



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

**DOMINION**  
*Pub and Kitchen*

# LIQUIDS



## CAESARS

### *Straight Up*

Smirnoff® vodka (1 oz.) / Mott's® Clamato / horseradish / traditional spices / fresh lemon (1 oz.) 8.5

### *All that and a Bag of chips*

Seagram's® Canadian whisky (1.5 oz.) with Clamato / Worcestershire / Chipotle Tabasco / maple syrup / served with a bag of maple bacon chips (1.5 oz.) 9.5

### *Slim Shady*

Smirnoff® vodka (1.5 oz.) / Walter All-Natural Craft Caesar Mix / jalapeño-Tabasco, traditional spices / fresh cucumber purée / fresh lemon / cucumber ribbon (1.5 oz.) 9

## COCKTAILS

### COSMO FIZZ

Absolut Raspberry Vodka (.5 oz.) / fresh lemon / Chambord (.5 oz.) / white cranberry juice / topped with Prosecco (2 oz.) / mint sprig garnish (3 oz.) 9.5

### LEMON LONG ISLAND

Smirnoff® vodka (.5 oz.) / El Jimador tequila (.25 oz.) / Gordon's London Dry gin (.5 oz.) / Luxardo Limoncello (.25 oz.) / lemon sour / splash of cherry cola (1.5 oz.) 9.5

**CHECK OUR BEVERAGE MENU FOR ALL OUR COCKTAIL OFFERINGS.**

# DOMANION

## Pub and Kitchen

All of our breakfasts are prepared with free-run eggs and Fred's Breads. Brunch is available until 3:00 pm on Saturdays, Sundays and Holidays.

## WEEKEND BREAKFAST

Two eggs any style, pork sausage, bacon, tater tots, choose your toast. 11

## FRENCH TOAST

Thick-cut challah, hazelnut-chocolate, cream. 11

## HUEVOS RANCHEROS

Two sunny-side-up eggs, smoked tomato, refried beans, chorizo, Cheddar cheese, guacamole, salsa, sour cream. 12

## SMASHED AVOCADO

Two poached eggs, smashed avocado, bacon, multi-grain toast. 12

## EGGS BENEDICT

Two poached eggs, smoked back bacon, croissant, hollandaise, tater tots, mixed greens. 13.5

## CINNAMON ROLL

Maple-bourbon almond praline, smoked bacon pieces, cream cheese icing. 9.5

## STEEL-CUT OATS

Dried cranberries, almonds and fresh seasonal fruit. 10

*We're here to dull the pain.*

~EVERY WEEKEND~  
**\$4 CAESARS, MIMOSAS**  
(11AM - 3PM)

### Sides

BACON STRIPS 4  
FARMER'S SAUSAGE 4  
PEAMEAL SLICES 4

BALZAC'S COFFEE 3.5

SELECTION OF TEAS 3

SELECTION OF JUICES 3.5



COFFEE  
**BALZAC'S**  
ROASTERS

## 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

*Add a scoop of antioxidant, whey protein, energy boost, green matcha. 2*

## MAMA'S TOMATO SOUP

Pretzel bites. 6.5

## P&K DIP

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

## SPICY CHICKEN BAO

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

## NOT YOUR AVERAGE WRAP

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

## 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

## CLASSIC CAESAR

With bacon. 11

## SPICY THAI NOODLE

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

## SUPERFOOD

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

## 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 BURGER

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



ADD sautéed mushrooms / onions / cheese / bacon / peameal bacon / avocado. 2.5 each  
SUBSTITUTE gluten sensitive bun. 1

## 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

## 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

## WINGS

Carrots, celery, dill ranch dip. 14

### Sauces :

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

## 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

## 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



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.