

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 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	

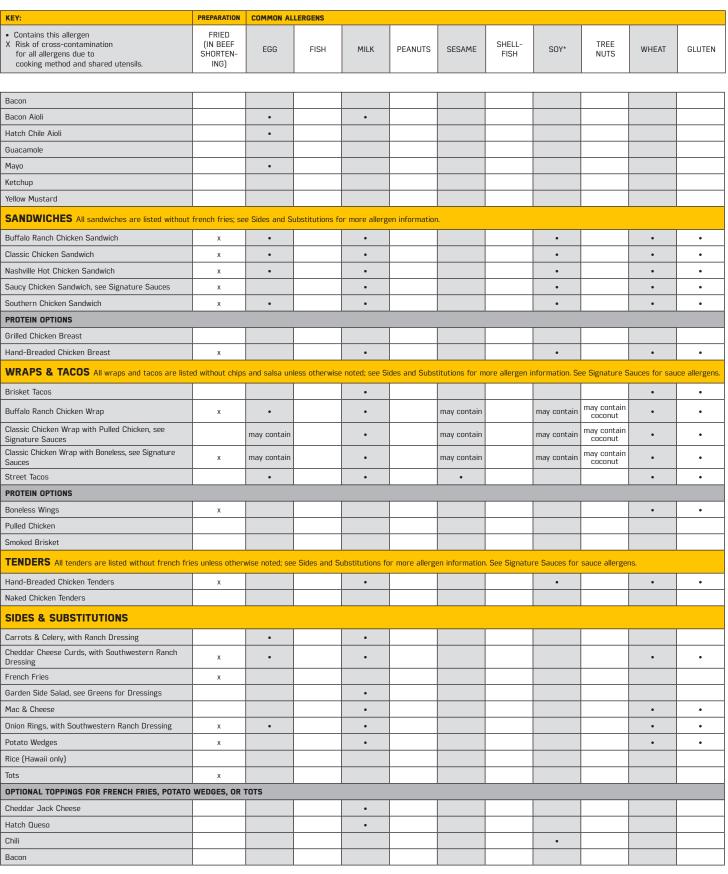
WINGS, SAUCES & SEASONINGS											
Boneless Wings	x									•	
Traditional Wings	x									may contain	
Boneless and Traditional Wings Combo	x									•	•
Cauliflower Wings	x									•	
			1		1		1				1
Carrots / Celery Sticks											
Bleu Cheese Dressing		•		•							
Ranch Dressing		•		•						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

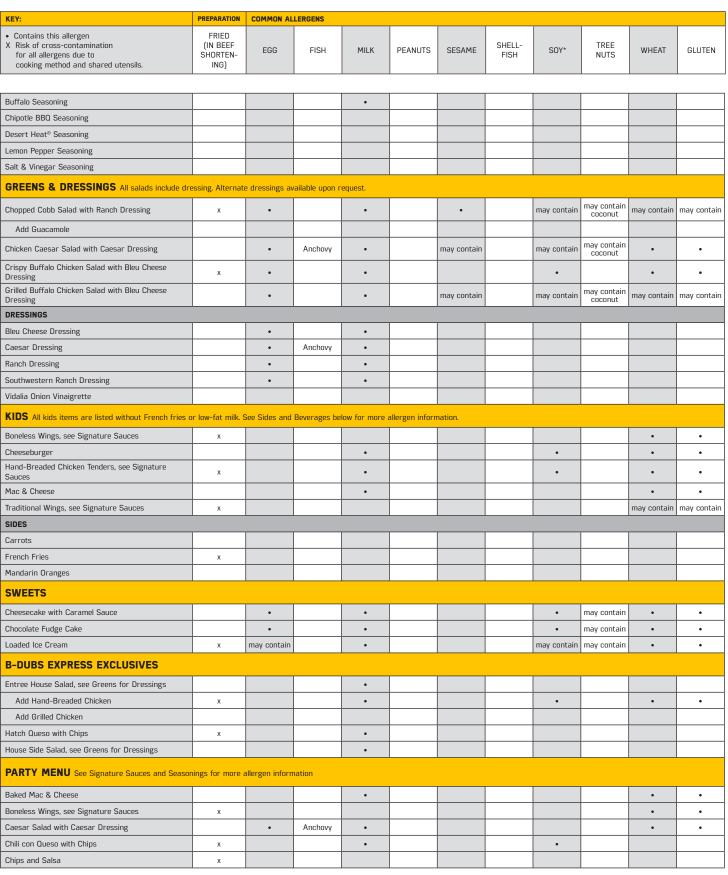
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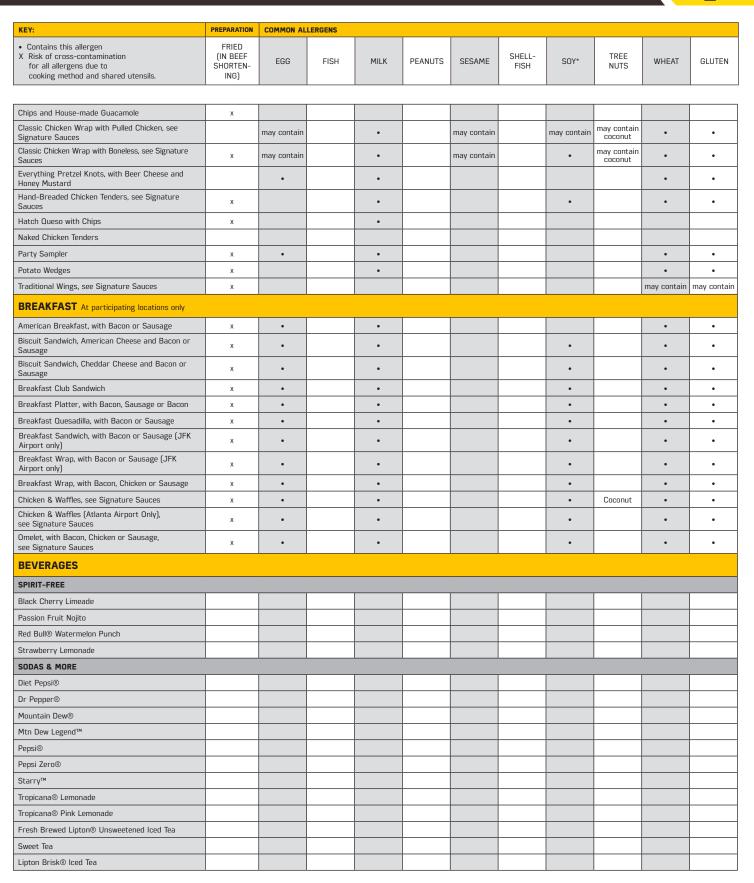


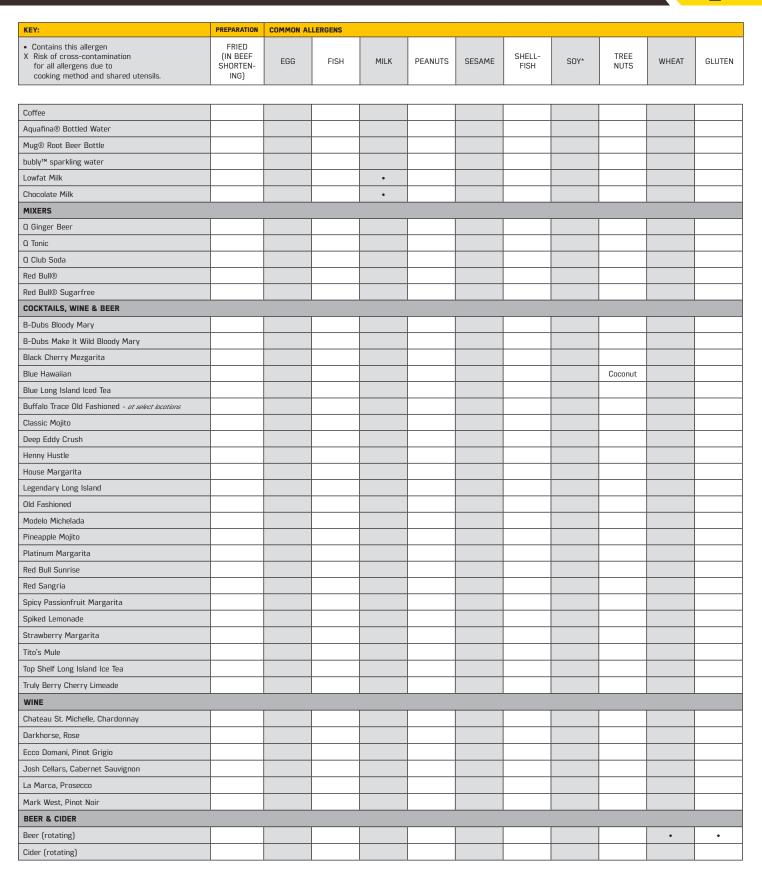
KEY:	PREPARATION	COMMON A									
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 Contains this allergen X Risk of cross-contamination for all allergens due to cooking method and shared utensils. 	FRIED (IN BEEF SHORTEN- ING)	EGG	FISH	MILK	PEANUTS	SESAME	SHELL- FISH	SOY*	TREE NUTS	WHEAT	GLUTEN
BAR FOOD											
Asian Zing® Cauliflower Wings	x	•		•				•		•	•
Buffalo Chicken Tots	x	•		•							
Cheddar Cheese Curds, with Southwestern Ranch Dressing	x	•		•						•	•
Chips & Dip Trio	x			•							
Chips & House-made Guacamole	x										
Chips & Salsa	x										
Dirty Dubs Tots	x			•							
Everything Pretzel Knots, with Beer Cheese and 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	х	•		•						•	•
Mozzarella Sticks, with Marinara	x			•						•	•
Onion Rings, with Southwestern Ranch Dressing	x	•		•						•	•
Ultimate Nachos	x			•							
Add Beef Brisket											
Add Chili								•			
Add Chicken											
Add Guacamole											
BIRD DAWGS											
Honey BBQ Bird Dawg, 1 ea	х	•		•				•		•	•
Loaded Bird Dawg, 1 ea	х	•		•				•		•	•
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	x	•		•				•		•	•
Smoked Brisket Burger		•		•				•		•	•
Southwestern Black Bean Burger		•		•				•		•	•
PROTEIN OPTIONS											
Hamburger Patty											
Black Bean Burger Patty								•		•	•
Smoked Brisket											
Challah Bun								•		•	•
TOPPINGS											
American Cheese				•				•			
Bleu Cheese Crumbles				•							
Cheddar Cheese				•							
Pepper Jack Cheese				•							
Swiss Cheese				•							
Sauteed White Onions											

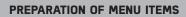




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Normal kitchen operations often involve shared cooking, preparation areas and tools; for that reason the possibility and risk exists for allergen-containing food items to come in contact with other food products.

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[®] 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.