



:: STARTERS/SALADS ::

- AHI TUNA TARTARE** *sticky rice, seaweed salad, wasabi, soy, pickled ginger* 15.95
HOT BANANA PEPPERS *italian cheeses, olive oil, garlic* 12.95
CRISPY ARTICHOKE HEARTS *baby arugula, lemon caper aioli* 13.75
800 SALAD *tomato, cucumber, chickpeas, red onion, kalamata olives, red wine vinaigrette* 8.75
CAESAR SALAD *romaine, parma prosciutto, white anchovy, reggiano* 9.75
BURRATA *eggplant caponata, prosciutto, grilled bread, saba syrup* 13.95

:: ENTRÉES ::

- ROASTED HALF CHICKEN** *cognac-peppercorn sauce* 26
GRILLED SALMON *cherry tomato, castelvetrano olives, capers, blood orange* 28.95
SHRIMP GARGANELLI *roasted tomato, broccoli, calabrian chili butter* 26.50
800 MAPLE BURGER *lettuce, tomato, onion, white cheddar, house chips* 16.95
PRIME NEW YORK STRIP STEAK *house steak sauce* 47.95
CHICKEN CUTLETS
MILANESE *arugula, tomato, red onion, reggiano* 25.95
DOWNTOWN *rigatoni, tomato vodka cream sauce* 25.95

:: WOOD FIRED PIZZAS ::

- JOEY** *tomato sauce, fresh mozzarella, torn basil* 17.95
BIANCO *garlic oil, oregano, white onion, tomato, fontinella, romano, parsley* 17.95
NICKY *tomato sauce, mozzarella, pepperoni* 17.95
LOUIE *garlic oil, balsamic chicken, spinach, stuffed hot peppers* 17.95
CHARLOOCH *spit roasted barbecue chicken, caramelized onions, bacon, bleu cheese* 17.95
PIETRO *tomato sauce, italian sausage, banana peppers, ricotta, basil* 17.95
ALEXA *flank steak, mushrooms, sundried tomato, caramelized onions, spinach, asiago* 17.95
MICHAEL *pesto, roasted garlic, caramelized onions, arugula, reggiano parmesan* 17.95

:: SIDES TO SHARE ::

- GRILLED ASPARAGUS** *lemon, reggiano* 8.95
FRENCH FRIES 5.95
HANDCUT SWEET POTATO FRIES *whipped honey butter* 7.95
PARMESAN TRUFFLE FRIES 8.25
HOMEMADE MAC AND CHEESE 12
LOBSTER MAC AND CHEESE 15.95

PLEASE INQUIRE ABOUT TODAY'S DESSERT SPECIALS

Chef: Charlie Mallia :: Sous Chef: Mike Smaldone

Although we offer gluten free options, this is not a flourless environment, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness
800 MAPLE ROAD * WILLIAMSVILLE NY 14221 * (716)688-5800 * FACEBOOK.COM * 800MAPLE.COM





signature martinis

800 COSMO

vodka, triple sec, lime juice, cranberry 10.50

BIKINIS & SUNSHINE

coconut rum, vodka, triple sec, orange, pineapple 10.50

FIGENZA

fig vodka, muddle cucumber, fresh lemon 12

FRENCH PEAR

grey goose la poire vodka, st. germaine, baby pear 13.50

LEMON DROP

vodka, sour, triple sec, sugar-rimmed glass 10.50

STUFFED BLUE

zyr vodka, vermouth, bleu cheese stuffed olives 12.50

VESPER

london dry gin, lillet, lemon twist 13

handcrafted cocktails

800 NEGRONI

london dry gin, carpano antica, campari, orange twist 13

KILTED BISHOP

hendricks gin, st. germaine, muddled cucumber 13

OLD FASHIONED

raw sugar, rye whiskey, aromatic bitters, lemon zest 12

SICILIAN MULE

vodka, blood orange liqueur, fresh lime, ginger beer 11.50

STRAWBERRY BASIL SMASH

tito's vodka, st. germaine, strawberry, basil, fresh lime 12

draft beer

please inquire with your server about our seasonal draft beer selections

single malt & rare blend scotch

Balvenie 12yr. **14**

Balvenie 21yr. **48**

Bruichladdich **19**

Glenfiddich 12yr. **16**

The Glenlivet 12yr. **16**

Johnnie Walker Blue Label **50**

Lagavulin 16yr. **28**

Laphroaig 10yr. **15**

Macallan 12yr. **19**

Macallan Rare Cask **60**

Oban 14yr. **24**

small batch bourbon & rye

Angel's Envy **13**

Basil Hayden **16**

Blantons **19**

Bookers **20**

Buffalo Trace **9.50**

Bulleit **11**

Bulleit Rye **11**

Eagle Rare **11.50**

Weller 107 **13**

Weller SR **11**

Woodford Reserve **12**

Woodford Reserve Rye **12**

bottled beer

4.50

Bud Light, Coors Light, Labatt Blue, Labatt Blue Light, Labatt Blue NA, Michelob Ultra, Miller Lite, Molson Canadian

5.50

Blue Moon, Corona, Heineken, Peroni, Sam Adams Seasonal

6.50

Boddingtons Pub Ale, Flying Bison Rusty Chain, Guinness Stout, Southern Tier IPA, Ithaca Flower Power