

ALLERGEN & PREPARATION GUIDE



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.

Buffalo Wild Wings® GO - Alliance Kitchen #9600, located at 1425 Ellsworth Industrial Blvd NW, Atlanta, GA 30318, is a shared kitchen and the additional allergens, peanut and shellfish, are present in this kitchen. Due to the nature of a shared kitchen, cooking and preparation areas, our reliance on suppliers for accurate information, 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 3.

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 order 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 SOY-BEAN OIL)	EGG	FISH	MILK	PEANUTS	SHELLFISH	SOY*	TREE NUTS	WHEAT	GLUTEN

WINGS, SAUCES & SEASONINGS										
Boneless Wings	x								•	•
Traditional Wings	x								may contain	may contain
Cauliflower Wings	x								•	•
SIGNATURE SAUCES										
Asian Zing®							•		•	•
Blazin® Carolina Reaper										
Caribbean Jerk										
Honey BBQ										
Hot										
Jammin' Jalapeño										
Lemon Pepper		•								
Mango Habanero™										
Medium		•								
Orange Chicken							•		•	•
Original Buffalo				•			•			
Mild		•								
Nashville Hot										
Parmesan Garlic		•		•						
Spicy Garlic		•								
Sweet BBQ										
Teriyaki							•		•	•
Thai Curry		•		•			•	Coconut	•	•
Wild®										
DRY SEASONING										
Buffalo Seasoning				•						
Chipotle BBQ Seasoning										
Desert Heat® Seasoning										
Lemon Pepper Seasoning										
Salt and Vinegar Seasoning										
SANDWICH & TENDERS										
Classic Chicken Sandwich				•			•		•	•
Hand-Breaded Chicken Tenders, see Signature Sauces	x			•			•		•	•

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BURGERS

All-American Cheeseburger		•		•			•		•	•
All-American Bacon Cheeseburger		•		•			•		•	•
BBQ Bacon Burger	x	•		•			•		•	•

PROTEINS & ADD-ONS

Hamburger Patty										
Hand-Breaded Chicken Breast	x			•			•		•	•
Challah Bun							•		•	•

TOPPINGS

American Cheese				•			•			
Cheddar Cheese				•						
Pepper Jack Cheese				•						
Swiss Cheese				•						
Bacon										
Mayo		•								
Ketchup										
Yellow Mustard										

SIDES & EXTRAS

Carrots / Celery Sticks										
Cheddar Cheese Curds, with Southwestern Ranch Dressing	x	•		•					•	•
French Fries	x									
Fried Pickles, with Southwestern Ranch Dressing	x	•		•					•	•
Mozzarella Sticks, with Marinara	x			•					•	•
Onion Rings, with Southwestern Ranch Dressing	x	•		•					•	•
Potato Wedges	x			•					•	•
Tots	x									

DRESSINGS

Bleu Cheese Dressing		•		•						
Ranch Dressing		•		•						
Southwestern Ranch Dressing		•		•						

BEVERAGES

SODAS & MORE

Diet Pepsi®										
Dr Pepper®										
Mountain Dew®										
Pepsi®										
Sierra Mist®										
Unsweetened Iced Tea										
Aquafina Bottled Water										

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PREPARATION OF MENU ITEMS

This location is a shared kitchen and the additional allergens, peanut and shellfish, are present in this kitchen. Shared kitchen operations 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.

Soybean oil is used to fry products. Refer to the FRIED column under PREPARATION for indication of what products are fried in soybean oil. The fry oil and in some of the Buffalo Wild Wing® sauces, dressings and products is a highly refined soybean 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.