

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

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

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

POUTINE \$16
Steak fries with brown gravy, and melted cheese curds.

POTATO + CHEESE PIEROGIES *House-made* \$16
Caramelized onions.

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 wheat-berry bread. Served with your choice of slaw, garlic-butter and parmesan salt potatoes, green salad, or sour cream & onion chips.

THE GOLDEN HEN \$18
Hand-breaded, buttermilk marinated, fried chicken, crispy bacon, Swiss, crispy fried onions with honey-mustard sauce on a soft pretzel 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 Black Angus beef patties, with paper thin onions, cheese, pickles, lettuce and our house sauce on a roll. Served with fries.

HOT PASTRAMI SANDWICH \$18
Pastrami and melted Swiss on toasted marble-rye, and pub mustard. Served with your choice of slaw, garlic-butter and parmesan salt potatoes, green salad, or sour cream & onion chips.

BLACK BEAN BURGER  \$18
Provolone cheese, lettuce, and tomato 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.

PORK SCHNITZEL \$18
Crispy pork schnitzel served with warm German potato salad and braised red cabbage.

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.

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.

PULLED PORK QUESADILLA \$18
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 house-mae kimchi, and Swiss. Served with choice of slaw, sour cream & onion chips, salt potatoes, or green salad.

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.

GERMAN POTATO SALAD \$6

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

WINE

DRY

SWEET

Bright with notes of fresh strawberries and ripe raspberries.

\$7/\$20

DRY

LOVE MY GOAT ROSE

WINE

DRY

SWEET

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

\$6/\$18

DRY

SWEET WALTER ROSE

WINE

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.		
ESTATE RED 2022	DRY	SWEET
A Bordeaux-style blend, consisting of Estate grown grapes.		
BACO NOIR	DRY	SWEET
Light, with subtle flavors of cherry and raspberry with notes of cracked black pepper.		
LOVE MY GOAT RED	DRY	SWEET
A mellow, easy drinking red wine with subtle fruit and a smooth finish.		
SWEET WALTER BLACKBERRY	DRY	SWEET
A delicious sweet red blend with natural blackberry flavors.		
SWEET WALTER CRANBERRY	DRY	SWEET
Sweet and refreshing red wine with natural cranberry flavor.		

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
APPLE CIDER SANGRIA <i>NY apple cider, Niagara, Sweet Walter Cranberry, brandy and a splash of ginger ale, fresh fruit and cinnamon-sugar rim.</i>	\$8
BLACKBERRY LEMONADE <i>Super Goat Blackberry, Lemonade.</i>	\$8
CRANBERRY-LIME TONIC <i>Sweet Walter Cranberry, tonic, and muddled lime.</i>	\$8
POINSETTIA <i>Sweet Walter Cranberry, Champagne, and a sugar cube</i>	\$9
MIMOSA <i>Orange juice and Champagne</i>	\$9

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

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.

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UPCOMING EVENTS

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.

10/17 - Kid's Pumpkin Painting - 12:00 pm - 4:00 pm

Paint a pumpkin and take it home to enjoy, or leave it with us to display. We'll provide the pumpkins and paint, and it's completely FREE!

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NOVEMBER

11/7 - Thanksgiving Pie Bar Pairing - Daily 10:00 am - 5:00 pm

We've paired all the popular Thanksgiving pies with delicious wine. available in the tasting room from 11/7 through 11/30.

DECEMBER

12/4 - Holiday Cookie Pairing - Daily 10:00 am - 5:00 pm

We've paired all the popular holiday cookies with delicious wine. available in the tasting room from 11/7 through 12/19.

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!

NEW THIS YEAR: Christmas Cookie Decorating!

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