

*~After Dinner~*

**5 LAYER CARROT CAKE**

Cream cheese icing, hazelnuts. **8**

**CHOCOLATE 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**

COFFEE  
BALZAC'S  
ROASTERS

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](mailto: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

Crudité, cumin dusted chips. **12.5**

# P&K POUTINE

Pork gravy, veal jus, cheese curds. **11**

ADD PULLED PORK. **+5.5**

SUB TATER TOTS. **+3**

*What's better than poutine?*

*Nothing, except more poutine.*

# LOADED NACHOS 🍷

Cheese, jalapeños, 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. **18**

## 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-crust, 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, jalapeños, smashed avocado, dairy free cheese, salsa. **13**  
ADD CHICKEN **+6**

# 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. **15**

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

## FRIED CHICKEN & CHURROS

butter milk marinated, house spices, bread n' butter pickles, jalapeño cheddar mac n' cheese, hot sauce, maple syrup. **23**

## 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. **15.5**

## 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**

## BEYOND MEAT™ BURGER ✓

vegan pesto, smashed avocado, vegan chipotle aioli, crisp cucumber, ripe tomato, arugula, red fife whole wheat bun. **17**

*Pile it on*

ADD SAUTÉED 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 jalapeño, sweet and spicy pickle slaw, chipotle mayo. **17**

## P&K CLUBHOUSE

Toasted ancient grain, honey Dijon, grilled turkey tenderloin, bacon, lettuce, tomato, Havarti cheese. **16.75**

## BLACKENED FISH SANDWICH

Blackened haddock, dill tartar, mango jicama slaw, shoestring pickles, lemon, purple onion. **17.25**



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.

# DAILY TAP

*All Day, Every Day*  
ASK WHAT WE'RE POURING

# \$4

(14 oz.)

# \$11

(32 oz.)

## *The Daily Shot*

*All Day, Every Day*

# \$3.50

BOURBON  
TEQUILA  
WHISKEY  
(1 oz.)

## *Wine Down Wednesdays*

**1/2 PRICE**  
BOTTLES

*~and~*

**\$6 POURS**  
(6 oz.)

## *Thorogood Thursdays*

ASK WHAT  
WE'RE  
POURING

# \$11

ONE BOURBON (1 oz.)  
ONE SCOTCH (1 oz.)  
ONE BEER (14 oz.)

## *Daily COOK'S Plate*

WE'RE SWITCHING IT UP EVERY DAY OF THE WEEK



## COOK'S PLATE *of the day*

**MON** \$10 STRAIGHT-UP BURGER & FRIES  
ALL DAY

**TUE** MAC & CHEESE  
Made-in-pub, peppery pub salad.

**WED** HONEY-SRIRACHA GLAZED PORK RIBS  
chopped bacon, fried onions, pistachios, house-made chimichurri slaw,  
fresh hand-cut fries. 1/2 RACK 21 | FULL RACK 30

**THU** PIEDAY  
Fresh made-in-pub pie, peppery pub salad.

**FRI** FISH N' CHIPS  
Mill St. Organic beer-battered haddock, made-in-pub tartar sauce,  
fresh hand-cut fries. 15

**SAT** PINCH OF THIS, DASH OF THAT *Chef's Getting Creative*  
MARKET PRICE

**SUN** 99¢ CHICKEN WINGS with the purchase of a beverage.  
AFTER 4PM Dine in only.