

THE GOODMAN

Pub and Kitchen

BRUNCHY FROM NOON – 2PM WEEKENDS & HOLIDAYS

WEEKEND BREAKFAST \$14

Two eggs any style, choice of crisp bacon or farmer's sausage, home fries, fresh fruit and whole wheat honey & oat toast.

EGGS BENEDICT \$16

English muffin, two poached eggs, peameal bacon, home fries, fresh fruit.

HANGOVER SANDWICH \$16

Sunny-side egg, smashed avocado, cheddar cheese, crispy bacon, truffle aioli, toasted brioche bun, tater tots.

SMASHED AVOCADO TOAST \$16

Sunny-side eggs, whole wheat honey & oat toast, charred corn & black bean salsa, cojita cheese, creamy garlic aioli, tater tots.

SIDES: BACON STRIPS+\$3 | FARMER'S SAUSAGE+\$4 | GRAVY+\$3 | PEAMEAL BACON+\$3 | TOAST+\$2.5

GOOD MORNIN' BRUNCH

ALL BRUNCH ITEMS \$8 | WEEKENDS & HOLIDAYS FROM 10:30AM – 12PM

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

TOGARASHI EDAMAME \$6

Sambal oelek, soy sauce, garlic.

TATER TOTS \$6

Served with garlic Tabasco.

MASSIVE PRETZEL \$9

Rock salt, grainy Dijon.

To START

MASALA CALAMARI \$16 🌶️

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

PUB CLASSIC WINGS \$16

Lightly dusted, carrots, dill ranch.

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

FISH TACOS \$15

Tempura battered haddock, crisp slaw, cilantro infused oil, avocado, cojita cheese.

LIL' NACHOS \$12 🌶️ 🍷

Cheese sauce, house cheese blend, shredded lettuce, mixed peppers, sliced jalapeño, cumin sour cream, black bean, smashed avocado, fire roasted salsa.

ADD: JACKFRUIT+\$5 🍌 | GRILLED CHICKEN+\$6

Liquids MIMOSAS

FOR THE TABLE \$30

Bottle of sparkling wine, grapefruit or orange juice.

FOR ONE \$9

Sparkling wine, grapefruit or orange juice. (3 oz.)

CAESAR UNTIL 2PM ONLY

THE BRUNCH CAESAR \$5

Smirnoff vodka, Mott's Clamato, horseradish, traditional spices, fresh lemon. (2 oz.)

ZERO Proof

JINGLE JUICE \$7

Cranberry Juice, Apple Juice, Lime Juice, Simple Syrup, Ginger Beer
Created by: Emma Bleakney-Louli

MOJITO, NOT! \$7

Lemon Juice, Lime Juice, Tonic Water, Cucumber & Mint leaves

VOGUE \$7

Fresh lime, Crushed Raspberries, Cranberry Juice, Sparkling Water

BETTER for you

PINEAPPLE PEACH, KEVITA

MASTERBREW KOMBUCHA \$7 450ml



Greenhouse

LIME LEMONGRASS \$7 340ml

ULTRAVIOLET \$7 340ml

HOT Beverages

COFFEE \$3.75

SELECTION OF TEAS \$3.75

SELECTION OF JUICES \$3.5

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, grapes, sliced ham.

KIDS FINGERS & FRIES \$13

Three plump chicken fingers, fresh-cut fries & plum sauce.

THE "CLASSIC" GRILLED CHEESE \$13

Egg bread, cheddar cheese & ketchup served with hand-cut fries.

SCOobi DOO PASTA \$13

Red pepers, snow peas. Choice of cheesy sauce or butter.

Green **GOODNESS**

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

CLASSIC CAESAR SALAD LARGE \$15 *or* SMALL \$11 🥗

Parmesan, house baked croutons, bacon, charred lemon.

PEPPERY PUB SALAD LARGE \$15 *or* SMALL \$11 🥗🌱

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

CRISPY CHICKEN COBB SALAD \$21

Mixed greens, bacon crisps, avocado, cucumber, shallot vinaigrette, grape tomato, blue cheese, crispy chicken, hard boiled egg.

HIPPIE BOWL \$16 🌱🥗🌱

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

Signature **PLATES**

FISH N' CHIPS \$19 *We Only Use Mill St. Organic Lager for Our Fish*
COOKED TO ORDER! Mill St. Organic beer-battered haddock, tartar sauce, charred lemon, fresh hand-cut fries. **ADD: SECOND PIECE OF HADDOCK+\$8**

NOTORIOUS CHICKEN POT PIE \$17

MADE-IN-PUB! Roasted chicken, kale, smoked Canadian bacon, potato, carrots, onion, Peppery Pub Salad.

CLASSIC CHICKEN FINGERS PLATE \$18

Plump chicken fingers, fresh hand-cut fries, spicy slaw,
CHOICE OF: plum or BBQ sauce

Flat-Top **BURGERS**

FRESH 100% ONTARIO CHUCK, HAND-FORMED AND COOKED TO ORDER ON THE FLAT-TOP. FRED'S BREAD BRIOCHE 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 \$17

100% Fresh Ontario chuck, lettuce, tomato, shoestring pickles, Russian dressing.

LIGHTLIFE PLANT BASED BURGER \$19 🌱🌱

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

THE GOODMAN SPECIAL \$22

100% Fresh chuck patty, breaded portobello mushroom, green leaf lettuce, Sriracha lime aioli, cheese, bacon, tomato, shoestring pickles.

Hand-Crafted **SANDWICHES**

SERVED WITH FRESH HAND-CUT FRIES

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

CLASSIC POUTINE+\$3

"THE CLASSIC" CRUNCHY CHICKEN \$18

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



DAILY TAP

All Day, Every Day

ASK WHAT WE'RE POURING

\$6

(18oz.)

\$10

(32 oz.)

The **DAILY SHOT**

All Day, Every Day

EVAN WILLIAMS BOURBON
JOSE CUERVO BLANCO TEQUILA
BUSHMILLS IRISH WHISKEY **\$3⁵⁰** (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.)

DESSERTS

CHURROS \$8 🌱

Powdered sugar, Kickin' Caramel and Chili Chocolate Sauce.

IMPOSSIBLY VEGAN

BROWNIE SUNDAE \$9 🌱

Vegan toffee sauce, Pub made vegan ice cream or regular ice cream.

🌱 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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THEGOODMANPUB.CA | @THEGOODMANPUB