SIGNATURE COCKTAILS 2oz

FRENCH BLONDE *nouveau* | 16
NE1 gin, lillet blanc, grapefruit, rosemary and thyme cordial

LEFLEUR *violets for roses* | 16
NE1 rum, st germain, butterfly syrup, lemon juice, and lavender bitters

KING'S RIZZ *épicé* | 16
Tequila infused with smoked chili, honey-blood orange syrup, lemon juice and Campari

TRAIN TO TROIS-RIVIÈRES *érable* | 16
Maverick barnburner 'bourbon', aperol, amaro, maple syrup and lemon

ESPRESSO MARTINI | 16
Tag No 5 vodka, cold brew espresso and organic cane syrup, shaken with aztec chocolate bitters

CLASSIC COCKTAILS 2oz

VODKA OR GIN MARTINI'S AND MANHATTAN'S | 15
{premium spirit | 18}
shaken or stirred? dirty with olives? dry? lemon twist? up or on the rocks? it's up to you...

BOUFFON OLD FASHION | 16
maverick barnburner 'bourbon' style whisky, orange-syrup, angostura aromatic bitters on the rocks

FRENCH 75 | 15
london dry gin, lemon-syrup, Henry of Pelham traditional method, brut sparkling wine

SANGRIA | 14
brandy, aperol, mixed citrus, seasonal fruit & herbs, spritzed with prosecco

MOCKTAILS

MOCK-MOSA | 14
choice of mango, grapefruit, pineapple or freshly squeezed orange juices, topped with loxton N/A brut sparkling

CIPRIANI BELLINI | 14
lush white peach, sparkling wine, sweet and effervescent...

SHIRLEY'S SUNRISE SPRITZ | 14
fresh squeezed orange juice, cranberry, grenadine, spritzed with gingerale

NO NO NEGRONI | 15
zero-proof take on the classic, bittersweet blend of botanical NOA gin, Italian bitters and herbal red vermouth

DRAFT BEER

12oz | 9 | 20oz | 12

BLACK SWAN road trip
FOUR FATHERS light lager 4%
BLACK SWAN epa 16oz
ROYAL CITY cream ale
COWBELL
absent landlord kolsch ale
FEATURE IPA
FEATURE TAP
PERONI nastro azzurro 10 | 14

DE ALCOHOLIZED WINE

L'ARJOLLE | FRANCE
12 | 20 | 60

viognier-sauvignon blanc
merlot-granache red 60
{750 bottle only}

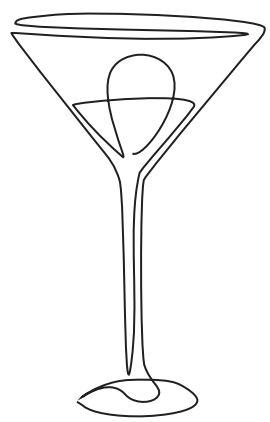
LOXTON | AUSTRALIA
12 | 60
N/A sparkling brut

NA BEER | 8

Gruvi golden era brew
Gruvi juicy ipa
PERONI 'nastro azzurro' 0.0

BEVERAGES

soda pop 4
fruit juice 5
limonata 5
aranciata 5
Booch kombucha 7
2PP | unlimited
Naturizzata
filtered water - still/sparkling



CAFE BOUFFON

GOOD day lunch

weekly

Cinq à Sept 5:00PM - 7:00PM | *Sundays 5:00 - close*

SATURDAY & SUNDAY BRUNCH
10:00AM – 3:00PM

FROM THE CAFE

DRIP COFFEE | 3.5
ESPRESSO | 3.5/4.5
AMERICANO | 4
CORTADO | 5
CAPPUCCINO | 6
LATTE | 7
MOCHA LATTE | 7
CHAI LATTE | 7
LONDON FOG | 7
HOT CHOCOLATE | 7

TEA LEAVES

PREMIUM LOOSE LEAF TEAS | 6
EARL GREY
BOUFFON BLACK
MINT CHAMOMILE
ORGANIC CHAI MASALA

PASTRIES

MACARONS | 3
salted caramel / nutella / feature
CARDAMOM MORNING BUN | 7
DARK CHOCOLATE ÉCLAIR | 8
CARAMEL ÉCLAIR | 8

Pastries are baked fresh daily and available in limited quantities



DAY TIME COCKTAILS | 2oz

BLOODY CAESAR | 15
vodka, caesar mix, tabasco, worcestershire sauce, horseradish

SANGRIA SPRITZ | 15
brandy, aperol, mixed citrus, wine, seasonal fruit & herbs, prosecco

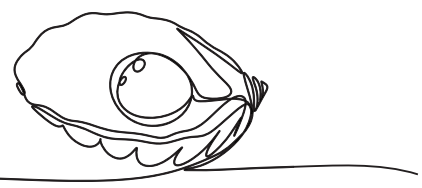
BREAKFAST MARTINI | 15
gin, cointreau, freshly squeezed orange juice, simple syrup and lemon

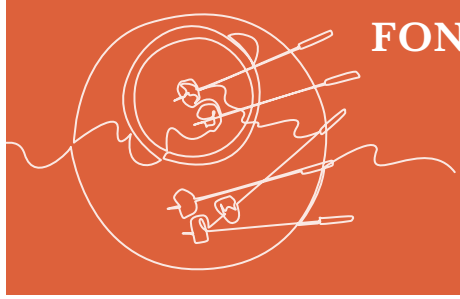
MIMOSA | 16
choice of mango, grapefruit, pineapple or freshly squeezed OJ and redstone blanc de blanc

TEQUILA SUNRISE | 15
José Cuervo especial, luxardo maraschino, freshly squeezed orange juice, grenadine

OYSTERS 6/23 | 12/45

classic mignonette, fresh horseradish, mango habanero hot sauce, and lemon





FONDUE FOR TWO | 40

a blend of Alpine cheeses, nutmeg, white wine and luxardo served with sourdough and cornichons

CRÊPES *choice of wheat or buckwheat GF*

NUTELLA SWEET CRÊPE | 16 strawberries & chantilly

HAM | 23 ham, gruyère and sauce mornay
MUSHROOM | 23 thyme roasted mushrooms, chèvre & sauce mornay
RATATOUILLE | 23 slow simmered eggplant, zucchini, bell peppers, tomatoes and aromatic herbs, topped with creamy mornay sauce and crumbled feta

- served with choice of frites or greens

SOUPS & SALADS

FRENCH ONION SOUP | 18
rich broth, caramelized onions, baguette croutons & gruyère

MIXED GREENS | 16
pickled shallots, pumpkin seeds, fresh herbs and a lemon vinaigrette

SALADE LYONNAISE | 18
boston bibb and frisée, creamy garlic and shallot vinaigrette, lardons and a bouffon crispy poached egg

WARM JERUSALEM ARTICHOKE AND CHARRED ENDIVE SALAD | 16
root vegetable chips, creamy thyme and roasted garlic vinaigrette

SALADE NIÇOISE | 25
seared ahi tuna, tomato, olives, green beans, fingerling potatoes, local greens, and classic lemon vinaigrette

LUNCH CLASSICS

SOUFFLÉ OMELETTE | 18
buttery spinach and aged cheddar, served with dressed greens

GRILLED CHEESE | 18
swiss cheese and caramelized onions, served with red wine jus

CROQUE MONSIEUR | 21
grilled ham and gruyère sandwich with sauce mornay

AVOCADO TARTINE | 18
feta and pomegranate on grilled bread
add smoked salmon +7 | add crispy poached eggs + 5

MOULES MARINIERES | 20
white wine, garlic, shallot, butter and fresh herbs with grilled sourdough

BOUFFON BURGER | 30
McIntosh Farms blend of chuck and brisket, with sweet caramelized onions, gruyère, creamy aiöli and green leaf lettuce
- served with frites

ADDITIONS
FRITES 8 | SIDE LOCAL GREENS 8 | BREAD SERVICE 10