# THE GODMAN Pub and Kitchen

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# **START HERE**

# MAMA'S TOMATO SOUP &

Pretzel bites. 8

### AHI POKE BOWL

Wasabi ponzu dressing, cilantro, macadamia nuts, chilies, pineapple, avocado, wonton crisps. **16** 

# P&K DIP 👟

Hummus, pistachio pesto, chili flakes with naan, carrots, celery. **13** 

# **SWEET POTATO FRIES &**

With chipotle aioli. 9

# SMOKED TROUT 'N CRACKERS

Smoked trout spread, charred shallots, grapefruit geleé, flatbread crackers. **15** 

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

Ricotta cheese, cherry tomatoes, radish, cilantro, sunflower oil drizzle on toasted multi-grain. (Four pieces) 14

### MASALA CALAMARI

Chickpea & rice flour coating, crisp slaw, garam masala, cilantro, spiced lemon aioli drizzle, spicy mango dip. **15** 

# BUFFALO CAULIFLOWER BITES 🍛

Pretzel-crusted, tossed in Frank's Hot Sauce, dill ranch drizzle. **11** 

# **GREEN GOODNESS**

ADD SALMON +8.5 ADD SEARED TUNA +10 ADD GRILLED CHICKEN +5.5

# PEPPERY PUB 👟 🥸

Greens, pickled beets, roasted edamame, goat cheese, balsamic vinaigrette. **14** 

# SPICY THAI NOODLE

Greens, savoy cabbage, chow mein, grape tomatoes, mango, avocado, green onions, mint, basil, cilantro, peanuts, Thai chili dressing. **15** 

# **CLASSIC CAESAR**

With bacon. 13

# SUPERFOOD >

Green wheat freekeh, green curry dressing, roasted heirloom carrots, dried cranberries & apricots, broccoli, cauliflower, blueberries, walnuts, pomegranate seeds, kale and spinach, charred lemon. **16** 

# WINGS

Carrots, celery, dill ranch dip. 16

### Sauces:

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

# **TACOS**

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

Inhale Tacos. Exhale Megativity.

# TIKI PORK

Slow-cooked smoky pork, mango, shredded cabbage, cilantro, spicy mayo. **13.5** 

# **BLACKENED FISH**

Flour tortillas, avocado crema, shredded cabbage, Cotija cheese, cilantro, mango jicama salsa. **14.5** 

# P&K POUTINE

Montréal classic. 9 Substitute Tater Tots. +2

ADD PULLED PORK. +5
ADD WILD BOAR CHILI. +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. **18** 



ADD CHICKEN. +5.5 ADD WILD BOAR CHILI. +5 ADD PULLED PORK. +5







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

# SIGNATURE PLATES

# FISH & CHIPS

Cooked to order! Mill St. Organic beerbattered haddock, made-in-Pub tartar sauce, fresh hand-cut fries. 18 Go with Halibut. 23

# THAI GREEN CURRY 🙈

Sautéed chicken breast, red bell pepper, potatoes, basil, cilantro, jasmine rice, pistachio, pomegranate seeds. 17

# BAYOU JAMBALAYA PASTA

Creole sauce, Andouille sausage, sautéed chicken breast, shrimp, penne, crispy fried onions. 19

# BEER-BRAISED ASIAN SHORT RIBS

Sticky ginger sauce, pan fried chili garlic gai lan, steamed rice, herb salad. 28

### ZEN BOWL

Fried brown rice, asparagus, kale, onion, Brussels sprouts, sambal oelek, soy ginger sauce. Topped with a sunny-side egg, sesame seeds, pineapple. 15

ADD TAIWANESE STYLE CRISPY CHICKEN +6 ADD SALMON +8.5

# NOTORIOUS CHICKEN POT PIE

Made-in-Pub every morning. Sautéed chicken, kale, bacon, carrots, onions. Served with Peppery Pub Salad. 18

# CHIPOTLE BEER-B-Q RIBS

Slow cooked St. Louis cut side ribs, chipotle & beer BBQ sauce, fresh-cut fries and spicy slaw. 26

# FLAT-TOP BURGERS

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

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

### STRAIGHT UP

Lettuce, tomato, shoestring pickles, Russian dressing. 15.5

# THE ELK EXPERIENCE

Korean BBQ glazed bacon, beer-battered onion ring, shoestring pickles, Cheddar cheese, sriracha aioli, tomato, lettuce. 21

### TURKEY BURGER

Mayo, honey Dijon, baby arugula, salsa fresca, shoestring pickles, sprouts, Havarti cheese, smashed avocado. 18

### THE GOODMAN SPECIAL

Russian dressing, smoked Cheddar, lettuce, tomato, shoestring pickles, onion rings. 19

# SURF N' TURF BURGER

Baby arugula, creole remoulade, bacon, mornay sauce, brown butter lobster, baby arugula, tomato and shoestring pickles. 22

# NON BURGER, BURGER 🍛

Black bean patty, Swiss cheese, guacamole, arugula, chipotle mayo. 16



ADD sautéed mushrooms | onions | cheese | Pile it on bacon | peameal bacon | avocado. +2.5 each gluten sensitive bun available. +1

# HAND-CRAFTED SANDWICHES

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

# CRUNCHY CHICKEN

Artisan bun, eleven herbs and spices, sweet and spicy pickle slaw, chipotle mayo. 17

### PK CLUBHOUSE

Toasted multigrain, honey Dijon, beer brined turkey tenderloin, bacon, lettuce, tomato, Havarti cheese. 16

# LOBSTER ROLL

Butter grilled brioche bun, Old Bay spiced fresh steamed lobster, dill caper sauce, Bibb lettuce, gherkin. 25

# **WILD BOAR SLOPPY JOE**

Artisan bun, crispy-fried onions, green peppers, pickled jalapeños, bourbon BBQ sauce. 16

