

POG  E MAHONE
Pub and Kitchen

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

BEER NUTS

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

EDAMAME

Salt, sesame oil. **5**

MASSIVE PRETZEL

Salt, grainy Dijon. **9**

TATER TOTS

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

START HERE

MAMA'S TOMATO SOUP

Pretzel bites. **6.5**

SPICY CHICKEN BAO

Pickled cucumbers & onions, scallions, carrots, hoisin, sriracha. **12.5**
(Two to an order. Add one more. **6**)

P&K DIP

Hummus, pistachio pesto, chili flakes with naan, carrots, celery. **12**

SWEET POTATO FRIES

With chipotle aioli. **7.5**

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

Ricotta cheese, cherry tomatoes, radish, cilantro, sunflower oil drizzle on toasted multi-grain. (Four pieces) **12**

MASALA CALAMARI

Chickpea & rice flour coating, crisp slaw, garam masala, cilantro, spiced lemon aioli drizzle, spicy mango dip. **13**

NOT YOUR AVERAGE WRAP

Romaine lettuce cups, quinoa, roasted vegetables, carrots, dried cherries, made-in-Pub green curry dressing. **12**

BUFFALO CAULIFLOWER BITES

Pretzel-crust, tossed in Frank's Hot Sauce, dill ranch drizzle. **8**

GREEN GOODNESS

ADD GRILLED CHICKEN. 5
ADD BISTRO FILET STEAK. 7
ADD SALMON. 7.5

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. **11**

SUPERFOOD

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

WINGS

Carrots, celery, dill ranch dip. **14**

Sauces:

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

TACOS *Inhale Taco. Exhale Negativity.*

(Two to an order. Add one more. **6**)

TIKI PORK

Slow-cooked smoky pork, mango, shredded cabbage, cilantro, spicy mayo. **12**

GRILLED FISH

Tilapia, Monterey Jack cheese, chipotle aioli, chimichurri slaw. **12.5**

P&K POUTINE

Montréal classic. **8**

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.

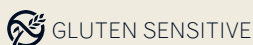
LOADED NACHOS

Cheese, jalapeños, bell peppers, green onions, black olives, black beans, sour cream, pico de gallo, smashed avocado. **16**



ADD GRILLED CHICKEN. 5

ADD WILD BOAR CHILI OR PULLED PORK. 5



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. **16**
Go with halibut. 21

NOTORIOUS CHICKEN POT PIE

Made-in-Pub every morning. Sautéed chicken, kale, bacon, carrots, onions, Peppery Pub Salad. **15**

THAI GREEN CURRY

Sautéed chicken, red pepper, basil, cilantro, pistachios, pomegranate seeds, jasmine rice. **16**

DUCK SAUSAGE PAPPARDELLE

Our own fennel duck sausage, whipped ricotta, oregano, baby spinach, cremini mushrooms in a tomato veal jus. **18**

ZEN BOWL

Fried brown rice, asparagus, kale, onion, Brussels sprouts, soy ginger sauce. Topped with a sunny-side egg, sesame seeds, pineapple. **14**
With Taiwanese style crispy chicken. 19

PAN-SEARED SALMON

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

STEAK FRITES

Locally raised, grass-fed, all natural 10 oz. bistro filet, veal jus, fresh hand-cut fries. **21**

FLAT-TOP BURGERS

Fresh Ontario beef, 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 Salad or sweet potato fries. 2 Classic Poutine. 4

STRAIGHT UP

Lettuce, tomato, pickle, Russian dressing. **13**

THE ELK EXPERIENCE

Korean BBQ glazed bacon, beer-battered onion ring, Cheddar cheese, sriracha aioli, tomato, lettuce. **19**

'LIGHT MY FIRE' LAMB

Sriracha mayo, goat cheese, pickled onions, lettuce, tomato, roasted red pepper. **15.5**

NON BURGER, BURGER

Black bean patty, Swiss cheese, guacamole, arugula, chipotle mayo. **13.5**

BELGIAN CRUNCH

Pork and veal patty, cilantro, caramelized onions, lettuce, tomato, beer-battered pickle bites and Mill St. Belgian Wit cheese sauce. **16**

SURF'S UP!

Candied peppercorn beer bacon, arugula, beer-battered onion ring and jalapeños, garlic & beer aioli with Mill St. brined lobster on a buttery brioche bun. **19**

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 Salad or sweet potato fries. 2 Classic Poutine. 4

CRUNCHY CHICKEN

Eleven herbs and spices, sweet and spicy pickle slaw, chipotle mayo, butter bun. **15**

WILD BOAR SLOPPY JOE

Crispy-fried onions, green peppers, pickled jalapeños, sunny-side egg, bourbon BBQ sauce, butter bun. **15**

STACKED TURKEY

Fresh, Pub-roasted turkey, havarti, tomato, lettuce, honey-Dijon, toasted black bread. **15**

LOBSTER CLUB

Spiced lobster salad, celery, green onion, baby arugula, tomato, bacon on toasted sourdough. **16.5**



COOK'S PLATE *of the day*

Monday

MEATLESS MONDAY

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

Tuesday

MAG & CHEESE

Made-in-Pub,
Peppery Pub Salad. **14**

Wednesday

DAVE'S FRIED CHICKEN

Buttermilk battered, fresh hand-cut fries, green beans n' bacon. With trio of sauces. **19**
~ CONTAINS PEANUTS ~

Thursday

PIEDAY

Fresh, made-in-Pub pie,
Peppery Pub Salad. **15**

Friday

CHICKEN ENCHILADA STACK

Salsa verde, Monterey Jack cheese,
cumin-spiced sour cream. **18**

Saturday

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

~ MARKET PRICE ~

Sunday

SUNDAY CARVERY

Hand-carved, 10 oz. prime rib roast, marinated for 24 hours. Yorkshire pudding, mashed potatoes, vegetables, jus, horseradish. While it lasts. **25**

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 5 PM ~

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

The Daily Shot

\$3.50 (1 oz.)

~ AFTER 5 PM ~

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

Wine Down

\$6 6 oz.
WINE POURS

~ AND ~

\$26 BOTTLES

~ AFTER 5 PM ~
WEDNESDAY & SUNDAY

Therogood Thursdays

ONE BOURBON (1 oz.)

ONE SCOTCH (1 oz.)

ONE BEER (14 oz.)

\$10

ASK WHAT WE'RE POURING

~ AFTER 5 PM ~

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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