

POGUE MAHONE

Pub and Kitchen

BRUNCHY FROM NOON – 3PM WEEKENDS & HOLIDAYS

WEEKEND BREAKFAST \$12

Two eggs, sausage, bacon, hash browns, multi-grain toast.

HANGOVER SANDWICH \$16

Sunny-side egg, smashed avocado, white cheddar, crisp bacon, truffle aioli, toasted brioche bun, garlic seasoned tater tots.

SMASHED AVOCADO TOAST \$14

Sunny-side eggs, toasted baguette, charred corn & black bean salsa, cotija cheese, creamy garlic aioli, garlic seasoned tater tots.

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

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

LIL' NACHO \$11 🌱 🍷

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

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

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.

SWEET POTATO FRIES \$8

With chipotle aioli.

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.

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 3PM ONLY

THE BRUNCH CAESAR \$5

Smirnoff vodka, Mott's Clamato, horseradish, traditional spices, fresh lemon. (1 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, 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.

Signature **PLATES**

FISH N' CHIPS \$18 *We Only Use Mill St. Organic Lager for Our Fish*
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

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.

Flat-Top **BURGERS**

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.

Hand-Crafted **SANDWICHES**

SERVED WITH FRESH HAND-CUT FRIES

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.



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 NOON - 3PM
WEEKENDS & HOLIDAYS

🌱 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.

777 BAY STREET | 416-598-3339
POGUEMAHONE.CA POGUEMAHONETO