

**POGGE MAHONE**  
*Pub and Kitchen*

# POGUE MAHONE

## Pub and Kitchen

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

### BEER NUTS 🍷🥜

Warm, honey-roasted peanuts. **6**

### EDAMAME 🌱🥜🥑

Salt, sesame oil. **6**

### MASSIVE PRETZEL 🌱🍷

Salt, grainy Dijon. **9**

### TATER TOTS 🍷

Dusted in fire salt. Served with a side of garlic-jalapeño Tabasco. **5**  
**SUBSTITUTE as a side. 2**

## START HERE

### MAMA'S TOMATO SOUP 🍷

Pretzel bites. **7.5**

### TOCINO PORK SLIDERS

Sweet cured pork, mini buns, pickled cucumber, sriracha mayo, red chilies, cilantro. **13.5**  
(Three to an order)

### P&K DIP 🌱🍷

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

### SWEET POTATO FRIES 🍷

With chipotle aioli. **8**

### SMASHED AVOCADO TOAST 🍷 *Think of it as pub flatbread.*

Ricotta cheese, cherry tomatoes, radish, cilantro, sunflower oil drizzle on toasted multi-grain. (Four pieces) **13.5**

### MASALA CALAMARI

Chickpea & rice flour coating, crisp slaw, garam masala, cilantro, spiced lemon aioli drizzle, spicy mango dip. **13.5**

### NOT YOUR AVERAGE WRAP 🌱

Romaine lettuce cups, quinoa, roasted vegetables, carrots, dried cherries, made-in-Pub green curry dressing. **13**

### BUFFALO CAULIFLOWER BITES 🍷

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

## 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**

### SPICY THAI NOODLE

Greens, savoy cabbage, chow mein, grape tomatoes, mango, avocado, green onions, mint, basil, cilantro, peanuts, Thai chili dressing. **14**

### CLASSIC CAESAR

With bacon. **13**

### SUPERFOOD 🍷

Baby kale, quinoa, dried cranberries, sunflower and pomegranate seeds, made-in-Pub green curry dressing. **15**

### CRISPY CHICKEN COBB SALAD

Chopped lettuce, shallot vinaigrette, crispy fried chicken, marinated tomatoes, cucumbers, avocado, blue cheese, bacon, egg. **19**

## WINGS

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

#### Sauces:

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

## 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**

## P&K POUTINE

Montréal classic. **9**

Substitute Tater Tots. +2

ADD PULLED PORK & SLAW. +5

ADD WILD BOAR CHILI & CRISPY-FRIED ONIONS. +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. **17**



ADD GRILLED CHICKEN. +5.5

ADD WILD BOAR CHILI OR PULLED PORK. +5.5

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

# 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, Peppery Pub Salad. **16**

## THAI GREEN CURRY

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

## ZEN BOWL

Fried brown rice, asparagus, kale, onion, Brussels sprouts, sambal oelek, soy ginger sauce. Topped with a sunny-side egg, sesame seeds, pineapple. **14**  
With Taiwanese style crispy chicken. **19.5**

## JFC RAMEN

Japanese fried chicken, chicken broth, seasoned egg, garlic, Sambal Oelek, tofu, enoki mushroom, edamame, roasted corn. **17**

## PAN-SEARED SALMON

Pistachio-pesto, cauliflower, farro salad. **23**

## STEAK FRITES

AAA 10oz 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.**

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

## STRAIGHT UP

Lettuce, tomato, shoestring pickles, Russian dressing. **14.5**

## THE ELK EXPERIENCE

Korean BBQ glazed bacon, onion ring, Cheddar cheese, sriracha aioli, lettuce, tomato, shoestring pickles. **19.5**

## NON BURGER, BURGER

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

## TURKEY BURGER

Mayo, honey Dijon, baby arugula, salsa fresca, shoestring pickles, Havarti cheese, sprouts, smashed avocado. **17**

## P&K SPECIAL BURGER

Russian dressing, smoked Cheddar, battered onion rings, lettuce, tomato, shoestring pickles. **18**

*Pile it on*

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

# 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. **16**

## WILD BOAR SLOPPY JOE

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



# COOK'S PLATE of the day

*Monday*

## MEATLESS MONDAY

Made-in-Pub  
Chef's creation. **12**

*Tuesday*

## MAC & CHEESE

Made-in-Pub,  
Peppery Pub Salad. **15**

*Wednesday*

## NASHVILLE HOT CHICKEN!

Marinated fried chicken thighs, Nashville style cayenne pepper sauce, white toast, house-made B&B pickles, macaroni salad, slaw. **20**

*Thursday*

## PIEDAY

Fresh, made-in-Pub pie,  
Peppery Pub Salad. **16**

*Friday*

## CHIMICHANGA

Stuffed with chipotle chicken, refried beans, bell peppers, onions, garlic. With tex-mex rice, melted cheese, salsa, sour cream, smashed avocado. **18**

*Saturday*

## PINCH OF THIS, DASH OF THAT

*Chef's Getting Creative*

~ MARKET PRICE ~

# BEER PAIRING and STYLE GUIDE

## LAGER

**CLEAN-TASTING / CRISP / EASY-DRINKING**

PAIRS WELL WITH:  
**FRIED FOODS, SPICY FOODS, RICH MEATS, FISH**

## ALE

**MEDIUM-BODIED / MALTY / BALANCED HOPS**

PAIRS WELL WITH:  
**CARAMELIZED VEGGIES, BBQ PORK, RED SAUCES**

## WHEAT

**EFFERVESCENT / LIGHT FLAVOUR / CLOUDY / FRUITY**

PAIRS WELL WITH:  
**FRUIT DISHES, HEARTY GRAINS, SEAFOOD, SPICY FOODS**

## IPA

**HOPPY – THE HIGHER THE IBU, THE MORE HOPS & BITTERNESS**

PAIRS WELL WITH:  
**FRIED FOODS, SPICY FOODS, RICH MEATS, FISH**

## PORTER

**SMOKY / ROBUST**

PAIRS WELL WITH:  
**CHICKEN, STEAKS**

## STOUT

**SOFT / CREAMY / CHOCOLATE / COFFEE**

PAIRS WELL WITH:  
**RICH SAUCES, DESSERTS, ICE CREAM**

# DAILY TAP

*Every Day*  
~ AFTER 5PM ~

**\$5** ASK WHAT WE'RE  
*Pouring*  
(14 oz.)

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## *The Daily Shot*

**\$3.50** (1 oz.)  
*Every Day*  
~ AFTER 5PM ~

Jack Daniel's Tennessee Whiskey  
Jack Daniel's Honey  
Black Bottle Blended Scotch Whisky  
El Jimador Reposado Tequila

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## *Wine Down*

*Wednesdays & Sundays*  
~ AFTER 5PM ~

**\$6** 6 OZ.  
WINE POURS  
~ AND ~  
**\$26** BOTTLES

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## *Thoroughgood*

*Thursdays*

ONE BOURBON (1 oz.)  
ONE SCOTCH (1 oz.)  
ONE BEER (14 oz.)

**\$10**

ASK WHAT WE'RE POURING

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## *Daily*

# COOK'S

*Plate*

WE'RE SWITCHING IT UP  
EVERY DAY OF THE WEEK!



COLLEGE PARK, 777 BAY ST. (416) 598-3339

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