

# POGUE MAHONE

*Pub and Kitchen*

## BRUNCH

FROM 10:30AM – 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.

### BANANA FRENCH TOAST \$13

Salted caramel, fresh banana, challah,  
Ontario maple syrup.

### CHICKEN & WAFFLE \$18

Our famous crunchy fried chicken, waffles,  
Ontario maple syrup.

### 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

## GRUMPY BRUNCH

10:30-12 PM ALL BRUNCH ITEMS \$10

*only until 3pm*

### MIMOSAS FOR THE TABLE \$30

Bottle of sparkling wine, grapefruit or orange juice.

### MIMOSAS FOR ONE \$6

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

### CAESAR \$5

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

## To START

### FISH TACO \$18

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

### P&K POUTINE \$11

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

ADD: EXTRA CHEESE CURDS +\$3

PULLED PORK +\$5.5

### BUFFALO CAULIFLOWER BITES \$13 🍷

Pretzel-crust, tossed in Frank's Hot Sauce®,  
dill ranch drizzle.

### CLASSIC WINGS \$16

Dusted, carrots, dill ranch.

CHOICE OF SAUCE:

Honey Garlic | Mild | Korean BBQ | Buffalo

### FRESH HANDCUT FRIES \$7 🍷

ADD: PARMESAN CHEESE AND TRUFFLE OIL +\$2

### MASALA CALAMARI \$15 🍷

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

### SWEET POTATO FRIES \$8 🍷

With chipotle aioli.

### 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

# PIZZAS

OUR DOUGH IS POOLISH! POOLISH WAS A TECHNIQUE USED BY POLISH BAKERS IN THE 19TH CENTURY. IT'S A PRE-FERMENTED DOUGH SIMILAR TO SOUR DOUGH AND LENDS ITSELF PERFECTLY TO OUR STYLE OF PIZZA. IT TAKES TIME TO PREPARE BUT WE THINK IT'S WORTH IT.

**AWESOMESAUCE FOR DIPPING +\$2**

PREPARED BY MIXING EQUAL PARTS OF AWESOME AND AMAZING INGREDIENTS.

**CHOOSE FROM: LEMON DILL RANCH | GARLIC PARMESAN AIOLI | NASHVILLE**

**GLUTEN FREE CRUST AVAILABLE +\$2**

## MARGHERITA \$14 🍕

Fior di latte, basil, sea salt, EVOO.

## PEPPERENO \$18

Pepperoni, pickled jalapeño, parmesan, organic honey, basil.

## RING OF FIRE \$16

Chorizo, pepperoni, Calabrian chili, banana peppers, mozzarella, Cholula hot sauce base.

## MAUI WOWIE \$18

Rosemary ham, bacon, pineapple, red onion, fontina, apricot jam, BBQ sauce.

## GREEK LIFE \$19

Pesto sauce, black olives, feta, chicken, mozzarella, spinach, oven-dried tomato and balsamic drizzle.

## HONKIN' TONKIN' CHICKEN \$19

Crispy hot chicken, mozzarella, bread n' butter pickles, slaw, hot sauce, garlic ranch.

## VEGGIE MCGLOVIN 'IT \$20 🍕

Lightlife™ meat, fior di latte, cheddar, bread n' butter pickles, shredded lettuce, sesame seed, secret sauce.

## 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.

## 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.

## 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.

## 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.

## CRUNCHY CHICKEN \$18.5

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

## LIGHTLIFE™ BURGER \$18 🍷 🍕

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

## PK EXPERIENCE \$25

Ontario bison stuffed with Quebec cheese curds, house-made bacon jam, onion rings, grainy mustard and horseradish mayonnaise, arugula, brioche bun.

## Signature PLATE

## FISH N' CHIPS \$18.5

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

🍷 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.