

**POG  E MAHONE**  
*Pub and Kitchen*

# POGUE MAHONE

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

## EDAMAME

Salt, sesame oil. **7**

## MASSIVE PRETZEL

Salt, grainy Dijon. **9**

## TATER TOTS

Dusted in fire salt. Served with a side of garlic-jalapeño Tabasco. **6**

**SUBSTITUTE** as a side. **+3**

## START HERE

### MAMA'S TOMATO SOUP

Pretzel bites. **7.5**

### P&K DIP

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

### SWEET POTATO FRIES

With chipotle aioli. **9**

### MASALA CALAMARI

Chickpea & rice flour coating, crisp slaw, garam masala, cilantro, spiced lemon aioli drizzle, spicy mango dip. **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) **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-crusted, tossed in Frank's Hot Sauce, dill ranch drizzle. **12**

## WINGS

*Choice of sauce:*

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

### CLASSIC WINGS

Dusted. Carrots and dill ranch dip. **15**

### BONELESS BUFFALO WINGS

Crispy chicken, fresh-cut fries, carrots, dill ranch dip. **14**

## P&K POUTINE

Montréal classic. **9**

Substitute Tater Tots. **+3**

**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. **17.5**

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

## TACOS *Inhale Tacos. Exhale Negativity.*

(Two to an order)

### 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**

## GREEN GOODNESS

**ADD GRILLED CHICKEN. +5.5 | ADD SALMON. +8.5**

### CLASSIC CAESAR

With bacon. **14**

### SPICY THAI NOODLE

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

### PEPPERY PUB

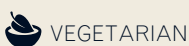
Greens, pickled beets, roasted edamame, goat cheese, cucumber, tomato, balsamic vinaigrette. **14**

### SUPERFOOD

Baby kale, quinoa, dried cranberries, sunflower and pomegranate seeds, made-in-Pub green curry dressing. **15.5**

### CRISPY CHICKEN COBB SALAD

Chopped lettuce, shallot vinaigrette, crispy fried chicken, marinated tomatoes, cucumbers, avocado, blue cheese, bacon, egg. **20**



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. **18**  
*Go with halibut. +6*

## NOTORIOUS CHICKEN POT PIE

**Made-in-Pub every morning.** Roasted chicken, kale, bacon, carrots, onions. Served with mashed potatoes topped with beef gravy. **17**

## THAI GREEN CURRY 🌿

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

## 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 Grilled Chicken. +5.5 ADD Salmon. +8.5*

## SHEPHERD'S PIE

Red wine braised lamb and beef, rustic vegetables, mashed potatoes, topped with beef gravy. Served with Peppery Pub Salad. **18**

## SAUSAGE LINGUINE

Fennel sausage sautéed with EVOO, confit garlic, blistered tomatoes, roasted leeks, mushrooms and baby spinach.  
Topped with Grana Padano parmesan. **18**

## 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.**

*Substitute cup of soup, side Peppery Pub, Caesar Salad or sweet potato fries. +3*  
*Classic Poutine. +4*

## STRAIGHT UP

Lettuce, tomato, shoestring pickles, Russian dressing. **15**

## TURKEY BURGER

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

## P&K SPECIAL BURGER

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

## THE ELK EXPERIENCE

Korean BBQ glazed bacon, onion ring, Cheddar cheese, sriracha aioli, lettuce, tomato, shoestring pickles. **20**

## MOROCCAN VEG BURGER 🍵

Black-bean corn patty, hummus aioli, tabouleh salad, Moroccan red pepper sauce, shoestring pickles, pickled turnips. **16**

## NONNA'S PIZZA BURGER

Mozzarella cheese, basil aioli, Nonna's secret tomato sauce, crispy fried pepperoni, parmesan cheese. **17**

*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. +3*  
*Classic Poutine. +4*

## CRUNCHY CHICKEN

Eleven herbs and spices, pickled jalapeño, sweet and spicy pickle slaw, chipotle mayo. **17**

## WILD BOAR SLOPPY JOE

Crispy-fried onions, green peppers, pickled jalapeños, sunny-side egg, bourbon BBQ sauce. **16**

## P&K CLUBHOUSE

Toasted multi-grain, honey Dijon, grilled turkey tenderloin, bacon, lettuce, tomato, Havarti cheese. **17**

## BLACKENED FISH SANDWICH

Artisan bun, blackened haddock, dill tartar, mango jicama slaw, shoestring pickles and purple onion. **17**



## COOK'S PLATE *of the day*

*Monday*

**\$10 STRAIGHT-UP  
BURGER & FRIES**

~ ALL DAY ~

*Tuesday*

**MAC & CHEESE**

Made-in-pub,  
Peppery Pub Salad.

*Wednesday*

**NASHVILLE  
FRIED CHICKEN**

Marinated chicken thighs,  
Nashville style cayenne  
pepper sauce, white toast,  
B&B pickles, macaroni  
salad slaw **19**

*Thursday*

**PIEDAY**

Fresh made-in-pub pie,  
Peppery Pub Salad.

*Friday*

**FISH N' CHIPS**

Mill St. Organic  
beer-battered haddock,  
made-in-Pub tartar sauce,  
fresh hand-cut fries. **15**

*Saturday*

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

~ MARKET PRICE ~

*Sunday*

**1/2 PRICE BONELESS  
BUFFALO WINGS**

~ AFTER 4PM ~  
(with beverage purchase)

# 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  
El Jimador Reposado Tequila  
Crown Royal Apple

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## *Wine Down Wednesdays & Sundays*

**1/2 PRICE**

**BOTTLES  
& POURS**

*After 5pm*

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## *Thorogood 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!



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