DOMINION

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**
SUBSTITUTE *as a side.* **2**

START HERE

MAMA'S TOMATO SOUP
Pretzel bites. **6.5**

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

P&K DIP
Hummus, pistachio pesto, chili flakes. Served 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 and 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-crusted, tossed in Frank's Red 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 Tacos. 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**

There's more!
ADD GRILLED CHICKEN. **5**
ADD WILD BOAR CHILI OR PULLED PORK. **5**

VEGAN | VEGETARIAN | GLUTEN SENSITIVE

Items as indicated are prepared with gluten-free ingredients; however, we cannot guarantee that any items 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. Served with 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-up 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 rings, 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 and beer aioli with Mill St. beer-brined lobster on a buttery brioche bun. **19**

Pile it on
ADD *sautéed mushrooms | onions | cheese | bacon | peameal bacon | avocado.* **2.5 each**
SUBSTITUTE *gluten sensitive bun.* **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-up egg, bourbon BBQ sauce, butter bun. **15**

STACKED TURKEY
Fresh, Pub-roasted turkey, Havarti cheese, 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**

Plus applicable taxes

COOK'S PLATE *of the day*

Monday

BURGER DAY
Our *Straight Up Burger* done on the flat-top. **5**
~ EXCLUDING HOLIDAYS ~

Tuesday

MAC & 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

All Day, Every Day

ASK WHAT WE'RE
Pouring

$4.50 (14 oz.)

The Daily Shot

$3.50 (1 oz.)

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

Wine Down Wednesdays

1/2 PRICE
6 oz. WINE POURS
and 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!

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