**LA BOUFFE**

**Cheese Plate $13**
A selection of 3 cheeses with fruit, nuts, and crackers

**Duck Drumettes $9**
2 duck drumettes slow-cooked and crisp fried with mississippi honey BBQ

**Choice of 2 Tacos $9**
Pork belly, Gochujang aioli, and kimchi; BBQ Beer-battered salmon tacos

**Fried Calamari $9**
Tentacles & rings perfectly fried. Served with Old Bay Aioli

**Arancini $12**
Asparagus & sun-dried tomato arancini
Swiss & mascarpone cheese, sun-dried tomato pesto, topped with shaved parmesan cheese

**Belgian Frites $5**
House-made served with lemon aioli

**Roasted Shishito Peppers $7**
Sea salt & lime with ranch spice

**Brussel Sprouts $7**
Dusted with maple sugar, pan roasted with lemon juice & pecorino cheese

**BOISSONS**

**Red Sangria $7**
A blend of red wines with peach schnapps, strawberry puree, cranberry juice, citrus juices & club soda

**White Sangria $7**
A blend of white wines with peach schnapps, peach puree, mango puree, pineapple juice & club soda

**French Mule $7**
Vodka, triple sec, ginger beer, splash of OJ & lime

**House Martinis $8**
Martini of your choosing with either house vodka or gin

**House Mixed Drinks $5**
Mixed drink of choice with house whiskey, vodka, gin, or tequila

**House Margarita $7**
House Tequila with orange liquor, fresh lemon & lime juice, and simple syrup

**Mojito $7**
House Rum with muddled mint & lime, simple syrup & soda / add mango, peach, or strawberry puree $1.00

**Draft Beer / Flight $5 / $7**
Palm, Allagash, IPA, Lager / or tasting choice of 3

**Wine Flight $7**
Your choice of 3 wine tastings from our wine by the glass selection

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**Social Hour Wine**

Cotes du Rhone Rose
Pavillon Chardonnay
Backhouse Merlot
$5 GL / $20 BTL
**Reserve Wines by the Bottle**

**French Bubbly**

**FAIRE LE FÊTE CREAMANT DE LIMOUX BRUT**  
Bright, citrusy, and floral. Blend of Chardonnay, Pinot Noir, and Chenin Blanc.  
$60

**CHARLES DE CAZANOVE TÊTE DE CUVÉE**  
Apple, ginger, lemon zest, brioche, honey. Chardonnay, Pinot Noir, and Pinot Meunier.  
$120

**JM GOBILLARD & FILS BRUT**  
Crisp and balanced; delicate fruit with mineral finish. Chardonnay, Pinot Noir, and Pinot Meunier.  
$100

**G.H. MUMM GRAND CORDON BRUT**  
$150

**White Wines**

**CHATEAU LES SEPT CHENES ENTRE-DEUX-MERS**  
2021 Bordeaux Blanc. 80% Sauvignon Blanc, 20% Muscadet. Light and crisp.  
$55

**CHAPELLE DU BASTION PICPOUL DE PINET**  
$60

**FORGE CELLARS DRY RIESLING**  
$75

**PIERRE SPARR ALSACE GEWURZTTRAMINER**  
$80

**PIERRE SPARR ALSACE PINOT BLANC**  
$60

**ALBERT BICHOT CHABLIS**  
$75

**ROMBAUER ESTATE SAUVIGNON BLANC**  
2017 Napa Valley. Citrus driven with lemon zest, keylime, grapefruit, and fresh cut grass.  
$60

**LAURENT KRAFT VOUVRAY**  
$75

**RESERVE DE CHARMIGNY VOUVRAY**  
2019 Loire Valley, France. Medium body, long finish. Peach pie, pear, apricot, and melon.  
$45

**CAKEBREAD CELLARS CHARDONNAY**  
$150

**CHANTE CIGALE CHATANEAU DU PÂPE**  
2016 Southern Rhone white blend. Warm tropical fruit with a touch of oak and butter.  
$200

**Red Wines**

**WILLAMETTE VALLEY PINOT NOIR**  
2014 Oregon. Medium bodied, fresh red raspberry and cherry. Candied walnut, orange spice.  
$100

**SARTORI DI VERONA AMARONE**  
2015 Veneto, Italy. Dried fruits, raisins, cherry compote with cocoa notes. Round and full bodied.  
$150

**CARLO GIASCO BARBARESCO**  
2015 Piemonte, Italy. Made from Nebbiolo grapes. Earth, leather, vanilla, oak, cherry, strawberry.  
$150

**PIERRE AMADIEU GIGONDAS**  
$120

**BEAUNE 1ER CRU "LES TUVILAINS"**  
$180

**INDACO SUPER TUSCAN**  
2012 Tuscany, Italy. Malbec, Merlot, Cab Sauv, Cab Franc. Blackberry, licorice, and peppercorn.  
$200

**Bottled Beers & More**

**GUINNESS $8**  
Irish Stout Draught Can

**DUVEL $12**  
Belgian Strong Ale 8.5%

**LEFFE $8**  
Belgian Golden Ale 6.6%

**LA CHOUFFE $9**  
Belgian Strong Blonde Ale 8%

**HOEGARDEN $8**  
Belgian Wheat Beer 4.9%

**STELLA ARTOIS $7**  
Belgian Pale Lager 5%

**SAISON DUPONT $8**  
Belgian Farmhouse Ale 4.9%

**DOWNEAST CIDER $7**  
Boston, MA 5.1%

**N/A BEER $6**  
Athletic Brewing Co. Stratford, CT

**On Draft**

**PALM**  
Belgian Amber Ale $8

**ALLAGASH**  
Belgian Style Wheat Ale $7.50

**NEBCO LAGER**  
Woodbridge, CT $7.50

**HEADWAY IPA**  
Cheshire, CT $7.50