

CHECK OUR BEVERAGE MENU FOR ALL OUR COCKTAIL OFFERINGS

— WEEKENDS 10:30AM - 3PM —

# Caesars

## STRAIGHT UP

Smirnoff® vodka /  
Mott's Clamato® /  
horseradish / traditional  
spices / fresh lemon (1 oz.) **9**

## WHAT THE DILL YO?

Smirnoff® vodka /  
Mott's Clamato® /  
pickle brine (1.5 oz.) **10**

## Create your "Perfect" \$5 CAESAR

*Do it Up for the Table!*  
ONE BOTTLE OF BUBBLY + JUICE



Bottle of sparkling  
wine, grapefruit or  
orange juice. **30**

Sparkling wine (3 oz.), grapefruit  
and orange juice. **5**

# 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**

# POGUE MAHONE

*Pub and Kitchen*



777 BAY STREET | 416-598-3339

POGUEMAHONE.CA POGUEMAHONETO

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at Pogue Mahone Pub and Kitchen!

# BRUNCH

10:30AM – 3PM WEEKENDS & HOLIDAYS

*All of our breakfasts are prepared with free-run eggs and Fred's Breads.*

## WEEKEND BREAKFAST

Two eggs, sausage, bacon, hash browns, multi-grain toast. **12**

## EGGS & AVOCADO ON TOAST

Two sunny egg, smashed avocado, arugula, multi-grain toast, Evoo. **13.5**  
ADD SMOKED SALMON +4

## EGGS BENEDICT

Smoked pork loin, hollandaise sauce, English muffin, hash browns. **14.5**

## CHILAQUILES

Sunny egg, salsa, tortilla, sour cream, goat cheese, avocado. **15**

## BOLOGNA N' EGG SANDWICH


Thick cut bologna, sunny egg, cheddar cheese, fresh hand cut fries. **15**


## FRENCH TOAST

Thick-cut challah, hazelnut chocolate, whipped cream, fresh berries. **12**

### Beverages

Selection of juices. **3.5**

 Balzac's House Blend. **3.75**

 Selection of teas. **3.75**

*Sides* BACON STRIPS +3 | FARMER'S SAUSAGE +4 | GRAVY +3 | SMOKED PORK LOIN +3 | HASH BROWNS +3 | TOAST +2.5

## START HERE

### TOMATO SOUP 🍷

Pretzel bites. **7.5**

### SMASHED AVOCADO TOAST 🍷

*Think of it as pub flatbread.*

Ricotta cheese, cherry tomatoes, radish, cilantro, sunflower oil drizzle on toasted ancient grain. **13.5**

### SWEET POTATO FRIES 🍷

With chipotle aioli. **8**

### FRESH HANDCUT FRIES 7

ADD PARMESAN CHEESE AND TRUFFLE OIL +2

### SPINACH ARTICHOKE DIP

Crudit , cumin dusted chips. **12.5**

### KARAAGE CHICKEN

Soy, ginger & garlic marinated chicken, rice flour, Sriracha teriyaki, fresh lime garnish. **12**

### BUFFALO CAULIFLOWER BITES 🍷

Pretzel-crust, tossed in Frank's Hot Sauce®, dill ranch drizzle. **12**

### MASALA CALAMARI

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

### LOADED VEGAN QUESADILLA ✓

Fresh spinach, sliced mushroom, refried beans, jalape os, smashed avocado, dairy free cheese, salsa. **13**  
ADD CHICKEN +6

## WINGS

*Choice of sauce:*

Buffalo | Korean BBQ | Honey Garlic | Gold Rush

### CLASSIC WINGS

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

## LOADED NACHOS 🍷

Cheese, jalape os, bell peppers, green onions, black olives, black beans, sour cream, pico de gallo, smashed avocado. **17.5**

*There's more!*

ADD CHICKEN. +6  
ADD PULLED PORK. +5.5

## TACOS

*Inhale Tacos. Exhale Negativity.*

### GRILLED FISH TACOS (Two per order)

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

### TIKI PORK TACO (Two per order)

Slow-cooked smoky pork, mango, shredded cabbage, cilantro, spicy mayo. **12.5**

## P&K POUTINE

Pork gravy, veal jus, cheese curds. **11**

ADD PULLED PORK. +5.5

SUB TATER TOTS. +3

*What's better than poutine?  
Nothing, except more poutine.*

## GREEN GOODNESS

ADD CHICKEN. +6 | SALMON. +8.5 | FALAFEL (5). +5

### CRISPY CHICKEN COBB SALAD

Chopped lettuce, crispy fried chicken, marinated tomatoes, cucumbers, avocado, blue cheese, bacon, egg, shallot vinaigrette. **18**

### CLASSIC CAESAR

Parmesan, croutons, bacon, charred lemon. **14**  
SMALL. **8**

### HIPPIE BOWL ✓🌱

Crunchy kale, shaved Brussels sprouts, carrots, red cabbage, crisp cucumber, avocado, hummus, toasted sunflower seeds, lemon miso tahini dressing. **15**

### QUINOA BOWL ✓

Avocado, tortilla strips, charred corn, pico de gallo, arugula, cilantro, chipotle n' lime dressing. **15**

### PEPPERY PUB 🍷🌱

Greens, pickled beets, roasted edamame, goat cheese, cucumber, tomato, balsamic vinaigrette. **14**  
SMALL. **8**

## FLAT-TOP BURGERS

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

SUB CUP OF SOUP, SIDE PEPPERY PUB, CAESAR SALAD, SWEET POTATO FRIES OR TATER TOTS. +3 CLASSIC POUTINE. +4

### STRAIGHT UP

Lettuce, tomato, shoestring pickles, Russian dressing. **15.5**

### THE ELK EXPERIENCE

Korean BBQ glazed bacon, onion ring, cheddar cheese, Sriracha aioli, lettuce, tomato, shoestring pickles. **22**

### TURKEY BURGER

Mayo, honey Dijon, baby arugula, salsa fresca, shoestring pickles, Havarti cheese, smashed avocado. **17.5**

### BEYOND MEAT™ BURGER ✓

vegan pesto, smashed avocado, vegan chipotle aioli, crisp cucumber, ripe tomato, arugula, red fife whole wheat bun. **17**

### *Pile it on*

ADD SAUT ED MUSHROOM / ONIONS +1.5 EACH  
ADD CHEESE / BACON / AVOCADO +2 EACH  
SUB GLUTEN SENSITIVE BUN. +2

## HAND-CRAFTED SANDWICHES

Fred's Bread with fresh hand-cut fries.

SUB CUP OF SOUP, SIDE PEPPERY PUB, CAESAR SALAD, SWEET POTATO FRIES OR TATER TOTS. +3 CLASSIC POUTINE. +4

### CRUNCHY CHICKEN

Eleven herbs and spices, pickled jalape o, sweet and spicy pickle slaw, chipotle mayo. **17**

### P&K CLUBHOUSE

Toasted ancient grain, honey Dijon, grilled turkey tenderloin, bacon, lettuce, tomato, Havarti cheese. **16.75**

### BLACKENED FISH SANDWICH

Blackened haddock, dill tartar, mango jicama slaw, shoestring pickles, lemon, purple onion. **17.25**

## SIGNATURE PLATES

### FISH N' CHIPS

Cooked to order! Mill Street Organic Lager beer-battered haddock, made-in-pub tartar sauce, fresh hand-cut fries. **18**

ADD SECOND PIECE OF HADDOCK. +8

### NOTORIOUS CHICKEN POT PIE

Made-in-Pub every morning.

Roasted chicken, kale, bacon, carrots, onions. Served with peppery pub salad. **17**

### SHEPHERD'S PIE

Red wine braised lamb and beef, rustic vegetables, mashed potatoes, topped with beef gravy. Served with peppery pub salad. **18**

### MALAYSIAN LAKSA BOWL 🌱

Curried lemongrass broth, tofu, bean sprouts, torn mint and basil, Sambal Oelek, vermicelli noodles. **15**

### ZEN BOWL 🍷

Fried brown rice, asparagus, kale, onions, Brussels sprouts, Sambal Oelek®, soy ginger sauce. Topped with a sunny-side up egg, sesame seeds, pineapple. **15**

ADD CHICKEN. +6  
ADD SALMON. +8.5

### THAI GREEN CURRY 🌱

Roasted chicken, red pepper, basil, cilantro, pistachios, red potatoes, pomegranate seeds, jasmine rice. **18**

✓ 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.

**DAILY TAP** **\$5** **\$11**  
*Every Day, after 5pm*  
ASK WHAT WE'RE POURING (14 oz.) (32 oz.)

*The Daily Shot* **\$4** BOURBON  
*Every Day, after 5pm* TEQUILA  
WHISKEY (1 oz.)

*Wine Down Wed & Sun after 5pm*  
**1/2 PRICE** ~and~ **\$6 POURS**  
BOTTLES (6 oz.)

*Thorogood Thursdays*  
ASK WHAT WE'RE POURING **\$11** ONE BOURBON (1 oz.)  
ONE SCOTCH (1 oz.)  
ONE BEER (14 oz.)

*Daily* **COOK'S** *Plate*  
WE'RE SWITCHING IT UP EVERY DAY OF THE WEEK



**COOK'S PLATE**  
*of the day*

**MON** **\$10 STRAIGHT-UP BURGER & FRIES**  
ALL DAY

**TUE** **MAC & CHEESE**  
Made-in-pub, peppery pub salad.

**WED** **HONEY-SRIRACHA GLAZED PORK RIBS**  
chopped bacon, fried onions, pistachios, house-made chimichurri slaw,  
fresh hand-cut fries. **1/2 RACK 21 | FULL RACK 30**

**THU** **PIEDAY**  
Fresh made-in-pub pie, peppery pub salad.

**FRI** **FISH N' CHIPS**  
Mill St. Organic beer-battered haddock, made-in-pub tartar sauce,  
fresh hand-cut fries. **15**

**SAT** **PINCH OF THIS, DASH OF THAT** *Chef's Getting Creative*  
MARKET PRICE

**SUN** **99¢ CHICKEN WINGS** with the purchase of a beverage.  
Dine in only.  
AFTER 4PM