

SIGNATURE COCKTAILS 2oz

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

SECOND INTERMISSION | 15
NE1 vodka, ontario peach, galliano, sparkling wine, black pepper

DARK CHOCOLATE NEGRONI | 15
dark chocolate infused gin, campari, sweet vermouth and cacao bitters

NOSTRADAMUS {THOMAS} | 14
duck fat washed canadian whisky, sweet vermouth, cherry and aromatic 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, 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...

ARNAUD | 15
fresh squeezed lemonade with house brewed peach infused
iced tea and mint

DRAFT BEER 12oz | 9 | 20oz | 11

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

DE ALCOHOLIZED WINE

L'ARJOLLE | FRANCE 12 | 20 | 60
viognier-sauvignon blanc or rosé
merlot-granache red 60 {750 bottle only}
LOXTON | AUSTRALIA 12 | 60

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



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
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*



join us for dinner

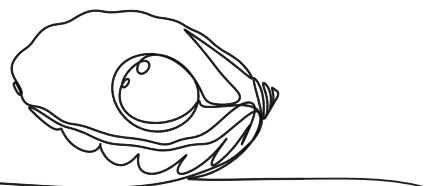
FROM 5:00PM

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
FRESHLY SQUEEZED ORANGE JUICE | 9

OYSTERS 6/23 | 12/45

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



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 french vegetable stew, chevre and sauce mornay
- served with choice of frites or greens

SOUPS & SALADS

FRENCH ONION SOUP | 18
rich beef broth, caramelized onions, sourdough croutons & gruyère
DRESSED GREENS | 14
local mixed leafy greens, with a lemon and honey vinaigrette
SALADE LYONNAISE | 18
boston bibb and frisée, creamy garlic and shallot vinaigrette,
lardons and a bouffon crispy poached egg
FRENCH CARROT SALAD | 16
creamy lemon ricotta, shaved carrot and chickpea salad, parsley,
sliced toasted almonds and pickled golden raisins
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, aged cheddar, potato crisps
GRILLED CHEESE | 18
sourdough, swiss cheese, caramelized onions, red wine onion jus
CROQUE MONSIEUR | 21
grilled ham and gruyère sandwich with sauce mornay
- choice of sourdough/rustic white
AVOCADO TARTINE | 18
feta and pomegranate - choice of grilled sourdough/rustic white
add smoked salmon | +7 add crispy poached eggs | + 5
MOULES MARINIÈRES | 28
white wine, garlic, shallot, butter and fresh herbs
BOUFFON BURGER | 30
McIntosh Farms blend of chuck and brisket, with sweet caramelized
onions, gruyère, creamy aioli and green leaf lettuce
- served with frites

ADDITIONS

FRITES 8 | SIDE LOCAL GREENS 8 | BREAD SERVICE 10