

SCULPTURE BAR

Bites

Butter Block Pastries	\$6-8
Rosemary Sea Salt Nuts v / gf	\$6
Seasonal Yogurt Parfait vg / gf Yogurt and granola layered with seasonal fruit.	\$7
Whipped Feta vg / gf With warm marinated olives and pita chips.	\$12
Beet Hummus v Topped with pistachios, herb oil, and pomegranate. Served with pita chips, pickled veggies, and fresh veggies.	\$14
Cheese and Charcuterie Plate An assortment of imported and local meats and cheeses served with seasonal accompaniments and pita chips. *Just Cheese \$22	\$26

For a full menu, please visit Cornelia in the Seymour H. Knox Building.

v: vegan

vg: vegetarian

gf: gluten-free

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Beverages

Proudly brewing Tipico Coffee

Double Espresso	\$4
Cappuccino	\$5.50
Macchiato	\$5
Latte / Iced Latte	\$6
Coffee	\$4.50
Tipico Cold Brew	\$5
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Tea	\$4.50
Tea Latte	\$6
London Fog	\$6
Juices	\$5
Soda (12 oz.)	\$3
Sparkling Seltzer (12 oz.)	\$4

Non-Dairy Milk \$1

Almond, Oat

Buffalo AKG Membership

Ready to take a bigger bite out of the museum?

Join today! Buffalo AKG membership offers benefits like:

- Unlimited free admission to the collection and special exhibitions
- Invitations to exclusive members' previews and events
- Discounts at Cornelia, Sculpture Bar, the shop, and on studio classes, programs, and events

Visit buffaloakg.org/membership for more information or scan the QR code.

Stop at a Visitor Services Desk before you leave the museum and apply the price of today's admission to an annual membership.

Already a member? Don't forget to show your membership card to your server for your 10% discount!

Rev. October 2023



Wines

Sparkling

Chardonnay, Aligoté **\$10 / \$40**
Veuve Ambal
Brut Blanc de Blancs,
Burgundy, France

Rosé

Cinsault **\$12 / \$48**
Château Routas
Coteaux Varois en Provence,
France 2022

White

Chardonnay **\$15 / \$60**
Moniker
Mendocino, California 2021

Pinot Grigio **\$13 / \$52**
J. Hofstätter, Südtirol Alto
Adige, Italy

Red

Bordeaux **\$15 / \$62**
Cru Monplaisir Bordeaux
Supérieur, Gonet-Médeville,
France 2020

Cabernet Sauvignon **\$10 / \$40**
Frida Kahlo, Central Valley,
Chile

Gamay **\$13 / \$52**
Stephane Aviron Beaujolais
Villages, Burgundy, France
2020

Bordeaux Blend **\$25 / \$100**
Château Haut-Bailly II,
Pessac-Léognan, France

Beers

Kronenbourg **\$8**
1664 Blanc
16 oz., 5%

Sixpoint Brewery **\$7**
The Crisp Pils
12 oz., 5.4%

Left Hand **\$7**
Milk Stout
12 oz., 6%

Big Ditch Brewing **\$6**
Hayburner
12 oz., 7.2%

Rhorbach **\$8**
Scotch Ale
16 oz., 6.9%

Thin Man Brewery **\$8**
Minkey Boodle
16 oz., 7%

Collective Arts **\$8**
Ransack the Universe
16 oz., 6.8%

Blackbird Cider **\$7**
Estate Reserve
12 oz., 6.9%

Athletic Brewing **\$6**
(Non-Alcoholic)
Upside Down Golden Ale
12 oz., less than 0.5%

Nutrl Vodka Seltzer **\$6**
Assorted Flavors
12 oz., 4.5%

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