



182 DUPONT ST. TORONTO, ON | 416 967 7687
POURHOUSE.CA  /POURHOUSETO   @POURHOUSETO



Brunch

POURHOUSE
Pub and Kitchen

LIQUIDS



CAESARS

Straight Up

Smirnoff® vodka (1 oz.) / Mott's® Clamato / horseradish / traditional spices / fresh lemon (1 oz.) 8.5

All that and a Bag of chips

Seagram's® Canadian whisky (1.5 oz.) with Clamato / Worcestershire / Chipotle Tabasco / maple syrup / served with a bag of maple bacon chips (1.5 oz.) 9.5

Slim Shady

Smirnoff® vodka (1.5 oz.) / Walter All-Natural Craft Caesar Mix / jalapeño-Tabasco, traditional spices / fresh cucumber purée / fresh lemon / cucumber ribbon (1.5 oz.) 9

COCKTAILS

COSMO FIZZ

Absolut Raspberry Vodka (.5 oz.) / fresh lemon / Chambord (.5 oz.) / white cranberry juice / topped with Prosecco (2 oz.) / mint sprig garnish (3 oz.) 9.5

LEMON LONG ISLAND

Smirnoff® vodka (.5 oz.) / El Jimador tequila (.25 oz.) / Gordon's London Dry gin (.5 oz.) / Luxardo Limoncello (.25 oz.) / lemon sour / splash of cherry cola (1.5 oz.) 9.5

CHECK OUR BEVERAGE MENU FOR ALL OUR COCKTAIL OFFERINGS.

POOR HOUSE

Pub and Kitchen

All of our breakfasts are prepared with free-run eggs and Fred's Breads. Brunch is available until 3:00 pm on Saturdays, Sundays and Holidays.

WEEKEND BREAKFAST

Two eggs any style, pork sausage, bacon, tater tots, choose your toast. 11

FRENCH TOAST

Thick-cut challah, hazelnut-chocolate, cream. 11

HUEVOS RANCHEROS

Two sunny-side-up eggs, smoked tomato, refried beans, chorizo, Cheddar cheese, guacamole, salsa, sour cream. 12

SMASHED AVOCADO

Two poached eggs, smashed avocado, bacon, multi-grain toast. 12

EGGS BENEDICT

Two poached eggs, smoked back bacon, croissant, hollandaise, tator tots, mixed greens. 13.5

CINNAMON ROLL

Maple-bourbon almond praline, smoked bacon pieces, cream cheese icing. 9.5

STEEL-CUT OATS

Dried cranberries, almonds and fresh seasonal fruit. 10

We're here to dull the pain.

~EVERY WEEKEND~
\$4 CAESARS, MIMOSAS
(11AM - 3PM)

Sides

BACON STRIPS 4
FARMER'S SAUSAGE 4
PEAMEAL SLICES 4

BALZAC'S COFFEE 3.5

SELECTION OF TEAS 3

SELECTION OF JUICES 3.5



COFFEE
BALZAC'S
ROASTERS

TOO FRESH FOR A PUB SMOOTHIES

STRAWBERRY & BANANA

Fresh strawberries and banana blended with ice. 7

FRUIT MESS

Fresh blueberries, blackberries, raspberries blended with ice. 7

MANGO

Fresh mango pureé, kiwi, pineapple blended with ice. 7

Add a scoop of antioxidant, whey protein, energy boost, green matcha. 2

MAMA'S TOMATO SOUP

Pretzel bites. 6.5

P&K DIP

Hummus, pistachio pesto, chili flakes. Served with naan, carrots, celery. 12

SPICY CHICKEN BAO

Pickled cucumbers and onions, scallions, carrots, hoisin, sriracha. 12.5 (Two to an order. Add one more for 6)

NOT YOUR AVERAGE WRAP

Romaine lettuce cups, quinoa, roasted vegetables, carrots, dried cherries, made-in-Pub green curry dressing. 12

GREEN GOODNESS

ADD GRILLED CHICKEN. 5 / ADD BISTRO FILET STEAK. 7
ADD SALMON. 7.5

PEPPERY PUB

Greens, pickled beets, roasted edamame, goat cheese, balsamic vinaigrette. 13

CLASSIC CAESAR

With bacon. 11

SPICY THAI NOODLE

Greens, Savoy cabbage, chow mein, grape tomatoes, mango, avocado, green onions, mint, basil, cilantro, peanuts, Thai chili dressing. 14

SUPERFOOD

Baby kale, quinoa, dried cranberries, sunflower and pomegranate seeds, made-in-Pub green curry dressing. 15

FLAT-TOP BURGERS

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

Substitute cup of soup, side Peppery Pub Salad or sweet potato fries. 2 Classic Poutine. 4

STRAIGHT UP BURGER

Lettuce, tomato, pickle, Russian dressing. 13

THE ELK EXPERIENCE

Korean BBQ glazed bacon, beer-battered onion rings, Cheddar cheese, sriracha aioli, tomato, lettuce. 19

'LIGHT MY FIRE' LAMB

Sriracha mayo, goat cheese, pickled onions, lettuce, tomato, roasted red pepper. 15.5

NON BURGER, BURGER

Black bean patty, Swiss cheese, guacamole, arugula, chipotle mayo. 13.5



ADD sautéed mushrooms / onions / cheese / bacon / peameal bacon / avocado. 2.5 each
SUBSTITUTE gluten sensitive bun. 1

TACOS *Inhale Tacos. Exhale Negativity.*

(Two to an order. Add one more. 6)

TIKI PORK

Slow-cooked smoky pork, mango, shredded cabbage, cilantro, spicy mayo. 12

GRILLED FISH

Tilapia, Monterey Jack cheese, chipotle aioli, chimichurri slaw. 12.5

SIGNATURE PLATES

FISH N' CHIPS

Cooked to order! Mill St. Organic beer-battered haddock, made-in-Pub tartar sauce, fresh hand-cut fries. 16
Go with halibut. 21

NOTORIOUS CHICKEN POT PIE

Made-in-Pub every morning. Sautéed chicken, kale, bacon, carrots, onions. Served with Peppery Pub Salad. 15

THAI GREEN CURRY

Sautéed chicken, red pepper, basil, cilantro, pistachios, pomegranate seeds, jasmine rice. 16

WINGS

Carrots, celery, dill ranch dip. 14

Sauces :

Buffalo / Korean BBQ / Maple Chipotle / Jerk / Honey Garlic

NACHOS

Cheese, jalapeños, bell peppers, green onions, black olives, black beans, sour cream, pico de gallo, smashed avocado. 16



ADD GRILLED CHICKEN. 5
ADD WILD BOAR CHILI OR PULLED PORK. 5

HAND-CRAFTED SANDWICHES

Fred's Bread with fresh hand-cut fries.

Substitute cup of soup, side Peppery Pub Salad or sweet potato fries. 2 Classic Poutine. 4

CRUNCHY CHICKEN

Eleven herbs and spices, sweet and spicy pickle slaw, chipotle mayo, butter bun. 15

WILD BOAR SLOPPY JOE

Crispy-fried onions, green peppers, pickled jalapeños, sunny-side-up egg, bourbon BBQ sauce, butter bun. 15

STACKED TURKEY

Fresh, Pub-roasted turkey, Havarti cheese, tomato, lettuce, honey Dijon, toasted black bread. 15

LOBSTER CLUB

Spiced lobster salad, celery, green onion, baby arugula, tomato, bacon on toasted sourdough. 16.5



VEGAN



VEGETARIAN



GLUTEN SENSITIVE

Items as indicated are prepared with gluten-free ingredients; however, we cannot guarantee that any items 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.