

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 blended with creamy oat milk, Tipico coffee, pumpkin, and warm spices topped with toasted pepitas.

Seasonal Yogurt Parfait gf/vg

Vanilla yogurt layered with cinnamon apples and pecan granola.

Marinated Olives

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!

Sept 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

Down East Cider Seasonal \$8
12 oz., 5.2%

Ommegang Abbey Ale \$7
12 oz., 8.2%

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

Kronenbourg 1664 Blanc \$6
11.2 oz., 5%

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

Best Day Brewing \$6
(Non-Alcoholic)
Assorted Flavors
12 oz., less than 0.5%