



RUFF'S WINGS

TRADITIONAL, BONELESS,
OR GRILLED TENDERS

Served with a side of ranch or bleu cheese dressing.

1 POUND 1 flavor \$16
2 POUNDS 2 flavors \$31
3 POUNDS 3 flavors \$45

STARTERS

NEW SUPREME NACHOS - 14

Tortilla chips, beef and bean chili, beer cheese, a melted four-cheese blend, topped with fresh tomatoes, black olives, jalapenos, green onions and fresh cilantro. Served with salsa and sour cream.

LOADED 'RUFF'LES - 13

A pile of our thick-sliced wavy fries, loaded with melted cheddar and Monterey Jack cheeses. Topped with green onions, bacon, and seasoned sour cream.

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.

CAJUN STEAK BITES - 18

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

★ ELLSWORTH CHEESE CURDS - 11

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

BACON CHEESEBURGER - 14

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

SIGNATURE SAUCES

-  **SWEET & SOUR** A delicate combination of sweet & tangy
-  **NEW HONEY SESAME** Toasted sesame with hints of ginger, garlic and honey
-  **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

DRY SEASONINGS

-  **MOJITO LIME** A sweet combination of lime, chili, and mint
-  **BBQ RUB** Hickory smoke and BBQ spice
-  **LEMON PEPPER** Pucker up citrus flavoring with a pinch of pepper

-  **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
-  **JAMAICAN JERK** A unique calypso harmony of Jamaican spice & hot flavors
-  **NEW NASHVILLE HOT** Aged cayenne pepper, smoked paprika and brown sugar
-  **BUFFALO** Mild, buttery blend with a hint of vinegar & cayenne
-  **NEW RASPBERRY HABANERO** Ripe raspberries and habanero peppers. A perfect blend of sweet and spicy
-   **CAROLINA REAPER** A blend of scorching hot carolina reaper & habanero chili peppers
-   **DRAGON'S SPIT** Prepare to breathe the fire of a dragon
-   **NEW SCARY LARRY** Face tingling, lip numbing, eyes burning. Did we say enough?

-  **CAJUN RANCH** Classic heat accompanied with cool ranch flavor
-  **NEW BLACKENED** Traditional Cajun flavor with a spicy blend of spices, garlic, paprika and onion
-  **CHIPOTLE RUB** A mix of fire-roasted chipotle peppers, herbs and spices
-  **BUFFALO RUB** Classic heat and smoothing buttery seasoning

QUESABIRRIA BEEF TACOS

TACOS

All tacos served with side of tortilla chips and salsa.

BAJA SHRIMP TACOS - 14

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

NEW QUESABIRRIA BEEF TACOS - 15

Three USDA Choice beef birria tacos with a melted blend of cheeses, onions and fresh chopped cilantro. Comes with a side of savory consommé for dipping.

NEW BLACKENED WALLEYE TACOS - 16

Cajun style seared blackened walleye, melted mozzarella and provolone cheeses, crisp jicama slaw, pico de gallo, fresh chopped cilantro and our house made chipotle ranch.

★ 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.

NEW MEATBALL MARINARA - 14

Our focaccia flatbread is topped with savory sliced beef and pork meatballs, rich marinara sauce, and melted mozzarella, provolone, and parmesan cheeses. Topped with fresh basil.

FLATBREADS

HALL OF FAME BURGERS



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, crisp iceberg lettuce, 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.

CHEESEBURGER* - 15

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* - 17

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* - 17

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

HUMPTY DUMPTY* - 17

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.

GARDEN SMASH BURGER - 17

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* - 16

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.

NEW ITALIAN MEATBALL SUB - 16

Classic Italian comfort food! 3 jumbo beef and pork meatballs tossed in marinara, and placed in a soft hoagie roll. Then toasted to perfection with melted mozzarella, provolone, and parmesan cheeses.

NEW NASHVILLE HOT CHICKEN SANDWICH - 16

Crispy, breaded and fried, all-white chicken breast tossed in our flavorful Nashville Hot wing sauce. Layered with mayo, crisp lettuce, and pickles.

BUFFALO CHICKEN WRAP - 14

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

NEW WHITE CHEDDAR BISON BURGER* - 20

Our buffalo burger offers a delicious, leaner alternative to a traditional beef burger. A 6oz bison patty, soft pretzel bun, house made burger sauce, caramelized onions, smothered in melted white cheddar.

SMOKEHOUSE* - 16

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

PEANUT BUTTER BACON BURGER* - 16

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* - 17

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* - 17

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.



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.

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 - 10

Our New York style cheesecake is made with extra cream cheese to provide the richest and most dense cheesecake around. Served one of four ways: plain, chocolate, caramel, or turtle.



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.



TURTLE
CHEESECAKE

COISSANT 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)

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 foodborne illness especially if you have medical conditions. ©US Foods Menu 2025 (5777596)

BEVERAGES

Ruff's Wings & Sports Bar proudly features Pepsi products

