

CHECK OUR BEVERAGE MENU FOR ALL OUR COCKTAIL OFFERINGS

— WEEKENDS 10:30AM - 3PM —

Caesars

STRAIGHT UP

Smirnoff® vodka /
Mott's Clamato® /
horseradish / traditional
spices / fresh lemon (1 oz.) **9**

WHAT THE DILL YO?

Smirnoff® vodka /
Mott's Clamato® /
pickle brine (1.5 oz.) **10**

Create your "Perfect"
\$5 CAESAR

Do it Up for the Table!
ONE BOTTLE OF BUBBLY + JUICE



Bottle of sparkling
wine, grapefruit or
orange juice. **30**

Sparkling wine (3 oz.), grapefruit
and orange juice. **5**

Too fresh
FOR A PUB
SMOOTHIES

STRAWBERRY & BANANA

Fresh strawberries and
banana, blended with ice. **7**

FRUIT MESS

Fresh blueberries, blackberries,
raspberries, blended with ice. **7**

MANGO

Fresh mango pureé, kiwi,
pineapple, blended with ice. **7**

DOMINION
Pub and Kitchen



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DOMINIONPUB.CA /DOMINIONTO @DOMINION_TO

THE PERFECT VENUE TO HOLD YOUR NEXT EVENT!
Contact events@dominionpub.ca for more details and to begin planning your next exciting event
at Dominion Pub and Kitchen!

BRUNCH

10:30AM – 3PM WEEKENDS & HOLIDAYS

All of our breakfasts are prepared with free-run eggs and Fred's Breads.

WEEKEND BREAKFAST

Two eggs, sausage, bacon, hash browns, multi-grain toast. **12**

EGGS & AVOCADO ON TOAST

Two sunny egg, smashed avocado, arugula, multi-grain toast, Evoo. **13.5**
ADD SMOKED SALMON +4

EGGS BENEDICT

Smoked pork loin, hollandaise sauce, English muffin, hash browns. **14.5**

CHILAQUILES

Sunny egg, salsa, tortilla, sour cream, goat cheese, avocado. **15**

BOLOGNA N' EGG SANDWICH


Thick cut bologna, sunny egg, cheddar cheese, fresh hand cut fries. **15**


FRENCH TOAST

Thick-cut challah, hazelnut chocolate, whipped cream, fresh berries. **12**

Beverages

Selection of juices. **3.5**

 Balzac's House Blend. **3.75**

 Selection of teas. **3.75**

Sides

BACON STRIPS +3 | FARMER'S SAUSAGE +4 | GRAVY +3 | SMOKED PORK LOIN +3 | HASH BROWNS +3 | TOAST +2.5

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**

KARAAGE CHICKEN

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

BUFFALO CAULIFLOWER BITES 🍲

Pretzel-crust, 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**

LOADED NACHOS 🍲

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

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**

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.*

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**

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**

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**

THE ELK EXPERIENCE

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

TURKEY BURGER

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

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
ADD 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**

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**

MALAYSIAN LAKSA BOWL 🌱

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

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**

ADD CHICKEN. +6
ADD SALMON. +8.5

THAI GREEN CURRY 🌱

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

✓ 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 \$4 \$11
All Day, Every Day
ASK WHAT WE'RE POURING (14 oz.) (32 oz.)

The Daily Shot \$3.50 BOURBON
All Day, Every Day TEQUILA
WHISKEY (1 oz.)

Wine Down Wednesdays
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.
Dine in only.
AFTER 4PM