

SCULPTURE BAR

Bites

Pastries

Availability changes daily

The Bagel Jar Bagels

Plain, Blueberry, Rosemary Sea Salt, Sesame, and Everything

*Add plain cream cheese \$1

*Add specialty cream cheese \$1.50

Overnight Oats *gf/v*

Rolled oats mixed with creamy oat milk, passion fruit, and toasted coconut.

Seasonal Yogurt Parfait *gf/vg*

Vanilla bean yogurt layered with housemade pecan granola, lemon curd, and fresh berries.

Marinated Olives *gf/v*

Cheese and Charcuterie Plate

An assortment of imported and local meats and cheeses served with seasonal accompaniments.

Fruit and Cheese Plate *vg*

An assortment of imported and local cheeses served with seasonal fruit.

\$3-9

\$5

\$8

\$8

\$7

\$32/whole
\$16/half

\$26/whole
\$14/half

Beverages

Proudly brewing Tipico Coffee

Espresso \$4

Americano \$4.50

Cortado \$4.50

Cappuccino \$5.50

Macchiato \$5

Latte / Iced Latte \$6

Coffee \$4.50

Cold Brew Can \$5

Tea \$4.50

Chai Latte \$6

Matcha Latte \$6

London Fog \$6

Hot Chocolate \$3

Juices \$4.50

Soda (12 oz.) \$4.50

v: vegan

vg: vegetarian

gf: gluten-free

Non-Dairy Milk \$1

Almond, Oat

Flavor Shot \$0.50

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

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 on food and non-alcoholic beverages!

June 2026



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Wines

Sparkling

Prosecco \$13 / \$39
La Gioiosa
Veneto, Italy

Ciel de Perles \$15 / \$45
Domaine des Pierrettes
Loire Valley, France

Rosé

Cinsault \$15 / \$45
Château Routas
Provence, France

Malbec Rosé \$13 / \$39
Familia Vicente Pearce
Mendoza, Argentina

White

Pinot Grigio \$13 / \$39
Cantina Lavis
Trentino-Alto Adige, Italy

Chardonnay \$15 / \$45
Domaine Laurent Chardigny
Bourgogne, France 2023

Vinho Verde \$13 / \$39
Foral Alvarinho
Megalço, Portugal

Sauvignon Blanc \$13 / \$39
La Coeur de la Reine
Loire Valley, France

Riesling \$14 / \$42
Mia Lous Roter Hirt-Gebhardt
Rheingau, Germany

Red

Pinot Noir \$13 / \$39
Maison Chavet Les Petit Georges
Menetou-Salon, Loire, France

Malbec \$13 / \$39
Familia Vicente Pearce
Azcuénaga Vineyard
Mendoza, Argentina

Cabernet Sauvignon \$16 / \$48
Klinker Brick Winery
Lodi, California

Gamay \$14 / \$42
Domaine Du Tracot
Beaujolais, France 2023

Beers & Seltzers

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

Wayland Brewing Seasonal \$8
Ask server for selection

Cider Creek Black-Eyed Peach \$8
12 oz., 6.9%

Allagash
White Belgium Style Wheat \$6
12 oz., 5.2%

Thin Man Brewery
Minky Boodle Fruited Sour \$8
16 oz., 7%

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

Narragansett \$8
Del's Shandy
16 oz. 4.7%

Nutrl Vodka Seltzer \$7
Assorted Flavors
12 oz., 4.5%