

DOM  NION
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. **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-crust, 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.

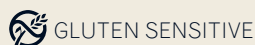
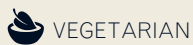
LOADED NACHOS 🍷

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



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**

Plus applicable taxes



COOK'S PLATE of the day

Monday

BURGER DAY

Our Straight Up Burger done on the flat-top. **5**
ADD fries. **3**

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

All Day, Every Day,

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

The Daily Shot

\$3.50 (1 oz.)

All Day, Every Day,

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



Wine Down Wednesdays

\$6 6 OZ.
WINE POURS

~ AND ~

\$26 BOTTLES

Thorogood Thursdays

ONE BOURBON (1 oz.)

ONE SCOTCH (1 oz.)

ONE BEER (14 oz.)

\$10

ASK WHAT WE'RE POURING

Daily **COOK'S** *Plate*

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

500 QUEEN ST. EAST, TORONTO, ON | 416 366 5555

DOMINIONPUB.CA  /DOMINIONTO  @DOMINION_TO