

BRUNCH

WEEKENDS & HOLIDAYS SERVED FROM 10:30 AM - 3 PM

WEEKEND BREAKFAST \$16

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

HANGOVER SANDWICH \$18

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

BANANA FRENCH TOAST \$16

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

CHICKEN & WAFFLE \$22

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

SMASHED AVOCADO TOAST \$18

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

SIDES

BACON +4 | SAUSAGE +5 | PEAMEAL +4 | TOAST +3

only until 3pm

MEXICAN CAESAR \$8

Jose Cuervo Silver tequila, Tabasco sauce, Worcestershire sauce, lime juice, clamato juice, ancho chili powder & cumin rim (1 oz.)

GREAT CANADIAN CAESAR \$8

Wiser's Special Blend whiskey, Tabasco sauce, Worcestershire sauce, lime juice, clamato juice, bacon strip, Montreal steak spice & maple syrup rim (1 oz.)

DILL-IGIOUS CAESAR \$8

Smirnoff vodka, Tabasco sauce, pickle juice, lime juice, clamato juice, dill pickle slice, salt & dill seasoning rim (1 oz.)

POGUE MAHONE CAESAR \$8

Smirnoff vodka, Tabasco sauce, horseradish, lime juice, clamato juice, stuffed olives, celery salt rim (1 oz.)

PINA COLADA MIMOSA \$8

Prosecco, pineapple juice, coconut milk (4 oz.)

LEMOSA \$8

Prosecco, lemonade, blueberry syrup (3 oz.)

MARGARITA MIMOSA \$8

Jose Cuervo Silver tequila, Prosecco, lime juice, orange juice, Kosher salt rim (4 oz.)

HONEY BOURBON APPLE CIDER \$8

Evan Williams bourbon, honey, warmed apple cider, cinnamon sugar rim (1 oz.)

POGUE MAHONE IRISH COFFEE \$8

Bushmills Irish whiskey, cane sugar, coffee, whipping cream (1 1/2 oz.)

GRUMPY BRUNCH

10:30 AM - 12 PM ALL BRUNCH ITEMS \$13

POGUE MAHONE

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-crusting, 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 \$18

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

 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

SERVED WITH PUB 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 POGUE MAHONE 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

P&K EXPERIENCE \$24

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

Signature PLATES

BUTTERMILK CHICKEN TENDERS \$23

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

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

FISH & CHIPS \$22

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

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.

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.

GLUTEN-FREE CRUST AVAILABLE +\$2

AWESOMESAUCE FOR DIPPING +\$3.5

PREPARED BY MIXING EQUAL PARTS OF AWESOME AND AMAZING INGREDIENTS.

CHOOSE FROM: LEMON DILL RANCH | GARLIC PARMESAN AIOLI |
NASHVILLE | PEPPER SAUCE AIOLI

MARGHERITA \$14

Fior di latte, basil, sea salt, EVOO.

PEPPERENO \$18

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

MAUI WOWIE \$18

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

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

After DINNER

CHOCOLATE CAKE \$12

Chocolate fudge icing, strawberries, and whipped cream

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