



BOEHMER RESTAURANT
93 OSSINGTON AVENUE

Business Hours:
Tuesday – Saturday
5:30pm – 11:00pm

boehmer.ca or opentable.ca/boehmer
for reservations

For large groups or private events, please contact
admin@boehmer.ca

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MENU

APPETIZERS

Chef's selection of "Oyster Boy"

East Coast Oysters - 4

House-smoked jalapeño sauce / mignonette /
freshly grated horseradish
(Minimum 6 per order)

Boehmer's Country Style Bread - 4

Baked fresh daily
(Whole wheat, rye, poppy seeds & rosemary)
Whipped butter / roasted beet & miso dip

Pear Salad - 16

Belgian endive / lamb's lettuce / Roquefort / toasted cashews / aged sherry wine vinaigrette

Burrata Salad - 21

Blood oranges / blonde frisée /
toasted coriander seeds / pomegranates /
peach chardonnay vinaigrette

Escargots de Bourgogne - 23

Cremini mushroom caps /
herbed garlic beurre monté / milk bun

French White Asparagus - 24

Vodka cured smoked salmon /
caramelized shallot hollandaise

Grilled Spanish Octopus - 25

Fingerling potatoes / Spanish chorizo /
Niçoise olives / Tomato passata infused with Spanish chorizo and Aji Amarillo

Hamachi Crudo - 26

Hokkaido Hamachi / leche de tigre / fine herbs

Venison Tartare - 26

Quail egg / 36-month aged Parmigiano Reggiano / Ontario wild leek mayo / grilled toast points

Pan Seared Quebec Foie Gras - 29

Toasted brioche / Bourbon infused Osprey Bluffs maple syrup glazed apples /
Eigensinn Farm blackcurrants

Baked Camembert - 24

Dry vermouth / honey / garlic / thyme / dried cranberries & wild blueberries / toasted pecans / grilled baguette
(Please allow 15 minutes to prepare)



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MAINS

Ricotta Gnocchi - 24

Lemon sage butter / black pepper / Grana Padano

Rabbit Cannelloni - 28

Spinach pasta / prosciutto béchamel /
Brussels sprout leaves / Kabocha squash purée / Thyme jus

Grilled Branzino - 42

Coconut broth / chili oil / Thai basil /
coriander seedlings / pickled shallots

Ontario Rainbow Trout - 35

Charred Leeks / enoki mushrooms/ salmon roe / lemon, black pepper & parsley beurre blanc

Skillet Roasted Half Chicken - 32

Giannone Poultry
(Certified Organic, Humane & Anti-biotic free)
Garden vegetables / forest mushrooms & thyme jus / touch of cream

STEAK & FRITES

8 oz. Classic Bavette Steak - 39

8 oz. Snake River Farms Gold Wagyu Bavette Steak - 60

12 oz. Canadian Prime Striploin - 75

Cracked black pepper jus / béarnaise butter

Roasted Bone Marrow - 52

Rare seared Quebec duck breast / celery root ravioli / maple vidal & molten foie gras jus

Ontario Rack of Venison - 59

Rare seared Ontario venison loin /
salsify purée / parslied braised shallots / forest mushrooms / Eigensinn Farm blackcurrant jus



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SIDES

BOEHMER HOUSE CUT FRITES

Plain - 10

Garlic & Parsley Butter - 11

Truffled Pecorino - 11

Served with our house made yuzu aioli

Sautéed Brussels Sprouts - 12

House made Eigensinn Farm smoked bacon / sherry vinegar

Roasted Jerusalem Artichokes - 12

Fresh parsley

Roasted Root Vegetables - 12

Heirloom carrots / parsnips /
Yukon gold potatoes / thyme / olive oil

Lobster Mac & Cheese - 26

Orzo Pasta / Cream / Fontina / Grana Padano

DESSERTS

Maple Bourbon Crème Brûlée - 15

Almond biscotti

Lemon & Raspberry Meringue Tart - 15

Candied citrus zest

Molten Chocolate Cake - 15

Crème Anglaise

(Please allow 15 minutes to prepare)

Apple Tarte Tatin - 15

Ontario Mutsu apples / caramel /
house made puff pastry & vanilla ice cream
(Please allow 15 minutes to prepare)

Cheese Plate - 25

Triple Crème Brie, Comté, Grey Owl

Pickled red onions / dill pickles / pear /
radishes / whole grain mustard / jam /
toasted blueberry & nut bread



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BAR MENU

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Dry vermouth / honey / garlic / thyme / dried cranberries & wild blueberries / toasted pecans / grilled baguette
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WINES BY THE BOTTLE

SPARKLING

Zirardo, Prosecco, NV, Treviso (Italy)	65
Delinquente Winery, 'Weeping Juan' (Pet Nat) Rosé (Aus)	75
Parés Baltá, Cava Brut, NV, Penedes (Spain)	80
Mont Rubi, 'L'Ancestral' (Pet Nat), 2021, Rosé (Spain)	90
Bottega "Gold", Prosecco, NV, Veneto (Italy)	100
V. Radica, Metodo Classico, 2019, Abruzzo, (Italy)	140
Legras & Haas Grand Cru, NV Champagne (France)	195
Philipponnat, NV Royal Reserve, Champagne (France)	250

ROSÉ

Donna Laura "Ali", Sangiovese , 2022, Tuscany (Italy)	65
Faulkner Wines "Jules", Blend , 2022, Côtes de Provence (Fr)	75
Dom. Gueissard, 'Cuvée G', Syrah , 2022 Provence (Fr)	90
Mont Rubi 'La Peona', Xarel-lo (Orange) , 2022 (Spain)	90

WHITE LIGHT BODIED

Dipinti, Pinot Grigio , 2022, Trentino (Italy)	55
Parés Baltà 'Calcari', Xarel-lo , 2021, Penedes (Spain)	60
Possente 'Zibibbo' Muscat , 2020, Sicily (Italy)	80
Ravine Vineyards, Riesling , 2020, Niagara (Canada)	85
Delinquente Wine Co., Vermentino , 2020 (Australia)	85
Diwald 'vom Löss', Grüner Veltliner , 2019 Wagram (Austria)	85

WHITE MEDIUM BODIED

Corona de Aragon, Garnacha , 2021, Cariñena (Spain)	55
Dom. Queylus 'Signature', Chardonnay , 2017, Niagara (Can)	65
Possente (unfiltered), Grillo , 2020, Sicily (Italy)	70
Riverview Cellars '4 th Wall', Pinot Gris , 2020 (Niagara)	75
Berthier, Sauvignon Blanc , 2021, Coteaux du Giennois (Fr)	75
Broglia 'Il Doge', Gavi , 2021, Piedmont (Italy)	80
Mont Rubi 'White', Xarel-lo , 2020, Penedes (Spain)	85
Meurgey-Croses, Macon Uchizy , 2022, Burgundy (France)	100
Mont Rubi 'Durona', Parellada , 2019, Penedes (Spain)	100
Renaissance, Sancerre , 2020, Loire Valley (France)	150

WHITE FULL BODIED

Rodney Strong, Chardonnay , 2020, California (USA)	60
Mas Las Caves, Muscat/Grenache , 2020, Roussillon (France)	85
Musso, Chardonnay , 2020, Barbaresco, Piedmont (Italy)	120
Wonderland Project, Chardonnay , 2021, Napa (USA)	130
Dom. Malandes, Chardonnay , 2022, Chablis (France)	140
Diwald 'Ried Goldberg', Grüner Veltliner , 2019, Wagram (Austria)	140
Meurgey-Croses, Saint Véran , 2021, Burgundy (France)	145

RED LIGHT BODIED

Donna Laura "Ali", Sangiovese , 2021, Tuscany (Italy)	55
L'Envolée, Pinot Noir , 2022, Pays DOC (France)	55
Dom. Queylus, 'Tradition' Pinot Noir , 2020, Niagara (Can)	70
Bramosia, Chianti Classico , 2021, Tuscany (Italy)	70
Berthier, Pinot Noir , 2021 Loire Valley (France)	75
Planeta, Cerasuolo di Vittoria , 2020, Mt. Etna, Sicily (Italy)	75
Koha, Pinot Noir , 2022, Marlborough (NZ)	80
Grosse Pierre, Chiroubles , 2022, Beaujolais (France)	85
Chapelle & Fils, Santenay Les Gravières , 2015, Burgundy (Fr)	170

RED
MEDIUM/ FULL BODIED

Possente 'Zohra', Syrah , 2021, Sicily (Italy)	75
Le Loup Blanc 'Soif', Grenache , 2021, Languedoc (Fr)	85
Ottomani, Chianti Superiore , 2020, Tuscany (It)	85
Achaval Ferrer, Malbec , 2021, Malbec (Argentina)	90
Mont Rubi 'Black', Garnatxa , 2019, Penedes (Spain)	90
Izadi 'Seleccion', Tempranillo , 2018, Rioja (Spain)	95
Mont Rubi 'Durona', Sumoll/Blend , 2007, Penedes (Spain)	105
Dom. Gardiès "La Torre", Mourvèdre , 2018 (Rousillon)	160
Stags' Leap, Cabernet Sauvignon , Napa Valley (USA)	180
Mayard 'Père Pape', Châteauneuf-du-Pape , (France)	200
Wonderland Project "#9", Cab Sauvignon , 2020, Napa (USA)	225
Naudin-Tiercin, Vosne-Romanée , 2019, Burgundy (France)	325



WINE BY THE GLASS

Bubbles

Prosecco, NV, Ziraldo, Treviso (Italy) 14/65

White

Garnacha, Corona de Aragon, Cariñena, 2021 (Spain) 12/55

Chardonnay, Rodney Strong, California 2020 (USA) 13/60

Sauvignon Blanc, Berthier, Cot. du Giennois 2021 (Fr) 16/75

Chardonnay, Louis Latour, Mâcon-Lugny, 2020 (France) 21/100

Rosé

Sangiovese, Donna Laura "Ali", Tuscany, 2021 (Italy) 14/65

Red

Sangiovese, Donna Laura "Ali", Tuscany, 2021 (Italy) 12/55

Pinot Noir, Berthier, Loire Valley, 2021 (France) 16/75

Nero d'Avola, Possente, Sicily, 2020 (Italy) 19/90

Cab. Sauvignon, Rodney Strong, Sonoma Valley, 2020 (USA) 25/120

BEER

DRAUGHT

Guinness "Stout" (4.2% - 16oz Draught) 8

Indie Ale House "Danish Golden Lager" (4.8% - 20oz Draught) 10

Avling "Bright Classic Pils" (4.9% - 20oz Draught) 10

Side Launch "Anyday Session IPA" (4.0% - 20oz Draught) 10

Side Launch "Wheat" (5.3% - 20oz Draught) 10

NON-ALCOHOLIC BOTTLES

Becks Alcohol Free (0.0% - 331ml bottle) 8

CLASSIC COCKTAILS

Martini - 16

Gin or Vodka

Manhattan - 16

Rye, Vermouth, Bitters

Negroni - 16

Gin, Vermouth, Campari

Paloma - 16

Tequila, Grapefruit, Lime, Agave, Soda

French 75 - 16

Gin, Lemon, Cava

PREMIUM COCKTAILS

Carpe Noctem - 18

Espresso, Anejo Tequila, Amaro Montenegro, Simple Syrup, Xocolatl Mole Bitters

Maple Bourbon Sour - 18

Bourbon, House Maple Bitters,
Lemon, Maple Syrup, Egg White

Copine Bijou - 18

Gin, Dry Vermouth, Chamomile Syrup,
Fennel Bitters and a touch of Green Chartreuse

Jetsetter - 18

Vodka, Aperol, Grand Marnier, Cranberry Cordial, Lemon

Make It So - 18

Scotch, Boulard Calvados, Earl Grey Tea Syrup
Black Walnut Bitters

Oaxacan Mule - 18

Mezcal, Chili Infused Tequila,
Agave Syrup, Lime, topped with Ginger Beer

MOCKTAILS

Vir "Gin" and Tonic - 14

House made non alcoholic "Gin",
House made lime cordial, Fever-Tree Tonic

Ready, Fire, Aim - 14

Pineapple, Lime, Green Chili, Ginger Beer, Agave

SPIRITS



AMERICAN WHISKEY

Bulleit	10
Maker's Mark	12
Old Tub	12
1792 Small Batch	12
Woodford Reserve	13
Woodford Reserve Double Oak	16
Four Roses Small Batch	13
Knob Creek 9yr	14
Jack Daniel's	12
Jack Daniel's Single Barrel Select	14
Basil Hayden	16
Michter's Small Batch	18
Bibb & Tucker 6yr	20
Baker's 7yr	22

RUM

Gosling's Black Seal, Bermuda	10
Sailor Jerry Spiced, USA	10
Appleton Estate 8yr, Jamaica	10
Mount Gay 1703, Barbados	10
El Dorado 12yr, Guyana	12
El Dorado 15yr, Guyana	15
Plantation XO, Barbados	20
Mount Gay XO, Barbados	21

SCOTCH WHISKY

Johnnie Walker, Red	11
Johnnie Walker, Black	15
Compass Box, Blended	14
Bowmore 12yr, Islay	16
Highland Park 12yr, Orkney Islands	16
Glenmorangie 10yr, Highland	16
Glenmorangie 12yr, "The Lasanta"	22
Laphroaig, 10yr, Islay	17
Glennfiddich 12yr, Highland	17
Glennfiddich 15yr, Highland	23
Glenkinchie 12yr, Highland	19
Lagavulin 8yr, Islay	22
Hazelburn 10yr, Campbeltown	23
Balblair 15yr, Highland	25

TEQUILA

Espolon, Blanco	10
Espolon, Reposado	16
Tromba, Blanco	12
Siempre, Blanco	12
Siempre, Añejo	22
Cabo Wabo, Reposado	18
Don Julio, Blanco	16
Don Julio, Reposado	20
Casamigo, Blanco	18
Casamigo, Reposado	24
Casamigo, Añejo	28
Casa Maestri, Reposado	30
Gran Mayan, Ultra Añejo	38

IRISH WHISKY

Jameson	10
Knappogue Castle 12yr, Single Malt	22
Red Breast 12yr	22

Cognac / Armagnac / calvados

Massenez Calvados	14
DeMontal VSOP Armagnac	13
Damblat 10yr Armagnac	16
Spy Distillery "Mata Hari" Apple Brandy	16
Hennessey VSOP	25
Hine VSOP	26
Grand Marnier Cuvee Du Centenaire	35

GRAPPA

Sarpa Di Poli	10	Marolo Chamomile Grappa	14
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AMARO

Montenegro, Bologna	14
Averna, Sicily	14
Amaro Nonino, Udine	18

DESSERT / FORTIFIED WINE

Ch. Dudon, "Gallien", 2015, Sauternes	22
Taylor Fladgate, 10yr Tawny	16
Taylor Fladgate, 20yr Tawny	32
Henriques 10yr Boal, Madeira	20
Henriques 15yr Sercial, Madeira	23