

# DOMANION

Pub and Kitchen

## To START

### FISH TACO \$18

Old Bay seasoned grilled haddock, pineapple, halloumi, cabbage, Buffalo hot sauce, coriander, pickled onions, sriracha mayo, fries.

### MASALA CALAMARI \$15

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

### SAMOSA \$12

Plant protein soya crumble, potato, Indian spice, curried ketchup, mango chutney.

### CLASSIC WINGS \$16

Dusted, carrots, dill ranch.

#### CHOICE OF SAUCE:

Honey Garlic | Mild | Korean BBQ | Buffalo

### BUFFALO CAULIFLOWER BITES \$13

Pretzel-crust, 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

PULLED PORK +\$5.5

### SWEET POTATO FRIES \$8

With chipotle aioli.

### FRESH HANDCUT FRIES \$7

ADD: PARMESAN CHEESE AND TRUFFLE OIL +\$2

### NACHOS \$12

Mixed cheese, jalapeños, bell peppers, green onions, black olives, black beans, sour cream, pico de gallo, smashed avocado.

ADD: CHICKEN +\$6 | PULLED PORK +\$5.5

## Green GOODNESS

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

### FALAFEL HIPPIE BOWL \$17

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

### CHICKEN SOUVLAKI HALLOUMI BOWL \$19

Grape tomatoes, cucumber, black olives, red onions, iceberg lettuce, farro, lemon vinaigrette, tzatziki.

### PEPPERY PUB \$14

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

### CLASSIC CAESAR \$14

Parmesan, croutons, bacon, charred lemon.

### CRISPY CHICKEN COBB SALAD \$19

Greens, crispy fried chicken, marinated tomatoes, cucumber, avocado, blue cheese, bacon, egg, shallot vinaigrette.

## Signature PLATES

### CHICKEN POT PIE \$17

Roasted chicken, kale, bacon, potatoes, carrots, and onions wrapped in homestyle pastry and served with our peppery pub salad.

### ZEN BOWL \$16

Fried brown rice, asparagus, kale, onions, red peppers, brussels sprouts, Sambal Oelek®, soy ginger sauce. Topped with a sunny-side up egg, sesame seeds, diced pineapple, and brunoise red peppers.

### DISHOOMS CHICKEN TOMATO CURRY \$18

Turmeric, garam masala, red chilies, almond gremolata, lime-infused yogurt, jasmine rice, papadam.

### FISH N' CHIPS \$18.5

Lager beer-battered haddock, made-in-pub tartar sauce, fresh hand-cut fries.

## Flat-Top BURGERS & SANDWICHES

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

SUB: SIDE PEPPERY PUB, CAESAR SALAD, SWEET POTATO FRIES +\$3 | CLASSIC POUTINE +\$4

### STRAIGHT UP \$16

Ontario Angus ground chuck, lettuce, tomato, bread n' butter pickles, Russian dressing, brioche.

### PK EXPERIENCE \$22

Elk patty, shaved roast beef, cheddar cheese, ketchup, mustard, horseradish mayo, brioche.

### LIGHTLIFE™ BURGER \$18

Smashed avocado, sundried tomato vegan mayo, vegan cheese, lettuce, tomato, gluten-free bun.

### CRUNCHY CHICKEN \$18.5

Buttermilk and pickle juice brined chicken thigh, coleslaw, bread n' butter pickles, chipotle mayo.

### BLACKENED FISH SANDWICH \$18

Pan-seared blackened haddock loin, tartar sauce, sambal cucumber, brioche.

## After DINNER

### CHOCOLATE CAKE \$8

Chocolate fudge icing.

## Kids MENU

ALL SERVED WITH JUICE OR POP AND POPSICLE FOR DESSERT

### KIDS BURGER \$13

Cheddar cheese, brioche, fresh hand-cut fries.

### KIDS FINGERS & FRIES \$13

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

## Cook's Plate of the day

**MONDAY**  
\$10 STRAIGHT-UP BURGER & FRIES  
UNTIL 5PM

**WEDNESDAY**  
\$10 PUB CLASSIC WINGS  
UNTIL 5PM

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

**FRIDAY**  
\$15 FISH N' CHIPS  
UNTIL 5PM

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

# What's ON TAP

	SLEEVE 14 oz.	STEIN 32 oz.
AMBERALE	<b>Henderson's Best</b> 30 IBU   5.5% ABV   TORONTO	6.75 14
AMERICAN PALE ALE	<b>Collingwood, Downhill Pale Ale</b> 33 IBU   5.4% ABV   COLLINGWOOD	6.75 14
PILSNER	<b>Mill Street, Organic Pilsner</b> 5 IBU   5% ABV   TORONTO	6.85 14
AMBER LAGER	<b>Hop City, Barking Squirrel</b> 24 IBU   5% ABV   BRAMPTON	6.85 14
BLACK LAGER	<b>Hop City Brewing, 8<sup>th</sup> Sin</b> IBU 11   5% ABV   BRAMPTON	6.75 14
NEW ENGLAND IPA	<b>Nickel Brook Brewing Co., Wicked Awesome IPA</b> IBU 64   6.5% ABV   BURLINGTON	6.85 14
AMBERALE	<b>New Belgium, Fat Tire</b> 22 IBU   5.2% ABV   ETOBICOKE	6.85 14
LAGER	<b>Muskoka Brewery, Craft Lager</b> 13 IBU   4.8% ABV   BRACEBRIDGE	6.75 14
HARVEST ALE	<b>Muskoka Brewery, Harvest Ale</b> 28 IBU   5.6% ABV   MUSKOKA	6.75 14
LAGER	<b>Mill Street, Original Organic</b> 11 IBU   4.2% ABV   TORONTO	6.85 14
HAZY IPA	<b>Mill Street, Hazy Organic IPA</b> IBU 30   7% ABV   TORONTO	6.85 14
PILSNER	<b>Steam Whistle</b> 22 IBU   5% ABV   TORONTO	6.75 14
WEST COAST IPA	<b>Indie Ale House, Instigator</b> IBU 35   6.5% ABV   TORONTO	6.85 14
IPA	<b>Alexander Keith's IPA</b> IBU 20   5% ABV   HALIFAX	6.85 14
IPA	<b>Goose Island, IPA</b> IBU 55   5.9% ABV   CHICAGO	7.25 14
LAGER	<b>Stella Artois, Premium Lager</b> (17 oz.) 24 IBU   5% ABV   BELGIUM	10.25
DOUBLE DRY-HOPPED IPA	<b>Nickel Brook Brewing Co., Tongue Tied</b> IBU 23   5.6% ABV   BURLINGTON	6.75 14
BELGIUM WHEAT	<b>Hoegaarden, Belgium Wheat</b> (16 oz.) IBU 10   5.2% ABV   BELGIUM	9.85
LAGER	<b>Rolling Rock, Lager</b> IBU 5   4.4% ABV   ST. LOUIS	6.85 14
LIGHT LAGER	<b>Michelob Ultra</b> 4% ABV   TORONTO	6.85 14
STOUT	<b>Guinness</b> (20 oz.) 18 IBU   4.2% ABV   DUBLIN	9.75
DRY CIDER	<b>Brickworks Ciderhouse, Batch:1904</b> 5% ABV   TORONTO	6.75
SOUR	<b>Bellwoods Brewery, Jelly King</b> (14 oz.) ROTATIONAL. ASK YOUR SERVER WHAT WE HAVE ON TAP THIS MONTH TORONTO	7.75

# In the FRIDGE

ROTATING SOUR	<b>Rorschach Brewing Co., Hedonism</b> 6.9% ABV   TORONTO   355 ml	9
LAGERED ALE	<b>Beau's Lug Tread</b> 5.2% ABV   VANKLEEK HILL   473 ml	7.75
DRY-HOPPED LAGER	<b>Nickle Brook Brewing Co., No Bad Daze</b> 4.3% ABV   BURLINGTON   473 ml	7
SESSION IPA	<b>Prince Eddy's, So Many Friends</b> 4.5% ABV   PICTON   473 ml	7
OATMEAL BROWN ALE	<b>Left Field, Eephus</b> 5.5% ABV   TORONTO   355 ml	8.5
GLUTEN-FREE PALE ALE	<b>Daura Damm</b> 5.4% ABV   BARCELONA   330 ml	7
DRY HOPPED SOUR	<b>Bellwoods, Jelly King</b> 5.6% ABV   TORONTO   500 ml	16
LAGER	<b>Moosehead</b> 5% ABV   NEW BRUNSWICK   473 ml	7
LAGER	<b>Budweiser</b> 5% ABV   ST. LOUIS   341 ml	6.5
LAGER	<b>Corona Extra</b> 4.6% ABV   MEXICO   330 ml	7.5
LIGHT LAGER	<b>Bud Light</b> 4.1% ABV   ST. LOUIS   341 ml	6.5
NON-ALC. IPA	<b>Partake Brewing</b> CALGARY   355 ml	8

# I can't DE-CIDER

SEMI-SWEET	<b>Brickworks Ciderhouse, Queen Street 501</b> 5% ABV   TORONTO   473 ml	8.75
BERRY INFUSED	<b>Brickworks Ciderhouse, Rosé</b> 6% ABV   TORONTO   473 ml	8.75
Gluten-free cider	<b>Spy Cider House, Golden Eye</b> 6% ABV   The Blue Mountains, ON   473 ml	8.75
Black current infused	<b>Spy Cider House, Crimson Tide</b> 5% ABV   The Blue Mountains, ON   473 ml	8.75

# TIME for WINE

<i>White Wine</i>	6 oz.	9 oz.	Bottle
CHARDONNAY, <b>Peller Estates Family Series, Ontario VQA</b>	10	13	35
PINOT GRIGIO, <b>Pinot Grigio, Serenissima, Veneto Italy</b>	12	15	37
CHARDONNAY, <b>Beringer Main &amp; Vine, California</b>	12	15	42
RIESLING, <b>Charles Baker, Niagara VQA</b>	11.25	14.25	42
SAUVIGNON BLANC, <b>Trius, Niagara VQA</b>	11.50	14.50	42

  

<i>Rosé Wine</i>	6 oz.	9 oz.	Bottle
ROSÉ <b>Stratus Wildass, Niagara VQA</b>	11	14	40

  

<i>Red Wine</i>	6 oz.	9 oz.	Bottle
CABERNET MERLOT, <b>Peller Estates Family Series, Ontario VQA</b>	10	13	37
MALBEC, <b>Graffigna, San Juan, Argentina</b>	11	14	40
CABERNET SAUVIGNON <b>Beringer Main &amp; Vine, California</b>	12	15	43
TEMPRANILLO <b>Casa Solar, Spain</b>	11	14	40
SHIRAZ <b>Woolshed, Australia</b>	11	14	40

# Personal Sparkling

SPARKLING ROSÉ <b>Henkell, Rhine Germany</b>	Bottle 13
PRESTIGE PROSECCO <b>Mionetto DOC Brut, Treviso Italy</b>	16

*The*  
**DAILY TAP**  
*All Day, Every Day*  
ASK WHAT WE'RE POURING  
**\$5<sup>50</sup> \$12**  
(14 oz.) (32 oz.)

*The*  
**DAILY SHOT**  
*All Day, Every Day*  
EVAN WILLIAMS BOURBON  
JOSE GUERVO BLANCO TEQUILA  
BUSHMILLS IRISH WHISKEY  
**\$4** (1 oz.)

*Wine Down*  
**WEDNESDAYS**  
*All Day*  
**1/2 PRICE**  
BOTTLES  
&  
**\$6 POURS**  
(6 oz.)

*Thorogood*  
**THURSDAYS**  
*All Day*  
ASK WHAT WE'RE POURING  
**\$12**  
ONE BOURBON (1 oz.)  
ONE SCOTCH (1 oz.)  
ONE BEER (14 oz.)



# Hand-Crafted COCKTAILS

## BLACKBERRY MULE 12 (1.5 oz.)

Smirnoff vodka, ginger beer and blackberries

## PUMPKIN WHITE RUSSIAN 14 (2.5 oz.)

Smirnoff vodka, Kahlua, pumpkin pie spice, cream & cinnamon

## TICKET TO CUBA 14 (3 oz.)

Captain Morgan white rum, sparkling wine, citrus juice and simple syrup

## FRENCH TART 14 (3 oz.)

Gordon's gin, elderflower liqueur, fresh grapefruit juice & sparkling wine

## CRANBERRY BOURBON SOUR 14 (2 oz.)

Bulleit Bourbon, freshly squeezed lemon juice, egg white, dashes angostura bitters, dash orange bitters, cranberry syrup

## GOLD & DELICIOUS 14 (2 oz.)

Courvoisier VS, Sour Puss Apple liqueur, Apricot liqueur, fresh lemon juice, allspice bitters

## JALAPEÑO CRANBERRY MARGARITA 14 (2 oz.)

Jose Cuervo Silver Tequila, fresh lime juice, jalapeño simple syrup, cranberry juice

## COLD BREW MARTINI 14 (3 oz.)

Smirnoff vodka, Kahlua, Guinness Stout, simple syrup and cold brew coffee

## PROSECCO SANGRIA

Prosecco, Grand Marnier, brandy

GLASS 14 (3.5 oz.) | PITCHER 26 (9 oz.)

## WINTER BERRY SANGRIA

Red wine, brandy, Chambord, cranberry juice, splash of lemon -lime soda

GLASS 14 (3.5 oz.) | PITCHER 26 (9 oz.)

# Hard SELTZERS

## BUD LIGHT SELTZER 8.25

4% / 1 g sugar / 110 calories / 473ml  
STRAWBERRY or MANGO

## MUSKOKA SPIRITS SELTZER 8.25

5% / 0 g sugar / 473ml  
PEACH-BLACK CURRANT

## WHITE CLAW HARD SELTZER 8.5

5% / 1 g carb / 1 g sugar / 100 calories / 473 ml  
WATERMELON

## SANDBAGGER, HARD LEMON SELTZER 7.5

Niagara Falls Craft Distillers Gluten Free Gin beverage with a hint of lime  
5% alc. / 135 calories / 355 ml

# ZERO *Proof*

## PINEAPPLE GINGER SPLASH 8

Ginger ale, pineapple juice, fresh ginger and fresh basil

## JALAPEÑO PALOMA MOCKTAIL 8

Grapefruit juice, simple syrup, jalapeños, sparkling water, and lime juice

## YOUNG ARNOLD PALMER 8

Cold peppermint tea and lemonade

# BETTER *for you*

## PINEAPPLE PEACH, KEVITA

MASTERBREW KOMBUCHA 7 450ml



Greenhouse

LIME LEMONGRASS 7 340ml

ULTRAVIOLET 7 340ml

FRESH BREWED COFFEE \$3.75

SELECTION OF TEAS \$3.75

SELECTION OF JUICES \$3.5