

~After Dinner~

5 LAYER CARROT CAKE

Cream cheese icing, hazelnuts. **8**

CHOCOLATE CAKE

Chocolate fudge icing. **8**

**MADE IN PUB
STICKY TOFFEE PUDDING**

Tullamore Dew Irish Whiskey
toffee sauce, whipped cream. **8**

COFFEE & TEA



Balzac's
House Blend. **3.75**

SELECTION OF TEAS
BALZAC'S COFFEE ROASTERS
Selection of teas. **3.75**

Specialty Coffee

FEATURING BALZAC'S COFFEE

TRADITIONAL IRISH COFFEE

Balzac's Coffee, Irish whiskey,
brown sugar, whipped cream. **(1 oz.) 7**

MONTE CRISTO COFFEE

Balzac's Coffee, Kahlua, Grand
Marnier, whipped cream. **(1.5 oz.) 8**

MOCHA BANANA

Balzac's Coffee, Crème de Cacao,
banana liqueur, whipped cream. **(1 oz.) 8**

BIG BLUEBERRY

Grand Marnier, Amaretto, freshly
steeped tea. **(1.5 oz.) 8**



777 BAY STREET | 416-598-3339

POGUEMAHONE.CA POGUEMAHONETO

POGUE MAHONE
Pub and Kitchen

THE PERFECT VENUE TO HOLD YOUR NEXT EVENT!

Contact events@poguemahone.ca for more details and to begin planning your next exciting event at Pogue Mahone Pub and Kitchen!

Something to have while you're deciding what to have!

EDAMAME 🌱

Salt, sesame oil. **6**

MASSIVE PRETZEL 🍷

Rock salt, grainy Dijon. **9**

TATER TOTS 🍷

Served with garlic Tabasco®. **6**

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**

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.

LOADED NACHOS

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

OUR CHICKEN IS FRESH ONTARIO CHICKEN FROM ARTHUR ONTARIO. WE MARINADE IT IN EXTRA VIRGIN OLIVE OIL AND FRESH HERBS.

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**

KARAAGE CHICKEN

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

BUFFALO CAULIFLOWER BITES 🍷

Pretzel-crustod, 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**

LIL'NACHO 🍷

Same stuff as our regular loaded Nacho but "Lil". **10**

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**

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**

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**

THAI GREEN CURRY 🌱

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

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**

MALAYSIAN LAKSA BOWL 🌱

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

ADD CHICKEN. +6

ADD SALMON. +8.5

FRIED CHICKEN & CHURROS

buttermilk marinated, house spices, bread n' butter pickles, jalape o cheddar mac n' cheese, hot sauce, maple syrup. **23**

STEAK FRITES

AAA 8 oz. top sirloin, veal jus, fresh hand-cut fries. **23**

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**

TURKEY BURGER

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

THE ELK EXPERIENCE

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

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
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**



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.
AFTER 4PM Dine in only.