

STARTERS

BAVARIAN PRETZEL STICKS
Served toasted with queso or honey mustard 10.99

CHIPS & QUESO
Served with tortilla chips 9.99
Add salsa \$1

CHIPS & GUACAMOLE
Served with tortilla chips 9.99

MOZZARELLA STICKS
Served with marinara sauce 10.49

BUFFALO SHRIMP
7 Panko Breaded Shrimp,
Fried then tossed in choice of sauce. Served with Carrots, Celery and choice of Ranch or Blue Cheese 10.99

PIZZA LOGS
Cheese & pepperoni stuffed rolls served with marinara sauce 13.99

BUFFALO CHICKEN DIP
Pulled chicken with Duff's signature hot sauce, melted cheese & blue cheese crumbles. With tortilla chips & veggies \$10.99

HUMMUS
Lemon pepper seasoning, carrots, celery, cucumbers & toasted pita 11.99

CRISPY BRUSSELS
Brussel sprouts topped with cranberries, almonds, blue cheese crumbles & Duff's hot honey 13.99

FRIED PICKLES
Lightly breaded pickles served with our spicy ranch 10.49

CHICKEN FINGERS
Fresh house-made crispy chicken tenders tossed in Duff's sauce of your choice, Duff's blue cheese or ranch 14.99

SALADS & WRAPS

Dressings: Honey mustard, Ranch, Spicy Ranch, Southwest Ranch, Blue Cheese, Caesar, Italian, Balsamic Vinaigrette All wraps are served with a side of chips.
Add fries +2.49/Add grilled or crispy chicken or ground beef +4.99

BUFFALO CHICKEN FINGER SALAD
Romaine, carrots, celery, tomato and cheddar topped with crispy or grilled chicken tossed in your choice of Duff's sauce. Served with Duff's blue cheese
Large Salad or XL Wrap 14.99

CLASSIC CAESAR SALAD
Romaine topped with grated parmesan, croutons and Caesar dressing
Large Salad or XL Wrap 8.99

SIDE SALAD
Caesar salad or house salad 6.99

SOUTHWEST SALAD
Romaine, black beans, jalapeño corn, cheddar cheese, tomatoes and tortilla chips. Served with southwest ranch dressing
Large salad or XL Wrap 9.99

HOUSE GREEN SALAD
Mixed greens, topped with tomatos, cucumbers 8.99

DUFF'S FAMOUS WINGS

Served with Duff's blue cheese or ranch. Carrots & celery available upon request. All drums or flats +\$1 per 10 wings

TRADITIONAL WINGS

Jumbo fresh bone-in wings, 1 split per order.

5 WINGS	9.99
10 WINGS	18.49
20 WINGS	34.99
30 WINGS	47.99

ORIGINAL BUFFALO SAUCES

MILD
MILD MEDIUM
MEDIUM IS HOT
MEDIUM HOT IS VERY HOT
HOT IS VERY, VERY HOT
SUPERHOT +1.29
DEATH +1.79

SPECIALTY SAUCES

CAJUN (DRY RUB)
LEMON PEPPER (DRY RUB)
SPICY BBQ
CHAR-BQ +1.00
HOT HONEY +1.00
SPICY GARLIC PARM +1.00
SWEET CAJUN GLAZE +1.00

Extra Hot Sauce .99
Extra Blue Cheese 1.79
16oz Blue Cheese or Ranch 6.99

BONELESS WINGS

Cut fresh daily & house breaded. 1 split per order.

5 WINGS	9.99
10 WINGS	18.49
20 WINGS	34.99
30 WINGS	47.99

SMASHBURGERS

Fresh ground burgers made from USDA Choice Premium Angus steakburger on a grilled potato bun. Served with a side of chips.

Add bacon +1.00 Add cheese +1.00 Add fries +2.49

SINGLE SMASHER*
Served with Duff's secret smash sauce, american cheese, lettuce, tomato and pickles 12.99

DOUBLE SMASHER*
Served with Duff's secret smash sauce, american cheese, lettuce, tomato and pickles 16.99

VEGGIE BURGER
Served with Duff's secret smash sauce, lettuce, tomato and pickles 14.99

SIDES AND SUCH

THIN CUT FRENCH FRIES
Extra crunchy thin cut french fries 3.99/7.99

EXTRA QUESO
2.99

ONION RINGS
8.99

CHEESE FRIES
French fries with queso and bacon 11.99

KIDS MENU

8.99

For kids 12 & under.

CHICKEN FINGERS

CHEESEBURGER

SAHLEN'S HOT DOG

GRILLED CHEESE

CHEESE QUESADILLA

All kids meals are served with French fries, carrots stick or applesauce & a beverage

HANDHELDS

All sandwiches are served with a side of chips.

Add fries +2.49

STINGER WRAP
Cheesesteak, (American, Cheddar or Swiss) & Buffalo tender tossed in choice of Duff's sauce, fried onions, lettuce, tomato \$15.99

BUFFALO CHICKEN QUESADILLA
Traditional cheese quesadilla with grilled or breaded chicken tossed in any Duff's sauce. Served with ranch or sour cream 14.99

PHILLY CHEESESTEAK
Shaved steak, fried peppers & onions, cheese sauce, topped with crispy onion straws & cherry pepper sauce 18.99

SHRIMP PO'BOY
5 Panko breaded shrimp tossed in choice of sauce, with lettuce and tomato served on a hoagie roll with a side of Duff's Sauce Served with Chips 13.99

CHICKEN FINGER SANDWICH
Your choice of fried or grilled chicken fingers, tossed in your choice of wing sauce, served on hoagie roll with lettuce, tomato & choice of blue cheese or ranch 14.99

HOUSE-MADE BEEF ON WECK 16.99

- ★ Premium Certified Angus Top Round
- ★ Seasoned and seared with a spice rub created at Duff's over 40 years ago
- ★ Sliced thin and piled high on a toasted salt and caraway seeded roll

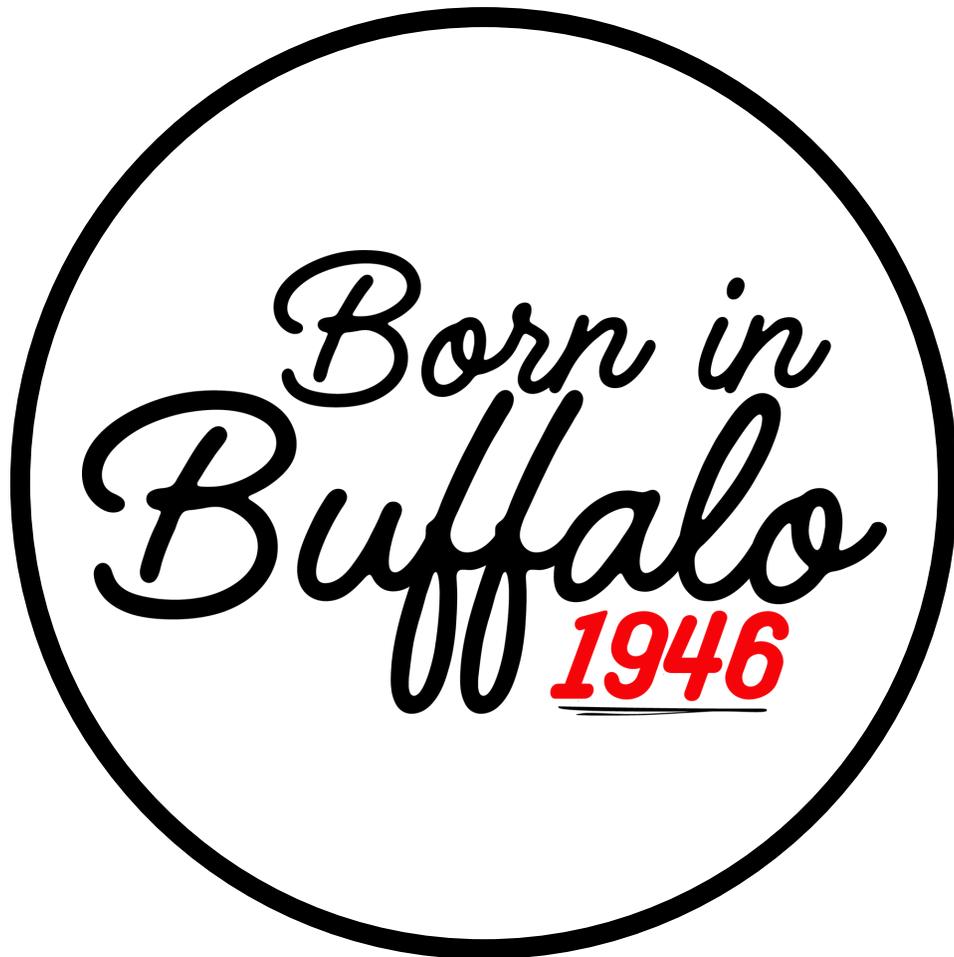
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain conditions. No separate checks. Parties over 6 are subject to a 20% gratuity charge. No substitutions. All items and prices subject to change without notice. We reserve the right to refuse service to anyone. Our wings are cooked in pure vegetable oil. Hot sauce is made with vinegar, cayenne red pepper, salt & garlic.

ONLINE ORDER OR TAKE OUT AVAILABLE - DUFFSWINGS.COM

Now Franchising! Visit our website for more info

DUFF'S

FAMOUS WINGS



In 1946, Louise Duffney took what little money she had and opened a Gin Mill on the corner of Sheridan Drive in Amherst, NY. At that time, the bar was still on the outskirts of Buffalo and it took years of hard work, determination, and perseverance to become a success. During its toughest years, Louise lived in a small room at the back of the bar with her two children. In 1969, one of those kids, Ron Duff, changed the fate of Duff's by introducing wings to the menu. On a good week, Ron would sell 20 pounds of them - roughly 120 wings. It didn't take long for people to realize that Ron was making some of the best wings in Buffalo. His wings were saucier, spicier, and crisper than the competition and by 1983, local food critics had hailed his wings "famous." Over the past 40 years, Duff's has focused on delivering the highest quality - and most authentic - wing eating experience that Buffalo has to offer.

Pomegranate Hospitality Group is delighted to bring Duff's to the Sunshine state of Florida!

Thank you for visiting our restaurants!

DUFF'S

BEERS DRAFT

Yuengling	5.00
Magnanimous Juice Lord	6.50
Coors Banquet	5.00
Barrie Haus-Rotating Tap	6.50
Labatt Blue	5.00
FL Ave My Boy Blue	6.50
Marker 48 Weeki Weisse	5.50
Stiegl Goldbräu	6.00

BOTTLES-CANS

Labatt Blue	5.00
Labatt Light	5.00
Bud Light	5.00
Corona	6.50
Corona Light	6.50
Garage Beer	5.00
Yuengling Flight	5.00
Michelob Ultra	6.50
Heineken	6.50
Miller Lite	5.00
Guinness	7.50
Outlaw Light 16 oz	4.00
Busch Light 16 oz	5.00
FL Ave Dead Parrot	7.00
Fat Head Hunter IPA	7.50
Thin Man Pils Mafia	8.00
Coppertail Unholy Trippel	7.50
Marker 48 Red Right Return 16 oz	8.00
Angry Chair Soacegrass IPA 16oz	8.00
Weihenstephaner Hefe Weiss	8.75
ChimayRed	13.50
Estrella Galicia Gluten Free	7.50
Köstritzer Schwarzbier	10.00
Coppertail Seasonal Relief	8.00

NON-ALCOHOLIC

NA Lagunitas Hoppy Refresher	6.00
NA Heineken	6.50
NA Untitled Art Juicy IPA	6.50
THC Δ9 Mystic Orbit-Galactic Grape	10.00
THC Δ9 Sun King-Lemonade	10.00

WINE SPARKLING

Silver Gate-California	9 TAP
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RED

Josh Reserve-California-Cabernet Sauvignon	13/50
Benzinger-California-Merlot	44
Heritage-California-Pinot Noir	50

ROSE

Joel Gott-Western Coastline-Rosé	8/30
Chateau Sainte Marguerite-Rosé-CDP	49

WHITE

13 Celsius Vineyards-New Zealand-Sauvignon Blanc	10 TAP
Gigi's Garden-Washington-Pinot Gris	50
Seaglass-California-Chardonnay	38
St Chateau Michelle-Washington-Riesling	38

SELTZERS & MORE

-196 Lemon	7.00
-196 Grapefruit	7.00
-196 Peach	7.00
-196 Strawberry	7.00
-196 Lemon & Lime	7.00
-196 Lemon & Raspberry	7.00
-196 Strawberry & Pineapple	7.00
-196 Strawberry & Watermelon	7.00
Angry Orchard Cider	7.00
1911 Loganberry Cider	9.75
Original Sin Black Widow Cider	7.75
Suncruiser Tea	7.00
Suncruiser Tea & Lemonade	7.00
Suncruiser Pink Lemonade	7.00
Waterbird Vodka Transfusion	7.50

DUFF'S SPECIALITY DRINKS

DUFF'S TAMPA ORIGINALS

WHEN THE SMOKE CLEARS 15

Del Maguey Vida Mezcal, Orgeat, Lemon, Lime, Honey Syrup & Fee Foam

LOGANBERRY BRAMBLE 13

Canadian Club, Loganberry, Lemon Juice & Soda

MANGO MAKER'S TEA 12

Maker's Mark, Mango Puree, Lemon, Black Tea

KREWE KUP 12

Bacardi Ocho, Plantain Syrup, Lime, Pineapple, Blood, Orange Syrup

YOU CALL IT HIBISCUS MULE 12

Hibiscus Syrup, Ginger Beer & Orchid
Call Your Spirit, Tito's, Maker's Mark, Teremana, Bacardi, 5mg THC Nowaday

NITRO ESPRESSO MARTINI 14

Absolut Vanilla, Kahlua, Owen's Espresso, Chocolate Bitters, Fee Foam

FROZEN

BOOZY CREAMSICLE 12

Pinnacle Whipped Vodka, Orange Juice, Condensed & Evaporated Milk

HIBISCUS FROZE 12

Absolut Vodka, Rose, Lillet Rosado, Hibiscus

LOUISVILLE LAYBACK 12

Jim Beam Pineapple, Coconut Cream, Lemon, Turbinado Sugar

CADILLAC MARGARITA 12

Espolon, Grand Marnier, Triple Sec, Lime Juice, Orange Juice, Agave

Add A Flavor Swirl +\$1

Passionfruit, Strawberry, Mango

SPRITZ & TONIC

GREEN GARDEN TONIC 12

Bombay Gin, St. Germain, Fresh Basil, Cucumber, Celery Bitters, & Tonic

DRAGON LILY SPRITZ 12

Gray Whale Gin, Lilet, Dragon Fruit Syrup, Tonic

APEROL SPRITZ 10

Aperol, Sparkling Wine, Seltzer

TAPPED

BLOOD ORANGE PALOMA 12

Teremana Reposado Tequila, Blood Orange Syrup, Grapefruit Juice, Tajin Rim

PLANT CITY LEMONADE 12

Tito's Orange Blossom Honey, Strawberry Purée

OLD FASHIONED

DUFF'S 46 OLD FASHIONED 15

Maker's 46, Smoked Maple Syrup, Cherry Syrup, Bitters

YBOR OLD FASHIONED 14

Santa Teresa 1796, Orange Blossom Honey Syrup, Tobacco Bitters

SPICY OAXACAN OLD FASHIONED 14

Espolon Reposado, Montelobos, Habanero Bitters, Chocolate Bitters

*Born in
Buffalo
1946*