

~After Dinner~

CARROT CAKE

Cream cheese icing, hazelnuts. **8**

CHOCOLATE 5 LAYER CAKE

Chocolate fudge icing. **8**

MADE IN PUB STICKY TOFFEE PUDDING

Tullamore Dew Irish Whiskey
toffee sauce, whipped cream. **8**

COFFEE & TEA



Balzac's
House Blend. **3.75**

SELECTION OF TEAS. **3.75**

Specialty Coffee

FEATURING BALZAC'S COFFEE

TRADITIONAL IRISH COFFEE

Balzac's Coffee, Irish whiskey,
brown sugar, whipped cream. **(1 oz.) 7**

MONTE CRISTO COFFEE

Balzac's Coffee, Kahlua, Grand
Marnier, whipped cream. **(1.5 oz.) 8**

MOCHA BANANA

Balzac's Coffee, Crème de Cacao,
banana liqueur, whipped cream. **(1 oz.) 8**

BIG BLUEBERRY

Grand Marnier, Amaretto, freshly
steeped tea. **(1.5 oz.) 8**



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POUR HOUSE

Pub and Kitchen

THE PERFECT VENUE TO HOLD YOUR NEXT EVENT!

Contact events@pourhouse.ca for more details and to begin planning your next exciting event at Pour House Pub and Kitchen!

Something to have while you're deciding what to have!

EDAMAME 🌱 Salt, sesame oil. **6** **MASSIVE PRETZEL** 🍷 Rock salt, grainy Dijon. **9** **TATER TOTS** 🍷 Served with garlic Tabasco®. **6**

START HERE

TOMATO SOUP 🍷
Pretzel bites. **7.5**

SMASHED AVOCADO TOAST 🍷
Think of it as pub flatbread.
Ricotta cheese, cherry tomatoes, radish, cilantro, sunflower oil drizzle on toasted ancient grain. **13.5**

SWEET POTATO FRIES 🍷
With chipotle aioli. **8**

FRESH HANDCUT FRIES **7**
ADD PARMESAN CHEESE AND TRUFFLE OIL **+2**

SPINACH ARTICHOKE DIP
Crudit , cumin dusted chips. **12.5**

P&K POUTINE

Pork gravy, veal jus, cheese curds. **10**
ADD PULLED PORK. **+5.5**
SUB TATER TOTS. **+3**
*What's better than poutine?
Nothing, except more poutine.*

LOADED NACHOS

Cheese, jalape os, bell peppers, green onions, black olives, black beans, sour cream, pico de gallo, smashed avocado. **17.5**

OUR CHICKEN IS FRESH ONTARIO CHICKEN FROM ARTHUR ONTARIO. WE MARINADE IT IN EXTRA VIRGIN OLIVE OIL AND FRESH HERBS.

GREEN GOODNESS

ADD CHICKEN. **+6** | SALMON. **+8.5** | FALAFEL (5). **+5**

CRISPY CHICKEN COBB SALAD
Chopped lettuce, crispy fried chicken, marinated tomatoes, cucumbers, avocado, blue cheese, bacon, egg, shallot vinaigrette. **16**

CLASSIC CAESAR
Parmesan, croutons, bacon, charred lemon. **14**
SMALL. **8**

KARAAGE CHICKEN
Soy, ginger & garlic marinated chicken, rice flour, Sriracha teriyaki, fresh lime garnish. **12**

BUFFALO CAULIFLOWER BITES 🍷
Pretzel-crusting, tossed in Frank's Hot Sauce®, dill ranch drizzle. **12**

MASALA CALAMARI
Chickpea & rice flour coating, crisp slaw, garam masala, cilantro, spiced lemon aioli drizzle, spicy mango dip. **15**

LOADED VEGAN QUESADILLA ✓
Fresh spinach, sliced mushroom, refried beans, jalape os, smashed avocado, dairy free cheese, salsa. **13**

WINGS

Choice of sauce:
Buffalo | Korean BBQ | Honey Garlic

CLASSIC WINGS
Dusted, carrots, dill ranch dip. **15**

LIL'NACHO 🍷
Same stuff as our regular loaded Nacho but "Lil". **10**

There's more! ADD CHICKEN. **+6**
ADD PULLED PORK. **+5.5**

TACOS

Inhale Tacos. Exhale Negativity.

GRILLED FISH TACOS (Two per order)
Tilapia, Monterey Jack cheese, avocado, chipotle aioli, chimichurri slaw. **14**

TIKI PORK TACO (Two per order)
Slow-cooked smoky pork, mango, shredded cabbage, cilantro, spicy mayo. **12.5**

HIPPIE BOWL ✓🌱
Crunchy kale, shaved Brussels sprouts, carrots, red cabbage, crisp cucumber, avocado, hummus, toasted sunflower seeds, lemon miso tahini dressing. **15**

QUINOA BOWL ✓
Avocado, tortilla strips, charred corn, pico de gallo, arugula, cilantro, chipotle n' lime dressing. **15**

PEPPERY PUB 🍷🌱
Greens, pickled beets, roasted edamame, goat cheese, cucumber, tomato, balsamic vinaigrette. **14**
SMALL. **8**

SIGNATURE PLATES

FISH N' CHIPS
Cooked to order! Mill Street Organic Lager beer-battered haddock, made-in-pub tartar sauce, fresh hand-cut fries. **18**
ADD SECOND PIECE OF HADDOCK. **+8**

NOTORIOUS CHICKEN POT PIE
Made-in-Pub every morning.
Roasted chicken, kale, bacon, carrots, onions. Served with peppery pub salad. **17**

SHEPHERD'S PIE
Red wine braised lamb and beef, rustic vegetables, mashed potatoes, topped with beef gravy. Served with peppery pub salad. **18**

THAI GREEN CURRY 🌱
Roasted chicken, red pepper, basil, cilantro, pistachios, red potatoes, pomegranate seeds, jasmine rice. **18**

ZEN BOWL 🍷
Fried brown rice, asparagus, kale, onions, Brussels sprouts, Sambal Oelek®, soy ginger sauce. Topped with a sunny-side up egg, sesame seeds, pineapple. **15**

MALAYSIAN LAKSA BOWL 🌱
Curried lemongrass broth, tofu, bean sprouts, torn mint and basil, Sambal Oelek, vermicelli noodles. **14**

ADD CHICKEN. **+6**
ADD SALMON. **+8.5**

HARISSA CORNISH HEN 🌱
Lentil and chick pea sauce, spinach, roasted potatoes, fresh mint. **22**

STEAK FRITES
AAA 8 oz. top sirloin, veal jus, fresh hand-cut fries. **23**

FLAT-TOP BURGERS

Fresh Ontario chuck, hand-formed and cooked to order on the flat-top.
Fred's Bread bun with fresh hand-cut fries.

SUB CUP OF SOUP, SIDE PEPPERY PUB, CAESAR SALAD, SWEET POTATO FRIES OR TATER TOTS. **+3** CLASSIC POUTINE. **+4**

STRAIGHT UP
Lettuce, tomato, shoestring pickles, Russian dressing. **15**

TURKEY BURGER
Mayo, honey Dijon, baby arugula, salsa fresca, shoestring pickles, Havarti cheese, smashed avocado. **17.5**

THE ELK EXPERIENCE
Korean BBQ glazed bacon, onion ring, cheddar cheese, Sriracha aioli, lettuce, tomato, shoestring pickles. **22**

BLACK BEAN VEGGIE BURGER 🍷
Smashed avocado, chipotle mayo, smoked mozzarella. **16**

Pile it on

ADD SAUT ED MUSHROOM / ONIONS **+1.5 EACH**
CHEESE / BACON / AVOCADO **+2 EACH**
SUB GLUTEN SENSITIVE BUN. **+2**

HAND-CRAFTED SANDWICHES

Fred's Bread with fresh hand-cut fries.

SUB CUP OF SOUP, SIDE PEPPERY PUB, CAESAR SALAD, SWEET POTATO FRIES OR TATER TOTS. **+3** CLASSIC POUTINE. **+4**

CRUNCHY CHICKEN
Eleven herbs and spices, pickled jalape o, sweet and spicy pickle slaw, chipotle mayo. **16.75**

P&K CLUBHOUSE
Toasted ancient grain, honey Dijon, grilled turkey tenderloin, bacon, lettuce, tomato, Havarti cheese. **16.25**

BLACKENED FISH SANDWICH
Blackened haddock, dill tartar, mango jicama slaw, shoestring pickles, lemon, purple onion. **17**



VEGAN



VEGETARIAN



GLUTEN SENSITIVE

Items as indicated are prepared with gluten-free ingredients however we cannot guarantee dishes are 100% free of gluten due to trace amounts crossing over within our kitchen. Please consider this when ordering from our menu or let us know if you have a food allergy or sensitivity.