

POUR HOUSE

Pub and Kitchen

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

TOGARASHI EDAMAME \$6

Sambal oleek, soy sauce, garlic.

GARLIC SEASONED TATER TOTS \$6

Dusted with Frank's seasoning and served with garlic Tabasco.

MASSIVE PRETZEL \$9

Rock salt, grainy Dijon.

To START

MASALA CALAMARI \$15 🌱

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

PUB CLASSIC WINGS \$16

Lightly dusted, carrots, dill ranch.

CHOICE OF SAUCE: Buffalo, Korean BBQ, Gold Rush, Honey Garlic

BUFFALO CAULIFLOWER BITES \$12

Pretzel-crusting, tossed in Frank's Hot Sauce, dill ranch drizzle.

P&K POUTINE \$11

Pork gravy, veal jus, spring onion, cheese curds.

ADD EXTRA CHEESE CURDS+\$3 | KOREAN BBQ JACKFRUIT+\$4

LIL' NACHO \$11 🌱 🥑

Cheese, jalapeños, bell peppers, green onions, black olives, black beans, sour cream, salsa, smashed avocado.

ADD: JACKFRUIT+\$4 🥑 | GRILLED CHICKEN+\$6

SWEET POTATO FRIES \$8 🥑

With chipotle aioli.

KOREAN BARBECUE JACKFRUIT TACOS \$12.5 🥑

Avocado, mango, shredded cabbage, cilantro, honey yogurt.

GRILLED FISH TACOS \$14

Haddock, Monterey Jack cheese, avocado, chipotle aioli, chimichurri slaw.

Green GOODNESS

ADD: GRILLED CHICKEN+\$6 | GRILLED SALMON+\$8.5 | FALAFEL(5)+\$5

PEPPERY PUB SALAD LARGE \$14 or SMALL \$8 🥑 🌱

Greens, pickled beets, roasted edamame, goat cheese, cucumber, tomato, balsamic vinaigrette.

CLASSIC CAESAR LARGE \$14 or SMALL \$10 🥑

Parmesan, croutons, bacon, charred lemon.

CRISPY CHICKEN COBB SALAD \$18

Mixed greens, crispy fried chicken, marinated tomatoes, cucumbers, avocado, blue cheese, bacon, egg, shallot vinaigrette.

HIPPIE BOWL \$15 🌱 🥑 🌱

Crunchy kale, shaved Brussels sprouts, carrots, red cabbage, crisp cucumber, avocado, hummus, toasted sunflower seeds, lemon miso tahini dressing.



COOK'S PLATE
of the day

MONDAY

STRAIGHT-UP BURGER & FRIES \$10 ALL DAY

TUESDAY

MAC & CHEESE

Made-in-pub, peppery pub salad.

WEDNESDAY

\$10 PUB CLASSIC WINGS 4PM-CLOSE

Lightly dusted, carrots, dill ranch. Choice of sauce. WHILE QUANTITIES LAST. DINE IN ONLY. WITH A PURCHASE OF A BEVERAGE.

THURSDAY

PIEDAY

Fresh made-in-pub pie, peppery pub salad.

FRIDAY

FISH N' CHIPS \$15

Mill St. Organic beer-battered haddock, made-in-pub tartar sauce, fresh hand-cut fries.

SATURDAY

PINCH OF THIS, DASH OF THAT

Chef's Getting Creative

MARKET PRICE. FROM 5PM - WHILE QUANTITIES LAST

SAT + SUN

BRUNCH 10:30AM - 3PM WEEKENDS & HOLIDAYS

\$8 GRUMPY BRUNCH

FROM 10:30AM - 12PM

🌱 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.

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POURHOUSE.CA | 📷 📱 POURHOUSE.TO

Signature **PLATES**

FISH N' CHIPS \$18

COOKED TO ORDER! Mill Street Organic Lager beer-battered haddock, made-in-pub tartar sauce, fresh hand-cut fries.
ADD SECOND PIECE OF HADDOCK +\$8

NOTORIOUS CHICKEN POT PIE \$17

MADE-IN-PUB! Roasted chicken, kale, bacon, carrot, onions.
Served with peppery pub salad.

THAI GREEN CURRY \$17

Roasted chicken, red pepper, basil, cilantro, red potatoes, pomegranate seeds, pistachio, jasmine rice.

ZEN BOWL \$15 🍵

Fried brown rice, asparagus, kale, onions, Brussels sprouts, sambal oelek, soy ginger sauce. Topped with a sunny-side up egg, sesame seeds, pineapple.

ADD: KARAAGE CHICKEN +\$8 | SALMON +\$8.5

CHICKEN FINGERS PLATE \$18

Crisp chicken fingers, fresh hand-cut fries, spicy slaw.
CHOICE OF SAUCE: honey mustard or BBQ.

Hand-Crafted **SANDWICHES**

FRESH 100% ONTARIO CHUCK, HAND-FORMED AND COOKED TO ORDER ON THE FLAT-TOP. FRED'S BREAD BUN WITH FRESH HAND-CUT FRIES.

Pile it on: SAUTÉED MUSHROOMS, ONION +\$1.50 EACH

CHEESE, BACON, AVOCADO +\$2 EACH

SUB: SIDE PEPPERY PUB, CAESAR SALAD, SWEET POTATO FRIES, TATER TOTS \$2.50 EACH

CLASSIC POUTINE +\$3

GLUTEN SENSITIVE BUN & LETTUCE WRAP AVAILABLE +\$2 EACH

STRAIGHT UP \$15.5

Lettuce, tomato, shoestring pickles, Russian dressing.

LIGHTLIFE™ PLANT BASED BURGER \$18 🌱

Vegan pesto, smashed avocado, vegan chipotle aioli, cucumber, tomato, baby arugula, vegan bun.

CRUNCHY CHICKEN \$17

Eleven herbs and spices, pickled jalapeño, sweet and spicy pickle slaw, chipotle mayo.

P&K CLUBHOUSE \$16.75

Toasted ancient grain, honey Dijon, grilled chicken tenderloin, bacon, lettuce, tomato, Cheddar cheese.

After **DINNER**

CHOCOLATE CAKE \$8

Chocolate fudge icing.

DAILY TAP

All Day, Every Day

ASK WHAT WE'RE POURING

\$5 **\$11**

(14oz.) (32 oz.)

The

DAILY SHOT

All Day, Every Day

EVAN WILLIAMS BOURBON
JOSE GUERVO BLANCO TEQUILA
BUSHMILLS IRISH WHISKEY **\$3.50** (1 oz.)

Wine Down

WEDNESDAYS

1/2 PRICE & \$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.)

Kids **MENU**

ALL SERVED WITH JUICE OR POP AND POPSICLE FOR DESSERT

DIY MINI DOGS & FRIES \$13

Grilled mini hot dogs, toasted bun, ketchup, mustard & relish.

LIL' LUNCH BOX \$13

Crackers, sliced cheddar, sliced ham, grapes.

CHICKEN FINGER & VEGGIES \$13

2 chicken fingers, fresh veggies, dill ranch for dipping.

THE "CLASSIC" GRILLED CHEESE \$13

Egg bread, cheddar cheese, hand-cut fries.

KIDS MACARONI \$13

Choice of cheesy sauce or butter.