

ALL ORDERS MUST BE PLACED AT COUNTER!

Serving the FLX
Since 1983

BULLY HILL
RESTAURANT

Follow Us
@bullyhillvineyards

SERVING LUNCH DAILY
Monday - Thursday 11:30 AM-3:00 PM
Friday - Saturday 11:30 AM - 4:00 PM // Sunday 11:00 AM - 3:00 PM

MAINS

SOUP OF THE DAY CUP \$7 BOWL \$9

SPINACH ARTICHOKE DIP  \$16
Served with corn chips

SMOKED TURKEY SANDWICH \$18
House-smoked with sliced apple, Muenster cheese, lettuce, and cranberry mayo wheat-berry bread. Served with your choice of slaw, garlic-butter and parmesan salt potatoes, green salad, or sour cream & onion chips.

CHICKEN SHAWARMA WRAP \$17
Shawarma seasoned and marinated chicken, lettuce, tomato, cucumber, red onion, and Tzatziki sauce, in a flour tortilla. Served with your choice of slaw, garlic-butter and parmesan salt potatoes, green salad, or sour cream & onion chips.

K-TOWN CRUNCH \$17
Hand-breaded, buttermilk marinated, fried chicken, kim kim sauce (kimchi-ranch), house-made pickles, greens, Korean BBQ mayo, on a soft roll. Served with your choice of slaw, garlic-butter and parmesan salt potatoes, green salad, or sour cream & onion chips.

CHICKEN TENDERS + FRIES \$17
Hand-breaded, buttermilk marinated, fried chicken tenders with your choice of 1 sauce: ketchup, BBQ sauce, or ranch. Served with fries.

SMASH BURGER + FRIES \$18
2 Local (raised on hay from our farm) Black Angus beef patties, with paper thin onions, cheese, pickles, lettuce and our house sauce on a roll. Served with fries.

VEGGIE BURGER  \$18
Veggie burger, roasted portobello mushroom, and provolone cheese, with an herb mayo, on a soft roll. Served with your choice of slaw, garlic-butter and parmesan salt potatoes, green salad, or sour cream & onion chips.

FALAFEL SALAD  \$18
Mixed greens, cucumbers, tomatoes, and feta cheese; finished with our Riesling vinaigrette, topped with fried falafel.

SMOKED SALMON SALAD  \$18
Mixed greens, pickled beets, edamame, lentils, red cabbage, carrots and goat cheese, topped with a house-smoked fillet of salmon, finished with our Riesling vinaigrette.

BULLY HILL SALAD  \$17
Mixed greens, diced apple, dried cranberries, sliced almonds, red cabbage, carrots, grilled chicken breast, and finished with our Sweet Walter Rosé Vinaigrette.

Gluten Free Bun Available +\$1.75

FROM OUR SMOKER

*Our meats are rubbed with a savory blend of spices and smoked for up to 16 hours for optimal flavor.
All our BBQ is smoked right here with locally sourced applewood.*

SMOKED WINGS \$10/\$16
5 or 10 jumbo wings, rubbed, smoked, and flash-fried, tossed with choice of Buffalo or Korean BBQ sauce. Also available plain, with Ranch, Kim Kim Sauce (kimchi-ranch), or BBQ sauce. Add Blue Cheese +\$1.

PULLED PORK SANDWICH \$17
Hand-pulled, and sauced with our Bully Hill BBQ sauce, on a roll. Served with your choice of slaw, garlic-butter and parmesan salt potatoes, green salad, or sour cream & onion chips.

BRISKET SANDWICH \$18
Sliced, with our Bully Hill BBQ sauce on a roll. Served with your choice of slaw, garlic-butter and parmesan salt potatoes, green salad, or sour cream & onion chips.

BLACK & BLEU SANDWICH \$19
Sliced brisket, caramelized onions, blue cheese, on a roll. Served with your choice of slaw, garlic-butter and parmesan salt potatoes, green salad, or sour cream & onion chips.

BBQ SAMPLER \$28
Pulled pork, sliced brisket, jalapeño-cheddar sausage and smoked chicken wings, served with jalapeño corn bread, slaw, and garlic-butter and parmesan salt potatoes.

SIDES

ONION RINGS  \$9

FRENCH FRIES  \$6

GARLIC-PARMESAN FRENCH FRIES  \$9
Finished with garlic-butter, parmesan, and fresh herbs.

COLESLAW   \$4
House-made, creamy slaw.

GARLIC AND PARMESAN SALT POTATOES   \$6
Small white potatoes boiled in salt water, finished with garlic-butter, parmesan, and herbs.

SALAD   \$8
Mixed greens, tomatoes, cucumber, carrots, and red cabbage, finished with our Riesling vinaigrette.

SOUR CREAM & ONION CHIPS  \$2
Bully Hill x NY Chips collab. 1oz bag.

 GLUTEN FREE

 VEGETARIAN

\$GLASS/\$BOTTLE

DRY RIESLING	ARGUS VINEYARD 2025	DRY	SWEET
Subtle ripe notes of peach, citrus, and a palate cleansing acidity.			\$7/\$20
SEYVAL BLANC		DRY	SWEET
Bright, dry and elegant with a tart green apple finish.			\$6/\$18
CAYUGA WHITE		DRY	SWEET
Off-dry, with aromas of apple and pear, with a light crisp finish.			\$6/\$18
BASS RIESLING		DRY	SWEET
Refreshing with subtle flavors of nectarine and green apple, with a crisp clean finish.			\$7/\$20
NIAGARA		DRY	SWEET
Sweet, with intense wildflower aromas with white grape flavors.			\$6/\$18
SWEET WALTER MANGO		DRY	SWEET
A sweet and juicy white wine with natural mango flavor.			\$6/\$18

DRY

ROSE OF CABERNET FRANC 2025

DRY

SWEET

Bright with notes of fresh strawberries and ripe raspberries.

\$7/\$20

DRY

LOVE MY GOAT ROSE

DRY

SWEET

A delicious wine with bright fruit flavors and a refreshingly smooth finish.

\$6/\$18

DRY

SWEET WALTER ROSE

DRY

SWEET

Sweet and delightful with aromas and flavors of strawberry and cherry candy.

\$6/\$18

SAPERAVI 2023	DRY	SWEET	
Deep and dark in color, with notes of clove, vanilla, blueberry, and blackberry jam.			\$9/\$35
ESTATE RED 2022	DRY	SWEET	
A Bordeaux-style blend, consisting of Estate grown grapes.			\$7/\$20
BACO NOIR	DRY	SWEET	
Light, with subtle flavors of cherry and raspberry with notes of cracked black pepper.			\$6/\$18
LOVE MY GOAT RED	DRY	SWEET	
A mellow, easy drinking red wine with subtle fruit and a smooth finish.			\$6/\$18
SWEET WALTER BLACKBERRY	DRY	SWEET	
A delicious sweet red blend with natural blackberry flavors.			\$6/\$18

SUPER GOAT PEACH DRY SWEET
A juicy fortified white wine with natural peach flavor. 16% ABV **\$7/\$20**

SUPER GOAT BLACKBERRY DRY SWEET
A sweet, fortified red wine with natural blackberry flavor. 16% ABV **\$7/\$20**

WINE SLUSHIE <i>Ask about today's flavor(s)</i>					\$9
BOOZY MANGO BOBA <i>Sweet Walter Mango, Lemonade, Tea, Mango Boba</i>					\$9
TRUSTY DUSTY <i>Sweet Walter Pineapple, Super Goat Peach, Hawaiian Punch, Orange Juice, Grenadine</i>					\$8
BLACKBERRY LEMONADE <i>Super Goat Blackberry, Lemonade.</i>					\$8
HUGO SPRITZ <i>Miss Love Rosé, St-Germain, Lime, Mint, Club Soda.</i>					\$9
SANGRIA <i>Growers White, Lemonade, Ginger Ale, Fruit</i>	Glass	\$8	Pitcher		\$24
SPIKED FROZEN LEMONADE <i>With Sweet Walter Midnight Mission</i>					\$9
FROZEN LEMONADE <i>Non-Alcoholic</i>					\$5

BEER

PILSNER <i>Steuben Brewing Co.</i>	\$8
HAZY LITTLE THINGS IPA <i>Sierra Nevada</i>	\$6
MODELO ESPECIAL	\$6
YUENGLING LAGER	\$5
MILLER LITE	\$5
N/A MICHELOB ULTRA ZERO	\$5

N/A BEVERAGES

FRESH BREWED ICED TEA <i>Unsweetened black tea</i>	\$4
SODA <i>Pepsi, Diet Pepsi, Ginger Ale, Root Beer, Grape Crush, or Orange Crush</i>	\$4
BUBLY <i>Various flavors available</i>	\$4
SPARKLING WATER <i>Saratoga</i>	\$4
GRAPE JUICE <i>Bully Hill Red Grape Juice</i>	\$6
HOT TEA <i>Assorted teas available</i>	\$3
COFFEE <i>Regular or Decaf</i>	\$3
COLD BREW COFFEE <i>Starbucks</i>	\$5
WHOLE MILK	\$3
ORANGE JUICE	\$4
LEMONADE	\$4
ARNOLD PALMER	\$4

DESSERTS

All our desserts are made in house

CHOCOLATE PEANUT BUTTER PIE
Oreo® crumb crust, whipped peanut butter filling, chocolate ganache
\$9

CHEESECAKE OF THE WEEK
Ask about today's preparation
\$9

DESSERT SPECIAL
Ask about today's preparation
\$9

COOKIES
Ask about today's preparation
\$4

BRUNCH

Served every Sunday from 11:00 am – 1:00 pm

UPCOMING EVENTS

AUGUST

8/15 - Live Music w/ Oliver Burdo - 1:00 pm - 4:00 pm

Born and raised in Western NY, Burdo is an independent Rustbeld Folk Songwriter. His music lives in the quiet space between devotion, doubt, and survival.

8/22 - Goat Yoga - 10:30 am - 11:30 am

Ashley from Buttinhead Farms brings Goat Yoga to Bully Hill! Join us for a fun and relaxing session for just \$40 at the door.

8/22 - Goat Petting - 11:30 am - 1:30 pm

After yoga, stay and hang out, pet, and snuggle with the goats, FREE!

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8/29 - Live Music w/ The Enders - 1:00 pm - 4:00 pm

SEPTEMBER

9/5 - Live Music w/ House of Sterling - 12:00 pm - 3:00 pm

Founded in Northern PA by singer-songwriter Joe Callahan & Molly Cary, House of Sterling combines folk and Americana into a powerfully haunting blend.

9/12 - Live Music w/ Brad Ordway - 1:00 pm - 4:00 pm

9/19 - Live Music w/ Laura West - 1:00 pm - 4:00 pm

A soulful, genre-bending singer-songwriter with a voice that's both powerful and deeply expressive. Laura's sound has been described as fiery, dynamic, and emotionally raw, think Stevie Nicks and Aretha Franklin.

9/26 - Live Music w/ Trevor Stribling - 1:00 pm - 4:00 pm

Western NY singer-songwriter whose original music blends American, folk, rock, and heartfelt storytelling. Founder and frontman for PA LINE, he's toured across the U.S. and internationally.

OCTOBER

10/3 - Live Music w/ Rachel Beverly - 1:00 pm - 4:00 pm

Rachel Beverly is a musician based in Ithaca, NY, who brings her own approach to a wide variety of cover songs, as well as original music.

10/10 - Live Music w/ PJ Elliott - 1:00 pm - 4:00 pm

PJ is an accomplished musician who has been performing for over 30 years, both as a solo act and with various bands. PJ performs hundreds of songs from Classic Rock to Country, Blues, Oldies, Pop Hits & Requests.

10/10 - Live Glassblowing - 11:00 am - 4:00 pm

Join us for a captivating live glassblowing showcase with artists Elijah Smith and Kalli Snodgrass. FREE event!

10/15 - Halloween Candy Pairing - Daily 10:00 am - 5:00 pm

We've paired all the popular halloween candies with delicious wine. available in the tasting room from 10/15 through 10/31.