

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


# POGUE MAHONE

*Pub and Kitchen*

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

**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. **6**  
**SUBSTITUTE** as a side. **+3**

## START HERE

**MAMA'S TOMATO SOUP**   
Pretzel bites. **7.5**

### AHI POKE BOWL

Wasabi ponzu dressing, cilantro, macadamia nuts, chilies, pineapple, avocado, wonton crisps. **15**

### 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. **14**

### 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. **11.5**

## 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**

*There's more!*

**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 SEARED TUNA. +10**

**ADD SALMON. +8.5**

### PEPPERY PUB

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

### CLASSIC CAESAR

With bacon. **13**

### 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. **19**

### SPICY THAI NOODLE

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

 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. +6*

## 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**  
*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. **16.5**

## 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. **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**

## THE ELK EXPERIENCE

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

## MOROCCAN VEG BURGER 🌿

Black-bean corn patty, hummus aioli, tabouleh salad, Moroccan red pepper sauce, shoestring pickles, pickled turnips. **15**

## 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, 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**

## 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*

## MEATLESS MONDAY

Made-in-Pub  
Chef's creation.

### *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  
and Peppery Pub Salad.

### *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 ~

### *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*

**1/2 PRICE**  
**BOTTLES  
& POURS**  
*After 5pm*

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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!



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