

POORHOUSE

Pub and Sitcher

TO-GO

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

TOGARASHI EDAMAME \$6

Sambal oelek, soy sauce, garlic.

GARLIC SEASONED TATER TOTS \$6

Dusted with Frank's seasoning and served with garlic Tabasco.

MASSIVE PRETZEL \$9

Rock salt, grainy Dijon.

To START

TRUFFLE STREET CORN GUACAMOLE \$14

Signature guac, charred corn truffle crema, cotija, chili-lime spice.

MASALA CALAMARI \$15

Chickpea & rice flour coating, crisp slaw, garam masala, cilantro, spiced lemon aioli, spicy mango dip.

KARAAAGE CHICKEN \$12

Soy, ginger & garlic marinated, wheat flour, Sriracha teriyaki, fresh lime garnish.

PUB CLASSIC WINGS \$16

Lightly dusted, carrots, dill ranch.

CHOICE OF SAUCE: Buffalo, Korean BBQ, Gold Rush, Honey Garlic

BUFFALO CAULIFLOWER BITES \$12

Pretzel-crusting, tossed in Frank's Hot Sauce, dill ranch drizzle.

P&K POUTINE \$11

Pork gravy, veal jus, spring onion, cheese curds.

ADD EXTRA CHEESE CURDS+\$3 | KOREAN BBQ JACKFRUIT+\$4

LIL' NACHO \$11

Cheese, jalapeños, bell peppers, green onions, black olives, black beans, sour cream, salsa, smashed avocado.

ADD: JACKFRUIT+\$4  | GRILLED CHICKEN+\$6

SWEET POTATO FRIES \$8

With chipotle aioli.

KOREAN BARBECUE JACKFRUIT TACOS \$12.5

Avocado, mango, shredded cabbage, cilantro, honey yogurt.

GRILLED FISH TACOS \$14

Haddock, Monterey Jack cheese, avocado, chipotle aioli, chimichurri slaw.

Green GOODNESS

ADD: GRILLED CHICKEN+\$6 | GRILLED SALMON+\$8.5 | FALAFEL(5)+\$5

PEPPERY PUB SALAD LARGE \$14 *or* SMALL \$8

Greens, pickled beets, roasted edamame, goat cheese, cucumber, tomato, balsamic vinaigrette.

CLASSIC CAESAR LARGE \$14 *or* SMALL \$10

Parmesan, croutons, bacon, charred lemon.

CRISPY CHICKEN COBB SALAD \$18

Mixed greens, crispy fried chicken, marinated tomatoes, cucumbers, avocado, blue cheese, bacon, egg, shallot vinaigrette.

HIPPIE BOWL \$15

Crunchy kale, shaved Brussels sprouts, carrots, red cabbage, crisp cucumber, avocado, hummus, toasted sunflower seeds, lemon miso tahini dressing.

Signature PLATES

FISH N' CHIPS \$18

COOKED TO ORDER! Mill Street Organic Lager beer-battered haddock, made-in-pub tartar sauce, fresh hand-cut fries.

ADD SECOND PIECE OF HADDOCK +\$8

THAI GREEN CURRY \$17

Roasted chicken, red pepper, basil, cilantro, red potatoes, pomegranate seeds, pistachio, jasmine rice.

ZEN BOWL \$15 🌱

Fried brown rice, asparagus, kale, onions, Brussels sprouts, sambal oelek, soy ginger sauce. Topped with a sunny-side up egg, sesame seeds, pineapple.

ADD: KARAAGE CHICKEN+\$8 | SALMON+\$8.5

CHICKEN FINGERS PLATE \$18

Crisp chicken fingers, fresh hand-cut fries, spicy slaw.

CHOICE OF SAUCE: honey mustard or BBQ.

Hand-Crafted SANDWICHES

FRESH 100% ONTARIO CHUCK, HAND-FORMED AND COOKED TO ORDER ON THE FLAT-TOP. FRED'S BREAD BUN WITH FRESH HAND-CUT FRIES.

ADD: SIDE PEPPERY PUB, CAESAR SALAD, SWEET POTATO FRIES+\$2.50 EACH
CLASSIC POUTINE+\$3

STRAIGHT UP \$15.5

Lettuce, tomato, shoestring pickles, Russian dressing.

THE PK EXPERIENCE \$24

Double patty, beer battered onion ring, Cheddar cheese sauce, mushroom, smoked bacon, beer mustard aioli, shoestring pickles, buttered toasted brioche bun.

LIGHTLIFE™ PLANT BASED BURGER \$18 🌱🍃

Vegan pesto, smashed avocado, vegan chipotle aioli, cucumber, tomato, baby arugula, vegan bun.

CRUNCHY CHICKEN \$17

Eleven herbs and spices, pickled jalapeño, sweet and spicy pickle slaw, chipotle mayo.

P&K CLUBHOUSE \$16.75

Toasted ancient grain, honey Dijon, grilled chicken tenderloin, bacon, lettuce, tomato, Cheddar cheese.

CHICKEN SHAWARMA WRAP \$16

Shawarma seasoning, tomato, shaved onion, parsley leaf, pickle, lemon tahini sauce, naan.

Kids MENU

ALL SERVED WITH JUICE OR POP AND POPSICLE FOR DESSERT

DIY MINI DOGS & FRIES \$13

Grilled mini hot dogs, toasted bun, ketchup, mustard & relish.

LIL' LUNCH BOX \$13

Crackers, sliced cheddar, grapes, sliced ham.

CHICKEN FINGER & VEGGIES \$13

2 chicken fingers, fresh veggies, dill ranch for dipping.

"CLASSIC" GRILLED CHEESE \$13

Egg bread, cheddar cheese, hand-cut fries.

KIDS MACARONI \$13

Choice of cheesy sauce or butter.

After DINNER

CHOCOLATE CAKE \$8

Chocolate fudge icing.

MADE-IN-PUB STICKY TOFFEE PUDDING \$8

Tullamore Dew Irish Whiskey toffee sauce, whipped cream.

🌱 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.