



Brunch

M  RPHY'S LAW

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.) **9.5**

COCKTAILS

CALI SUMMER SANGRIA

Captain Morgan Spiced rum / white wine / pineapple juice / lime / mint garnish (4 oz.) **11**

SUMMER STORM SANGRIA

Red wine / Amaretto / orange, lime and pineapple juices / splash of ginger ale / basil sprig garnish (3.5 oz.) **11**

CHECK OUR BEVERAGE MENU FOR ALL OUR COCKTAIL OFFERINGS.

MORPHY'S LAW

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. **12**

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. **14.5**

SMASHED AVOCADO

Two poached eggs, smashed avocado, bacon, multi-grain toast. **12.5**

EGGS BENEDICT

Two poached eggs, smoked back bacon, croissant, hollandaise, tater tots, mixed greens. **14.5**

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 3.75

SELECTION OF TEAS 3.75

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. **7.5**

P&K DIP  
Hummus, pistachio pesto, chili flakes. Served with naan, carrots, celery. **13**

NOT YOUR AVERAGE WRAP 
Romaine lettuce cups, quinoa, roasted vegetables, carrots, dried cherries, made-in-Pub green curry dressing. **13**

Plus applicable taxes

GREEN GOODNESS

ADD GRILLED CHICKEN. **5.5** / ADD TOP SIRLOIN STEAK. **8.5**
ADD SALMON. **8.5**

PEPPERY PUB

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

CLASSIC CAESAR

With bacon. **13**

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, Caesar Salad or sweet potato fries. +2 Classic Poutine. +4

STRAIGHT UP BURGER

Lettuce, tomato, pickle, Russian dressing. **14.5**

THE ELK EXPERIENCE

Korean BBQ glazed bacon, beer-battered onion rings, Cheddar cheese, sriracha aioli, tomato, lettuce. **19.5**

NON BURGER, BURGER

Black bean patty, Swiss cheese, guacamole, arugula, chipotle mayo. **14.5**



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. **12.5**

GRILLED FISH

Tilapia, Monterey Jack cheese, chipotle aioli, chimichurri slaw. **14**

 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.

SIGNATURE PLATES

FISH N' CHIPS

Cooked to order! Mill St. Organic beer-battered haddock, made-in-Pub tartar sauce, fresh hand-cut fries. **17**
*Go with halibut. **23***

NOTORIOUS CHICKEN POT PIE

Made-in-Pub every morning. Sautéed chicken, kale, bacon, carrots, onions. Served with Peppery Pub Salad. **16**

THAI GREEN CURRY

Sautéed chicken, red pepper, basil, cilantro, pistachios, pomegranate seeds, jasmine rice. **17**

WINGS

Dusted, carrots, celery, dill ranch dip. **15**

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. **17**



ADD GRILLED CHICKEN. +5.5
ADD WILD BOAR CHILI OR PULLED PORK. +5.5

HAND-CRAFTED SANDWICHES

Fred's Bread with fresh hand-cut fries. Substitute cup of soup, side Peppery Pub, Caesar Salad or sweet potato fries. +2 Classic Poutine. +4

CRUNCHY CHICKEN

Eleven herbs and spices, sweet and spicy pickle slaw, chipotle mayo, butter bun. **16**

WILD BOAR SLOPPY JOE

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

P&K CLUBHOUSE

Toasted multigrain, honey Dijon, grilled turkey tenderloin, bacon, lettuce, tomato, Havarti cheese. **16**

LOBSTER CLUB

Spiced lobster salad, celery, green onion, baby arugula, tomato, bacon on toasted sourdough. **17**