



BOFFINS
PUBLIC HOUSE

IT'S BAAAACK!

Fare & Ale

FOUR COURSES OF DELICIOUSLY PAIRED . . . FARE & ALE

THURSDAY, MAY 24 @ 6PM | \$50 PER PERSON

FEATURING LOCAL BREWS FROM **HIGH KEY BREWING CO.**

WHITE OFF THE HOP
(WHITE IPA)
MARKET FRESH GREENS.
FRIED CHEESE.
TOASTED PUMPKIN SEEDS.
CELERY AND HOPPS DRESSING

JOLLY ROGER ALE
(IRISH RED ALE)
CORNMEAL CRUSTED CATFISH.
CREAMY LENTILS.
GRILLED ZUCCHINI.
FIRE ROASTED LEMON

LONDON FOG PORTER
EARL GREY TEA CRUSTED
PORK LOIN (LIGHTLY SMOKED).
TIN FOIL POTATOES.
SWEET TOMATO CHUTNEY.
CHARRED ONION

PINK IPA
HIBISCUS EXTRA VIRGIN
OLIVE OIL CAKE.
ORANGE CURD.
ROASTED PINEAPPLE

REGISTER AT BOFFINS.CA