

# POGUE MAHONE

*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

### 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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POGUEMAHONE.CA   POGUEMAHONETO

## 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

Every Day, after 5pm

ASK WHAT WE'RE POURING

**\$5** **\$11**

(14oz.) (32 oz.)

## The **DAILY SHOT**

Every Day, after 5pm

EVAN WILLIAMS BOURBON  
JOSE GUERVO BLANCO TEQUILA  
BUSHMILLS IRISH WHISKEY **\$4** (1 oz.)

## Wine Down **WEDNESDAYS**

**1/2 PRICE & \$6 POURS**  
BOTTLES **\$6** (6 oz.)  
after 5pm

## 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.