



**THE GOODMAN**

*Pub and Kitchen*

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## BAR BITES

**EDAMAME**    
salt, sesame oil. **6**

**TATER TOTS**   
dusted in Fire Salt, served  
with a side garlic Tabasco®. **6**

**MASSIVE PRETZEL**   
rock salt, grainy Dijon. **10**

## START HERE



**DAILY SOUP** **8**

**PARMESAN CHEESE AND  
TRUFFLE OIL FRIES** **9**  

**SWEET POTATO FRIES** **8** 

**SPINACH AND ARTICHOKE DIP**   
crudité, Parmesan cheese,  
cumin dusted chips. **12.5**

**BUFFALO CAULIFLOWER BITES**   
pretzel-crust, Frank's RedHot®  
Sauce, dill ranch drizzle. **13**

**GUACAMOLE**    
El Jimador tequila, pico de gallo,  
cotija cheese, pomegranate,  
tortilla chips. **14**

**MASALA CALAMARI**   
chickpea & rice flour coating,  
crisp slaw, garam masala,  
cilantro, spiced lemon aioli,  
spicy mango dip. **16**

**KARAAGE CHICKEN**  
soy, ginger & garlic marinated,  
rice flour, Sriracha teriyaki,  
lime. **14**

## P&K POUTINE

pork gravy, veal jus, spring onion,  
cheese curds. **11**

**ADD EXTRA CHEESE CURDS +3**

**SUB TATOR TOTS +3**

**ADD PULLED PORK. +5.5**

*What's better than poutine?*

*Nothing, except more poutine.*

**TACOS** *Inhale Tacos.  
Exhale Negativity.*

(Two per order)

**FISH TACO**  
grilled haddock, cotija cheese,  
chipotle aioli, avocado,  
pickled red onion, cilantro,  
chimichurri slaw. **14**

## WINGS

*Choice of sauce:*

Buffalo | Korean BBQ | Honey Garlic | Goldrush

**CLASSIC WINGS**  
dusted, dill ranch dip. **15**

## LOADED NACHOS



cheese, jalapeños, bell peppers,  
green onions, black olives, black beans,  
sour cream, pico de gallo,  
smashed avocado. **20**



 **ADD CHICKEN. +6**  
**ADD PULLED PORK. +5.5**


## GREEN GOODNESS


**ADD CHICKEN. +6 | SALMON. +10 | FALAFEL +5**

**CAESAR SALAD**  
Parmesan, bacon, charred lemon,  
croutons. **14**

**KALE & BERRY SUPERFOOD**   
quinoa, strawberries, blueberries,  
sunflower seeds, pomegranate seeds,  
goat cheese, poppy seed dressing. **17**

**PEPPERY PUB**    
greens, pickled beets, roasted edamame,  
goat cheese, cucumber, tomato,  
balsamic vinaigrette. **15**

**HIPPIE BOWL**    
crunchy kale, shaved Brussels sprouts,  
carrots, red cabbage, crisp cucumber,  
avocado, hummus, toasted sunflower seeds,  
lemon miso tahini dressing. **16**

**QUINOA BOWL**   
avocado, tortilla strips, charred corn  
and jalapeños, pico de gallo, arugula,  
cilantro, grape tomatoes, chipotle n' lime  
dressing. **16**

 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.

WE SUPPORT LOCAL ONTARIO FARMERS. OUR FRESH  
CHICKEN IS SOURCED LOCALLY FROM ARTHUR ONTARIO.  
WE USE ONTARIO PRODUCE WHEN IN SEASON.

# SIGNATURE PLATES

## FISH N' CHIPS

**Cooked to order!**

Mill St. Organic beer-battered haddock, tartar sauce, charred lemon, fresh hand-cut fries. **19**

## CHICKEN POT PIE

kale, bacon, root vegetables, onions, peppery pub salad. **17**

## THAI GREEN CURRY 🌱

chicken, red pepper, basil, cilantro, pistachios, pomegranate seeds, cauliflower, brown rice. **18.5**

## ZEN BOWL

fried brown rice, asparagus, kale, onion, red peppers, snow peas, garlic, Brussels sprouts, sambal oelek, soy ginger sauce, sunny egg, sesame seeds, pineapple. **16**  
*ADD Grilled Chicken. +6 ADD Salmon. +10*

## CHICKEN FINGER PLATTER

double breaded, fries, plum sauce. **18**

## HONEY-SRIRACHA GLAZED PORK RIBS

chopped bacon, fried onions, pistachios, house-made chimichurri slaw, fresh hand-cut fries. **28**

## FRIED CHICKEN & CHURROS

buttermilk marinated, house spices, bread n' butter pickles, jalapeño Cheddar mac n' cheese, hot sauce, maple syrup. **25**

# FLAT-TOP BURGERS & HAND-CRAFTED SANDWICHES

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

*Substitute cup of soup, side Peppery Pub, Caesar Salad or sweet potato fries. +3  
Tater tots +3 Classic poutine. +4*

## STRAIGHT UP

100% Fresh Ontario chuck, lettuce, tomato, shoestring pickles, Russian dressing. **17**

## THE ELK EXPERIENCE

Korean BBQ glazed bacon, onion ring, Cheddar cheese, Sriracha aioli, shoestring pickles. **21**

## BLT LOBSTER ROLL

east coast lobster, bibb lettuce, ripe tomato, chopped bacon, lemon chive mayo, toasted soft roll, garlic butter. **25**

## BEYOND MEAT™ BURGER 🌱

vegan pesto, smashed avocado, vegan chipotle aioli, crisp cucumber, ripe tomato, arugula, red fife whole wheat bun. **18**

## CRUNCHY CHICKEN

eleven herbs and spices, pickled jalapeño, sweet and spicy pickle slaw, chipotle mayo. **18**

## P&K CLUBHOUSE

toasted multigrain, crispy bacon, honey mustard, grilled turkey tenderloin, lettuce, tomato, Havarti cheese. **18**

*Pile it on*

**ADD** sautéed mushrooms | onions | cheese | bacon | smoked pork loin | avocado. **+2.5 each**  
*Gluten sensitive bun available. +1*



## COOK'S PLATE *of the day*

~ AVAILABLE UNTIL 6PM ~

*Monday*

**\$10 STRAIGHT-UP  
BURGER & FRIES**

~ EXCLUDES HOLIDAYS ~

*Tuesday*

**\$4 TACO TUESDAY**

*Wednesday*

**\$10 WINGS**

*Thursday*

**PIEDAY**

Fresh made-in-pub pie,  
peppery pub salad.

*Friday*

**FISH N' CHIPS**

Mill St. Organic  
beer-battered  
haddock, made-in-Pub  
tartar sauce, fresh  
hand-cut fries. **15**

## Daily Pour

ASK WHAT WE'RE

*Pouring*

*until 6pm*

**\$7 TAP** (18 oz.)

**\$11 STEIN** (32oz.)

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## *The Daily Shot*

**\$4** (1 oz.)

*until 6pm*

**BOURBON, TEQUILA,  
APPLE WHISKEY**

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## *Wine Down Wednesdays*

*until 6pm*

**1/2 PRICE**  
BOTTLES  
~and~

**\$6 POURS** 6 oz.

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**\$6** 1 oz.

*Margarita  
Thursdays*

ASK YOUR SERVER FOR DETAILS

