ALL ORDERS MUST BE PLACED AT COUNTER!

Serving the FLX
Since 1983

BULLY HILL RESTAURANT

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@bullyhillvineyards

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

MAINS

FRENCH ONION SOUP $11
Available gluten-free w/o crouton

SOUP OF THE DAY CUP $7 BOWL $9

POTATO + CHEESE PIEROGIES
Choose your topping below.

Caramelized onions. (V) $16

New York apple cider sauerkraut + Wardynski's Polish Sausage $20

Wardynski's Polish sausage + caramelized onions + New York apple cider sauerkraut $22

SMOKED TURKEY SANDWICH $18
House-smoked with sliced apple, Muenster cheese, lettuce, and cranberry mayo wheatberry bread. ***Served with your choice of slaw, green salad, or sour cream & onion chips.***

SOUP + SANDWICH $17
A cup of the soup of the day paired with our sandwich of the day. Ask about today's selections and preperation.

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 Black Angus beef patties, with paper thin onions, cheese, pickles, lettuce and our house sauce on a roll. Served with fries.

PASTRAMI MELT $18
Pastrami and melted Swiss on toasted marble-rye, and pub mustard. ***Served with your choice of slaw, green salad, or sour cream & onion chips.***

BLACK BEAN BURGER (V) $18
Provolone cheese, lettuce, and tomato with an herb mayo, on a soft roll. ***Served with your choice of slaw, green salad, or sour cream & onion chips.***

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 QUESADILLA $17
Hand-pulled, and sauced with our Bully Hill BBQ sauce, and cheese in a flour tortila. ***Served with side of pico de gallo and sour cream.***

BRISKET REUBEN $18
Sliced brisket, piled high on rye bread with Thousand Island dressing, and choice of NY apple cider sauerkraut or housemae kimchi, and Swiss. ***Served with your choice of slaw, green salad, or sour cream & onion chips.***

SIDES

ONION RINGS (V) $9

FRENCH FRIES (V) $6

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

COLESLAW (V) (GF) $4
House-made, creamy slaw.

SALAD (V) (GF) $8
Mixed greens, tomatoes, cucumber, carrots, and red cabbage, finished with our Riesling vinaigrette.

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

(GF) GLUTEN FREE (V) VEGETARIAN

WINE BY THE GLASS

$GLASS/$BOTTLE

WHITES

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**

ROSÉS

LOVE MY GOAT ROSÉ DRY——▼——— SWEET
A delicious wine with bright fruit flavors and a refreshingly smooth finish. **$6/$18**

SWEET WALTER ROSÉ DRY———▼——— SWEET
Sweet and delightful with aromas and flavors of strawberry and cherry candy. **$6/$18**

REDS

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**

SPECIAL RESERVE RED DRY——▼——— SWEET
A semi-dry red with hints of ripe cherry, cranberry, and underscored flavors of fruit and oak. **$6/$18**

SWEET WALTER CRANBERRY DRY———▼——— SWEET
Sweet and refreshing red wine with natural cranberry flavor. **$6/$18**

WINE COCKTAILS

SPICED WINE **$9**
Ask about today's preparation.

APPLE CIDER SANGRIA **$8**
NY apple cider, Niagara, Sweet Walter Cranberry, brandy and a splash of ginger ale, fresh fruit and cinnamon-sugar rim. Make it a Pitcher of Sangria **$24**

CRANBERRY-LIME TONIC **$8**
Sweet Walter Cranberry, tonic, and muddled lime

POINSETTIA **$9**
Sweet Walter Cranberry, Champagne, and a sugar cube

MIMOSA **$9**
Orange juice and Champagne

BEER

PILSNER $8
Steuben Brewing Co.

HAZY LITTLE THINGS IPA $6
Sierra Nevada

MODELO ESPECIAL $6

YUENGLING LAGER $5

MILLER LITE $5

N/A MICHELOB ULTRA ZERO $5

N/A BEVERAGES

FRESH BREWED ICED TEA $4
Unsweetened black tea

SODA $4
Pepsi, Diet Pepsi, Ginger Ale, Root Beer, Grape Crush, or Orange Crush

BUBLY $4
Various flavors available

SPARKLING WATER $4
Saratoga

GRAPE JUICE $6
Bully Hill Red Grape Juice

HOT TEA $3
Assorted teas available

COFFEE $3
Regular or Decaf

COLD BREW COFFEE $5
Starbucks

WHOLE MILK $3

ORANGE JUICE $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

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may be hazardous to your health.
While we make every attempt to isolate gluten free entrées and entrées with allergen specific cooking instructions from contamination please be advised that these entrées are prepared in a shared kitchen facility. If you have a food allergy, please notify us.

REV10NOV2026

UPCOMING EVENTS

NOVEMBER

11/7 - 11/29 - Thanksgiving Pie Bar Pairing

Daily 10:00 am - 5:00 pm

We've paired some of the popular Thanksgiving pies with delicous wine. Available in the tasting room.

DECEMBER

12/4 - Holiday Cookie Pairing

Daily 10:00 am - 5:00 pm

We've paired all the popular holiday cookies with delicous wine. Available in the tasting room from 12/4 through 12/31.

12/12 - Santa is coming to Bully Hill

11:00 am - 3:00 pm

Meet Santa, Mrs. Claus, an Elf, and the Grinch! Bring your cameras!

Christmas Cookie Decorating!
Kids can decorate their own holiday cookies to take home, or enjoy on the spot!