



RUFF'S WINGS

TRADITIONAL, BONELESS,
OR GRILLED TENDERS

Served with a side of ranch or bleu cheese dressing.

1 POUND
1 flavor
\$15


2 POUNDS
2 flavors
\$29

3 POUNDS
3 flavors
\$42

SIGNATURE SAUCES

 **TERIYAKI** A blend of soy sauce, ginger & exotic spices

 **SWEET & SOUR** A delicate combination of sweet & tangy

 **HONEY BBQ** A sweet sassy honey and BBQ blend; savor the flavor

 **GOLDEN BBQ** Smoky, mustard-based blend with a hint of barbecue

 **BBQ** A southern smokehouse favorite

 **KICKIN BOURBON MOLASSES** Smooth bourbon, sticky molasses & spicy peppers combine for this knockout sauce

 **PARMESAN GARLIC** A savory blend of chopped roasted garlic & aged Parmesan cheese

 **HONEY GARLIC** A delicious mix of cayenne, honey, and-you guessed it, garlic

 **FIRECRACKER** A creamy sweet & spicy chili sauce


  **STINGER** Homemade sweet honey BBQ with a little sting. A home team favorite!

 **SWEET RED CHILI** A harmonious glaze kicked with red & sweet chili peppers

 **HONEY HOT** Cayenne peppers & vinegar with a touch of sweet honey

 **GOCHUJANG** Asian inspired chili sauce with sweetness, lingering heat, and concentrated flavor

 **MANGO HABANERO** A tantalizing blend of mango & spicy habanero pepper flavor round out this hot, sweet sauce

 **BUFFALO** Mild, buttery blend with a hint of vinegar & cayenne

 **JAMAICAN JERK** A unique calypso harmony of Jamaican spice & hot flavors

  **CAROLINA REAPER** A blend of scorching hot carolina reaper & habanero chili peppers

  **DRAGON'S SPIT** Prepare to breathe the fire of a dragon

DRY SEASONINGS

 **MOJITO LIME** A sweet combination of lime, chili, and mint

 **LEMON PEPPER** Pucker up citrus flavoring with a pinch of pepper

 **CAJUN RANCH** Classic heat accompanied with cool ranch flavor

 **CHIPOTLE** A mix of fire-roasted chipotle peppers, herbs and spices

 **BUFFALO** Classic heat and smoothing buttery seasoning

  **NEW TRIPLE PEPPER** A blend of black, red, and chili peppers

STARTERS

RUFF'S CLASSIC POUTINE - 14

A mound of seasoned fries covered in melted Ellsworth cheese curds, green onions, chopped hardwood smoked bacon, beef gravy and more melted cheese. This is real comfort food!

CRISPY FRIED PICKLES - 10

Caution: They may be addictive! Dill pickles fried to a light golden crisp and served with ranch dressing for dipping.

BACON WRAPPED JALAPENO POPPERS - 12

Fresh jalapenos stuffed with cheddar, Monterey Jack, and cream cheese with a blend of spices. Then hand-wrapped in hardwood smoked bacon. Served with a side of chipotle ranch.



BAVARIAN SOFT PRETZELS & BEER CHEESE DIP - 10

Bavarian soft pretzels are perfectly paired with a warm beer cheese dip that has a smooth craft beer flavor combined with the sharpness of cheddar and Romano cheeses.

CAJUN CHISLIC - 17

Diced sirloin steak sautéed in a blend of Cajun spices. Served with horseradish sauce and warm béarnaise sauce for dipping.

★ ELLSWORTH CHEESE CURDS - 11

The finest white cheddar cheese in America straight from the cheese curd capital of the world, Ellsworth, Wisconsin.

NEW TEMPURA BRUSSELS SPROUTS - 13

Lightly tempura battered and fried sprouts that deliver a rich, nutty, and savory flavor. Your choice of any wing sauce for dipping.

FLATBREADS

NEW BACON CHEESEBURGER - 14

Ground beef, lettuce, tomatoes, onions, pickles, a blend of cheeses, and our house made burger sauce on our rustic focaccia flatbread.

★ PARMESAN GARLIC CHICKEN - 14

Our parmesan garlic wing sauce tops this crispy, oven baked flatbread pizza along with garlic chicken, green onions, and a five-cheese mozzarella blend.

BBQ CHICKEN - 14

Classic BBQ sauce, grilled garlic chicken, hardwood smoked bacon, onions, fresh cilantro, and a five-cheese mozzarella blend on our rustic focaccia flatbread.



BAJA
SHRIMP
TACOS

TACOS



BAJA SHRIMP TACOS - 13

Lightly fried shrimp battered in Red Hook Ale, cradled in two soft flour tortillas. Topped with cilantro jicama slaw, pico de gallo, a blend of cheeses and our signature red chili sauce.

BOURBON STREET PORK TACOS - 13

Smokey BBQ pulled pork on top a pile of crisp bourbon jicama slaw. Finished with chopped hardwood smoked bacon, a blend of cheeses and pico de gallo.

FIRECRACKER CHICKEN TACOS - 13

Grilled chicken tossed in our signature Firecracker sauce on a bed of honey hot jicama slaw. Topped with pico de gallo and a blend of cheeses.



BEER BELLY
BURGER

Burgers served with your choice of fries, kettle chips or coleslaw. Upgrade with a substitute.
Make it a Chicken Sandwich!! All beef patties can be substituted with a grilled chicken breast.
Make it gluten friendly with our Udi's gluten free bun.

SIDE UPGRADES

CAJUN RANCH FRIES
CINNAMON SUGAR FRIES
PARMESAN FRIES
RANCH FRIES
BUFFALO FRIES
YOUR CHOICE \$1

SWEET POTATO WAFFLE FRIES
TATER TOTS • ONION RINGS
YOUR CHOICE \$2

HOUSE SALAD • CHEESE CURDS
YOUR CHOICE \$3

SANDWICHES & GAME DAY SELECTIONS

Sandwiches served with your choice of fries, kettle chips or coleslaw.
Upgrade with a substitute.

SALADS

TACO SALAD - 13

Crispy flour tortilla bowl loaded with seasoned ground beef, tomatoes, black olives, cheddar cheese blend, green onions, sour cream and salsa.

CHEF SALAD - 13

A harvest blended medley of mixed greens topped with chopped bacon, ham, tomatoes, egg, cheddar cheese blend, black olives, green onions, and croutons. Choice of ranch, bleu cheese, French, Italian, or Caesar dressing.

HOUSE SALAD - 5

Crisp greens of lettuce, tomatoes, onions, croutons, and a blend of cheddar and Monterey Jack cheeses. Choice of ranch, bleu cheese, French, Italian, or Caesar dressing.

RUFF'S CHICKEN 'N' FRIES - 16

A mountain of our famous fries and boneless chicken topped with melted cheesy goodness, need we say more? Covered in your choice of wing sauce. (No substitutions please)

PHILLY CHEESE STEAK SANDWICH - 16

Our freshly toasted hoagie loaded with seared sirloin steak, cheddar, mozzarella, cream cheese, and grilled peppers, onions, and mushrooms.

CHEESEBURGER* - 14

Angus patty with your choice of cheese (cheddar, Swiss, American or pepper jack).
Add 2 strips of hardwood smoked bacon for \$1 more.



BEER BELLY BURGER* - 16

An Angus patty smothered in our Artisan craft beer cheese then piled high with hickory smoked pork belly and fried onion strings. All inside a soft, Bavarian pretzel bun.

CREAM CHEESE & JALAPENO BURGER* - 16

Hardwood smoked bacon, jalapenos, pepper jack, chipotle ranch and a cream cheese blend. The perfect combination of hot and cold.

HUMPTY DUMPTY* - 16

He couldn't be put back together again, so we made him into a delicious burger! Fried egg, ham, cheddar, smoked bacon, crisp lettuce, tomato and onion on a fresh Angus patty.

NEW GARDEN SMASH BURGER - 16

Two plant-based patties that offer a juicy flavor with an authentic taste. This double-deck burger is perfect for anyone looking for a protein alternative. Topped with American cheese, lettuce, onions, pickles, and our house made burger sauce.

PATTY MELT* - 15

An Angus patty smothered between two grilled slices of caraway rye bread with melted Swiss and cheddar cheese, caramelized balsamic onions, and a garlic aioli sauce.

BUFFALO CHICKEN WRAP - 14

Crispy chicken tenders tossed in our signature buffalo sauce, lettuce, celery, tomatoes and a blend of cheeses. Bleu cheese dressing on the side.

CHICKEN TENDER MELT - 15

Crispy chicken strips, smoked hardwood bacon and pepper jack cheese on grilled Vienna sourdough. Served with a side of honey mustard.

SMOKEHOUSE* - 15

100% certified Angus burger with hardwood smoked bacon, BBQ sauce, and melted cheddar cheese.

NEW THE DOUBLE DECKER* - 18

This double-patty burger is guaranteed to cure your hunger! 12 total ounces of certified Angus beef, American cheese, lettuce, onions, pickles, and our house made burger sauce.

PEANUT BUTTER BACON BURGER* - 15

Once you try it...Well, there's no turning back. Let's face it, peanut butter, pepper jack, bacon, and burgers were meant to be together.

RUFF'S ULTIMATE STACKER* - 16

Can't decide between wings or a burger? Why not have them both!! Fresh, never frozen Angus beef patty topped with boneless wings tossed in our signature, house made Stinger sauce. Finished off with crisp lettuce, melted cheddar and our secret ranch sauce.



THE BEEHIVE* - 16

This is the new buzz in town and it's a homerun! We start with a premium Angus patty, covered in smoked pulled pork, topped with Ellsworth cheese curds. All smothered in our signature Stinger sauce.



BUTTERFLY SHRIMP BASKET - 17

Breaded, oriental shrimp, served with our creamy steakhouse coleslaw and crispy French fries.



GUINNESS BATTERED FISH & CHIPS - 17

Guinness and fish were made for each other - it doesn't get any better than fresh fish in this crispy batter. Served with coleslaw and fries.

DESSERTS

NEW YORK CHEESECAKE - 9

Our New York style cheesecake is made with extra cream cheese to provide the richest and most dense cheesecake around. Served plain, with chocolate, caramel, or both.



NEW DEEP FRIED OREOS - 8

Golden, fluffy fried Oreos dusted in powdered sugar and full of all that warm, gooey cookies and cream goodness! Eight cookies per order.

CROISSANT BEIGNETS - 9

Our French beignets (ben-yays) are made from croissant dough to achieve a flaky, decadent treat with a flavor profile of a mini donut. Tossed in cinnamon sugar and drizzled in caramel. Topped with fresh blueberries. Add a scoop of vanilla bean ice cream for \$1

★ = FAN FAVORITE SELECTION 🔥 = SPICY MENU OPTION



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WILLMAR, MN — 320-214-7833 (RUFF)

BEVERAGES

Ruff's Wings & Sports Bar proudly features Pepsi products



We use high-gluten flour in our deep fryer stations. There is a chance of cross-contamination on all menu items. Therefore, we cannot guarantee that our gluten friendly items are 100% gluten free.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness especially if you have medical conditions.

A SERVICE CHARGE OF 3% WILL BE ADDED TO YOUR CHECK IN ORDER TO OFFSET THE COSTS OF COMPLYING WITH GOVERNMENTAL MANDATES. PURSUANT TO MINNESOTA STATUTE § 177.23, SUBD.9, THIS CHARGE IS NOT GRATUITY FOR EMPLOYEE SERVICE AND IS NOT THE PROPERTY OF ANY SPECIFIC EMPLOYEE. ©US Foods Menu 2024 (4304393)