & charred corn

## NOT SO RABBIT FOOD-ISH

### DRESSINGS

Red Balsamic GF V, Cucumber Wasabi GF V  
Blood Orange Vinaigrette GF V, Nitro Coffee Ranch GF V

### HOUSE - 5/8 GF

Mixed field greens topped with heirloom grape tomatoes, pickled red peppers & carrots, smoked crumbled bleu cheese & crispy wontons

### GRILLED CAESAR - 5/8 V GF

Fresh romaine heart, halved, brushed with lemon infused olive oil, lightly char-grilled, drizzled with house-made Caesar dressing, a touch of fresh squeezed lemon juice, fresh grated parmesan, daily baked butter herb croutons & heirloom grape tomatoes

### BLACK & BLUE STEAK - 15 GF

Mixed field greens, topped with blackened, sliced filet of sirloin, roasted red peppers, crumbled gorgonzola cheese, balsamic reduction & a crispy onion nest

### TUNA POKE - 15 GF

Mixed field greens topped with sushi rice, sashimi grade yellowfin tuna tossed with soy sauce, sesame oil, white sesame seeds, fresh mango, edamame, sliced avocado, cucumbers, red onions, red bell peppers, toasted Macadamia nuts, dusted with spicy Togarashi seasoning

### SUMMER COBB - 14 GF

Mixed field greens topped with grilled balsamic glazed chicken, fresh strawberries, blackberries, roasted corn & black bean salsa, toasted almonds, applewood smoked bacon & panko breaded goat cheese

- \* Add 4oz Julienne Grilled or Crispy Chicken - 4.5 GF
- \* Add Grilled Shrimp Skewer - 5.5 GF
- \* Add Marinated Crispy Tofu - 4 V! G
- \* Add 4oz Grilled, Sliced Sirloin - 5.5 GF

## INVENTIVE SANDWICHES

Served with a dill pickle & House BBQ spice rubbed fresh-cut fries or upgrade to a different tasty side!

### PANKO CHICKEN - 13

Tender, boneless, skinless, panko breaded chicken breast, served on a toasted ciabatta roll with crispy applewood smoked bacon, pepper jack cheese, sweet & spicy honey bourbon-chipotle remoulade, crisp romaine & fresh-sliced tomatoes

### CHICKEN & WAFFLE - 13

Freshly made belgian chive waffle, sliced in half, filled with a Southern spiced, buttermilk battered, panko fried chicken breast, jalapeno coleslaw, applewood smoked bacon, sliced Wisconsin cheddar & drizzled with spicy maple mayonnaise

### CHICAGO STEAK - 15

Thick-cut Italian garlic bread, topped with garlic herb goat cheese, arugula, grilled & sliced sirloin, red & yellow peperonata, drizzled with balsamic reduction, topped with crispy onion frizzles

### VIETNAMESE PULLED PORK - 11

Crispy baguette filled with Banh Mi pulled pork, Vietnamese slaw, fresh-sliced cucumbers, sesame sriracha aioli, fresh pulled cilantro & thin-sliced fresh jalapeno

### ALLIGATOR SAUSAGE OR SHRIMP PO' BOY - 14/15

Grilled alligator andouille sausage or light cornmeal & buttermilk hand-battered, flash-fried spicy shrimp or a combo of both, served on a toasted baguette with creole remoulade, traditional New Orleans vinegar slaw, topped with sliced tomatoes and pickle. You'll say "let the good times roll!"

### VEGAN PHILLY CHEESE PORTO - 13 V!

Smoked, sliced & sautéed portobello mushrooms, caramelized onions & peppers smothered in creamy vegan "cheese" sauce, served on a toasted ciabatta bun

## FRESH HANDMADE BURGERS

Our burgers are a half-pound custom blend of freshly ground chuck, short rib & sirloin made just for us! Char-grilled and served on a toasted brioche bun with arugula, fresh tomatoes and crispy onion nest. Served with House BBQ spice rubbed fresh-cut fries & a dill pickle or upgrade to a different tasty side! Order one of our signature burgers or custom make your own!

### CUSTOM TOPPINGS

American \* Cheddar \* Pepper Jack \* Swiss - 1  
Smoky Crumbled Bleu \* Smoked Gouda - 2  
Applewood Smoked Bacon - 2  
Sautéed Onions \* Sautéed Mushrooms - .75 Fried Egg - 1.5

### HAMBURGER - 10 GF

### BACON JAM BURGER - 14

Slow-cooked maple bourbon bacon jam, gorgonzola cheese & fried egg

### FRENCH ONION BURGER - 14

A creamy blend of sweet caramelized onions, cream cheese, gruyere, parmesan, worcestershire, garlic & spices, served atop our signature burger

### SPICY VEGAN BURGER 12.5 V!

House-made vegan mixture of black beans, roasted corn, garlic, panko breadcrumbs, cilantro, diced jalapenos, red peppers, onion & spices, topped with fresh mango-edamame salsa, on a fresh baked, vegan ciabatta roll

### WILD GAME BURGER - 15

Wait until you hear what we have today!

### TURKEY BURGER - 12.5 GF

A savory blend of white and dark ground turkey mixed with garlic, rosemary & onion, topped with sliced avocado & fresh black bean-corn salsa

\*\* Gluten free buns are available - \$1 extra \*\*

\*\* Substitute any burger for a marinated, smoked & grilled Portobello mushroom cap GF V! \*\*

## CREATIVE ENTREES

### TUNA - 28 GF

8oz pan-seared & sliced, rare, blackened yellowfin tuna, served over black forbidden rice, topped with fresh mango-edamame salsa

### HAWAIIAN HANGER STEAK - 26 GF

Hawaiian marinated-grilled 10oz hanger steak, topped with pineapple compound butter, coconut shrimp duo & served over Yukon gold whipped potatoes with smokey glazed baby carrots

### CHICKEN PHYLLO - 18

Grilled chicken breast filled with sautéed spinach, portobello mushrooms, caramelized onions & prosciutto wrapped in phyllo dough & baked in the oven, served over smoked gouda shells & cheese with charred broccolini sauce

### SMOKED GOUDA SHELLS & CHEESE - 14 GF

Al dente shell pasta tossed with our signature smoked gouda cheese cream sauce, topped with butter-herb panko breadcrumbs. You will never want boring mac n' cheese again!

\*\* with grilled chicken & heirloom grape tomatoes - 18 GF  
\*\* with sliced sirloin & caramelized onions - 19 GF

## TASTY SIDES

Fresh-cut fries with BBQ Rub V! GF (included) OR upgrade to one these! - \$2 extra / add'l side - \$3 extra

Hand-Battered Onion Rings V  
Whipped Potatoes & Gravy V  
Sweet Potato Fries Tossed In Honey Butter V GF

Marinated & Charred Broccolini V!  
Smoked Gouda Shells & Cheese GF  
Forbidden Black Rice GF V!

GF = GLUTEN FREE V = VEGETARIAN V! = VEGAN

May need to substitute items, Let server know, Fryers have trace amounts of gluten.



# PUB MENU

SERVED OPEN 'TIL CLOSE



Scan for our beer list!  
72 delicious beers on tap!



Serving Full Menu  
Sunday-Thursday 4pm-10pm  
Friday-Saturday 4pm-11pm

Visit us online at  
griffongastropub.com and on  
Twitter @griffonpub and Facebook!

Get beer texts!

Text NIAGARABEER to 31996 for weekly updates on our Niagara Falls beer selections.

Text CLARENCEBEER to 31996 for weekly updates on our Clarence beer selections.

Text EABEER to 31996 for weekly updates on our East Aurora beer selections.

Our food is cooked to order with fresh ingredients and love! We thank you ahead of time for your patience.

Special dietary restrictions or requests? It's our pleasure to meet your needs!

Make sure to save room for our freshly made, daily inspired desserts from The Village Bake Shoppe in Lewiston, NY!



All bread baked fresh daily by:



## PIZZA LOGS - 7

A WNY tradition! Four eggroll wrappers filled with sliced mozzarella & pepperoni, rolled up & flash-fried, served with house made marinara sauce

## MOZZARELLA STICKS - 7

Battered & fried mozzarella cheese sticks, served with house made marinara sauce

## HAND BATTERED ONION RINGS - 6

A basket of hand-battered, thick-cut onion rings, served with Pig Iron barbecue sauce

## EL MACHO NACHOS - 9.5

A mound of fresh made tri-colored tortilla chips with black olives, black beans, roasted corn & fresh tomato salsa, Mexican queso, shredded cheddar & monterey jack cheese, baked in the oven, topped with shredded lettuce, diced tomatoes & finished with Mexican crema  
\*\*Add 4oz Diced Sirloin / 4oz Grilled Chicken / 4oz Crispy Chicken - 5

## CRISPY SHRIMP BASKET - 9

Light cornmeal & buttermilk hand-battered spicy shrimp, flash-fried, served over House BBQ spice rubbed fresh-cut fries

## FRESH-CUT SWEET POTATO FRITES - 6

A basket of fresh-cut sweet potato frites tossed in honey butter

## FRESH-CUT FRENCH FRIES - 6

A basket of House BBQ spice rubbed fresh-cut fries with bacon aioli for dipping

\*\*LOADED - Applewood smoked bacon, shredded cheddar & monterey jack cheese, baked in the oven and served with sour cream - 9

## PUB PLATTER - 13.5

All of your favorites on one plate - 2 pizza logs, 2 mozzarella sticks, 2 homemade chicken tenders, hand-dipped onion rings, all topped with our House BBQ spice rubbed fresh-cut fries, served with house made marinara, honey mustard, Pig Iron bbq sauce, Mexican crema and fresh salsa

## CHICKEN WINGS, BONELESS WINGS & TENDERS

### SAUCES

Mild \* Medium \* Hot \* Pig Iron Barbeque  
Honey Mustard \* Honey Chipotle  
Honey Sriracha \* Pub Rub \* Garlic Parmesan  
Asian \* Boom Boom \* Gold Rush

### CHICKEN WINGS & BONELESS WINGS

Our roaster wings (Largest Size Available) & tasty boneless wings have been said to be "The Best In The World" by Caesar Milan & Hulk Hogan! Served with celery and bleu cheese

SINGLE (8) - 8.95 \* DOUBLE (16) - 16.95  
TRIPLE (24) - 23.95 \* BUCKET (40) - 32.95

\*\*CHAR-GRILLED - ADD \$.25 PER WING \*\*  
\*\*EXTRA CELERY - \$.70 \*\*

\*\* EXTRA RANCH - \$.75 \*\* EXTRA SAUCE - \$.75 \*\*  
\*\*EXTRA BLUE CHEESE - \$.90 \*\*

### HOMEMADE CHICKEN TENDERS

We marinate our fresh chicken tenderloins overnight in buttermilk, coat with seasoned flour, hand-batter & lightly fry until a crispy golden brown. So good you'll wanna slap yourself! Served with choice of sauce on side for your dipping pleasure

\*\* SINGLE (4) - 9.95 \*\* DOUBLE (8) - 16.95 \*\*

\*\* Make it a basket by adding our House BBQ spice rubbed fresh-cut fries for only \$3



## FRIDAY FISH

(ONLY SERVED FRIDAYS)

We only use fresh, boneless, skinless haddock, House BBQ spice rubbed fresh-cut fries, cole slaw & garlic knot.

### Beer Battered or Baked - 12

### Cajun Crunch - 12.5

Panko breaded, lightly Cajun seasoned & golden brown, crispy on the outside, moist & flaky on the inside

### Baked Butter Crisp - 12.5

Fresh Haddock, coated & baked in crushed Ritz crackers & a touch of fresh drawn butter. Delicious!

### Italiano Broiled Fish - 12.5

Broiled Haddock seasoned with lemon pepper, topped with sliced tomatoes, parmesan cheese & topped with fresh basil

### Garlic Parmesan Crusted - 12.5

Baked with a crust of Panko bread crumbs, garlic & parmesan

### Seafood Baked Haddock - 13

Topped with a fresh lobster & crabmeat stuffing... No imitation

## 6 PACK FOR THE KITCHEN CREW - 10

This is for our guests that kept asking how they could thank the cooks beyond words. Has your meal exceeded all expectations? Do you want to show some love to the hard working team that prepared it for you? Here's your chance!  
Nothing beats a cold brew after a very long, very hard shift!!