



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 **9** 

SPINACH AND ARTICHOKE DIP 
crudité, Parmesan cheese,
cumin dusted chips. **14**

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**

GREEN GOODNESS

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**

P&K POUTINE

pork gravy, veal jus, spring onion,
cheese curds. **12**

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

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

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. **30**

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. **23**

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.)

The Daily Shot

\$4 (1 oz.)

until 6pm

**BOURBON, TEQUILA,
APPLE WHISKEY**

Wine Down Wednesdays

until 6pm

1/2 PRICE
BOTTLES

~and~

\$6 POURS 6 oz.

\$6 1 oz.

*Margarita
Thursdays*

ASK YOUR SERVER FOR DETAILS

