

**PO**  **R HOUSE**  
*Pub and Kitchen*

# POOR HOUSE

## Pub and Kitchen

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

### BEER NUTS

Warm, honey-roasted peanuts. **6**

### EDAMAME

Salt, sesame oil. **5**

### MASSIVE PRETZEL

Salt, grainy Dijon. **9**

### TATER TOTS

Dusted in fire salt. Served with a side of garlic-jalapeño Tabasco. **5**  
**SUBSTITUTE** as a side. **2**

## START HERE

### MAMA'S TOMATO SOUP

Pretzel bites. **6.5**

### SPICY CHICKEN BAO

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

### P&K DIP

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

### SWEET POTATO FRIES

With chipotle aioli. **7.5**

### SMASHED AVOCADO TOAST *Think of it as pub flatbread.*

Ricotta cheese, cherry tomatoes, radish, cilantro, sunflower oil drizzle on toasted multi-grain. (Four pieces) **12**

### MASALA CALAMARI

Chickpea and rice flour coating, crisp slaw, garam masala, cilantro, spiced lemon aioli drizzle, spicy mango dip. **13**

### NOT YOUR AVERAGE WRAP

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

### BUFFALO CAULIFLOWER BITES

Pretzel-crust, tossed in Frank's Red Hot sauce, dill ranch drizzle. **8**

## 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**

### SPICY THAI NOODLE

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

### CLASSIC CAESAR

With bacon. **11**

### SUPERFOOD

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

## WINGS

Carrots, celery, dill ranch dip. **14**

#### Sauces:

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

## 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**

## P&K POUTINE

Montréal classic. **8**

Substitute Tater Tots. **2**

**ADD PULLED PORK & SLAW. 5**

**ADD WILD BOAR CHILI & CRISPY-FRIED ONIONS. 5**

*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. **16**

*There's more!*

**ADD GRILLED CHICKEN. 5**

**ADD WILD BOAR CHILI OR PULLED PORK. 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.

WE BRINE OUR CHICKEN IN  
**MILL ST. ORGANIC LAGER** BECAUSE WE  
LOVE BEER AND IT MAKES EVERYTHING  
TASTE EVEN BETTER.

# 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**

## DUCK SAUSAGE PAPPARDELLE

Our own fennel duck sausage, whipped ricotta, oregano, baby spinach, cremini mushrooms in a tomato veal jus. **18**

## ZEN BOWL 🌱🥗

Fried brown rice, asparagus, kale, onion, Brussels sprouts, soy ginger sauce. Topped with a sunny-side-up egg, sesame seeds, pineapple. **14**  
*With Taiwanese-style crispy chicken. 19*

## PAN-SEARED SALMON

Pistachio pesto, cauliflower, farro salad. **23**

## STEAK FRITES

Locally raised, grass-fed, all-natural 10 oz. bistro filet, veal jus, fresh hand-cut fries. **21**

# 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

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**

## BELGIAN CRUNCH

Pork and veal patty, cilantro, caramelized onions, lettuce, tomato, beer-battered pickle bites and Mill St. Belgian Wit cheese sauce. **16**

## SURF'S UP!

Candied peppercorn beer bacon, arugula, beer-battered onion ring and jalapeños, garlic and beer aioli with Mill St. beer-brined lobster on a buttery brioche bun. **19**

*Pile it on*

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

# 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**



# COOK'S PLATE *of the day*

*Monday*

## BURGER DAY

Our *Straight Up Burger* done on the flat-top. **5**  
~ EXCLUDING HOLIDAYS ~

*Tuesday*

## MAC & CHEESE

Made-in-Pub, Peppery Pub Salad. **14**

*Wednesday*

## DAVE'S FRIED CHICKEN

Buttermilk battered, fresh hand-cut fries, green beans 'n bacon. With trio of sauces. **19**  
~ CONTAINS PEANUTS ~

*Thursday*

## PIEDAY

Fresh, made-in-Pub pie, Peppery Pub Salad. **15**

*Friday*

## CHICKEN ENCHILADA STACK

Salsa verde, Monterey Jack cheese, cumin-spiced sour cream. **18**

*Saturday*

## PINCH OF THIS, DASH OF THAT *Chef's Getting Creative*

~ MARKET PRICE ~

*Sunday*

## SUNDAY CARVERY

Hand-carved, 10 oz. prime rib roast, marinated for 24 hours. Yorkshire pudding, mashed potatoes, vegetables, jus, horseradish. While it lasts. **25**

# BEER PAIRING *and* STYLE GUIDE

## LAGER

**CLEAN-TASTING / CRISP / EASY-DRINKING**

**PAIRS WELL WITH:**  
FRIED FOODS, SPICY FOODS,  
RICH MEATS, FISH

## ALE

**MEDIUM-BODIED / MALTY / BALANCED HOPS**

**PAIRS WELL WITH:**  
CARAMELIZED VEGGIES,  
BBQ PORK, RED SAUCES

## WHEAT

**EFFERVESCENT / LIGHT FLAVOUR / CLOUDY / FRUITY**

**PAIRS WELL WITH:**  
FRUIT DISHES, HEARTY GRAINS,  
SEAFOOD, SPICY FOODS

## IPA

**HOPPY – THE HIGHER THE IBU, THE MORE HOPS & BITTERNESS**

**PAIRS WELL WITH:**  
FRIED FOODS, SPICY FOODS,  
RICH MEATS, FISH

## PORTER

**SMOKY / ROBUST**

**PAIRS WELL WITH:**  
CHICKEN, STEAKS

## STOUT

**SOFT / CREAMY / CHOCOLATE / COFFEE**

**PAIRS WELL WITH:**  
RICH SAUCES, DESSERTS,  
ICE CREAM

# DAILY TAP

*All Day, Every Day*

ASK WHAT WE'RE

*Pouring*

**\$4.50** (14 oz.)

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*The Daily Shot*

**\$3.50** (1 oz.)

Jack Daniel's Tennessee Whiskey  
Jack Daniel's Tennessee Honey  
Black Bottle Blended Scotch Whisky  
El Jimador Tequila Reposado

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*Wine Down  
Wednesdays*

**1/2 PRICE**

6 oz. WINE POURS  
*and* BOTTLES

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*Thorogood  
Thursdays*

ONE BOURBON (1 oz.)

ONE SCOTCH (1 oz.)

ONE BEER (14 oz.)

**\$10**

ASK WHAT WE'RE POURING

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*Daily  
COOK'S  
Plate*

WE'RE SWITCHING IT UP  
EVERY DAY OF THE WEEK!

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POURHOUSE.CA  /POURHOUSETO   @POURHOUSETO