

# POOR HOUSE

Pub and Kitchen

## To START

### WHITE BEAN HUMMUS \$16

White bean & chickpea hummus, crispy chickpeas, seed medley, pickled onion, crudité, naan

### MASALA CALAMARI \$17.5

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

### CLASSIC WINGS \$18

Dusted, carrots, dill ranch.

**CHOICE OF SAUCE:** BBQ | buffalo | honey garlic | truffalo | cajun

### BUFFALO CAULIFLOWER BITES \$16

Panko-crusteD, tossed in Frank's Hot Sauce®, dill ranch drizzle

### P&K POUTINE \$14

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

**ADD: EXTRA CHEESE CURDS +\$3**

### SWEET POTATO FRIES \$12

With chipotle aioli.

### FRESH HANDCUT FRIES \$10

**ADD: PARMESAN CHEESE & TRUFFLE OIL +\$2**

### BLACKENED FISH TACO \$15

Blackened haddock, red cabbage, pico de gallo, salsa verde

### EMPANADAS \$17

Halal ground beef, potatoes, achiote, latin-seasoned corn flour, scotch bonnet & habanero salsa

### NACHOS \$19

Fresh-cut tortilla chips, 3-cheese blend, cajun beef, jalapeño, pickled onion, queso, roasted garlic tomato salsa, sour cream

**SUBSTITUTE GRILLED CHICKEN**

## Green GOODNESS

**ADD: CHICKEN+\$8 | SALMON+\$12 | FALAFEL(5)+\$7**

### FALAFEL HIPPIE BOWL \$19

Crisp falafel, kale, shaved brussels sprouts, carrots, red cabbage, cucumber, avocado, hummus, toasted sunflower seeds, lemon miso tahini dressing

### CRISPY CHICKEN COBB SALAD \$25

Heritage lettuce, chicken tenders, bacon, hard-boiled egg, blue cheese, avocado, marinated tomatoes, cucumber, herb buttermilk ranch

### CLASSIC CAESAR \$17

Fresh-grated parmesan, croutons, bacon, house dressing, charred lemon

### PUB GREENS \$16

Heritage lettuce, tomatoes, grapes, goat cheese, candied seeds, chive vinaigrette

### MEDITERRANEAN SHRIMP SALAD \$25

Grilled shrimp, marinated feta, kalamata olives, heirloom tomatoes, cucumber, sumac oregano vinaigrette

### SALMON POKE BOWL \$25

Ponzu-marinated salmon, brown rice, sambal cucumber, avocado, radish, jalapeño, carrots, pickled ginger, wasabi miso mayo

## Cook's Plate of the Day

### STRAIGHT UP MONDAY \$14

Ontario Angus ground chuck, lettuce, tomato, dill pickle, Russian dressing, brioche bun

### TACO TUESDAY \$4

Chef's Creation (per taco)

### WINGSDAY WEDNESDAY \$13

1lb. Wings

### PINT & PIE THURSDAY \$22

Chef's Creation + Any Sleeve (14 oz.)

### FISH & CHIPS FRYDAY \$15

Beer-battered haddock, hand-cut fries, coleslaw, dill tartar sauce

 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.

# Flat-Top BURGERS & SANDWICHES

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

SUB: SIDE PUB GREENS +2.5 | SIDE CAESAR SALAD +2.5  
SWEET POTATO FRIES +\$3 | CLASSIC POUTINE +\$4

## STRAIGHT UP \$18

Ontario Angus ground chuck, lettuce, tomato, dill pickle, Russian dressing, brioche bun

## THE POURHOUSE EXPERIENCE \$22

Double chuck patty, jalapeño popper, jalapeño havarti cheese, iceberg lettuce, avocado, chipotle aioli



## BEAN BURGER \$22

Bean patty, chimichurri, avocado, tomato, coleslaw, gluten-free seed bun

## CRUNCHY CHICKEN \$21

Buttermilk & pickle juice brined chicken thigh, coleslaw, bread & butter pickles, chipotle mayo

*Make it Truffalo:*

Elevate your sandwich with buffalo & truffle sauce!

## BLACKENED FISH SANDWICH \$22.5

Blackened haddock loin, tartar sauce, sambal cucumber, brioche bun

## CAJUN CLUB SANDWICH \$20.5

Cajun chicken, crispy bacon, lettuce, tomato, cheddar, Creole mayo

## P&K EXPERIENCE \$24

Chuck patty, bacon, smoked applewood cheese, bacon jam, arugula, tomato, dill pickles, dijonnaise, brioche bun

# Signature PLATES

## CHICKEN POT PIE \$18

Roasted chicken, bacon, kale, potatoes, carrots & onions, wrapped in home-style pastry, served with pub greens

## BUTTERMILK CHICKEN TENDERS \$23

Buttermilk-brined chicken tenders, hand-cut fries, plum sauce

ADD: BUFFALO, TRUFFALO, GUAJILLO BBQ +\$2

## ZEN BOWL \$20

Sweet & spicy soy, sunny-side up egg, carrots, peas, red onions, napa cabbage, charred corn, toasted sesame seeds, chili crisp

ADD: CHICKEN +\$8 | SALMON +\$12

## FISH & CHIPS \$21

Beer-battered haddock, hand-cut fries, coleslaw, dill tartar sauce

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# After DINNER

## CHOCOLATE CAKE \$12

Chocolate fudge icing, strawberries, and whipped cream



# Kids MENU

SERVED WITH JUICE OR POP AND POPSICLE FOR DESSERT

## KIDS BURGER \$15

Cheddar cheese, brioche bun, hand-cut fries.

## KIDS FINGERS \$15

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

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