

POGUE MAHONE

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.

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.

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.

Cook's Plate of the day

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

WEDNESDAY UNTIL 5PM
\$10 PUB CLASSIC WINGS

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

FRIDAY UNTIL 5PM
\$15 FISH N' CHIPS

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.

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 \$25

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

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.

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.

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, Brussels sprouts, Sambal Oelek®, soy ginger sauce. Topped with a sunny-side up egg, sesame seeds, pineapple, red peppers.

ADD: PANKO BREADED CHICKEN +\$8 | SALMON + \$8.5

FISH N' CHIPS \$18.5

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

PIZZAS

OUR DOUGH IS POLISH! POLISH 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 +\$2

PREPARED BY MIXING EQUAL PARTS OF AWESOME AND AMAZING INGREDIENTS.

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

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 MCLOVIN 'IT \$20 🌱

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

What's ON TAP

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

In the FRIDGE

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

I can't DE-CIDER

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

TIME for WINE

<i>White Wine</i>	6 oz.	9 oz.	Bottle
CHARDONNAY, Peller Estates Family Series, Ontario VQA	10	13	35
PINOT GRIGIO, Pinot Grigio, Serenissima, Veneto Italy	12	15	37
CHARDONNAY, Beringer Main & Vine, California	12	15	42
RIESLING, Charles Baker, Niagara VQA	11.25	14.25	42
SAUVIGNON BLANC, Trius, Niagara VQA	11.50	14.50	42
<i>Rosé Wine</i>	6 oz.	9 oz.	Bottle
ROSÉ Stratus Wildass, Niagara VQA	11	14	40
<i>Red Wine</i>	6 oz.	9 oz.	Bottle
CABERNET MERLOT, Peller Estates Family Series, Ontario VQA	10	13	37
MALBEC, Graffigna, San Juan, Argentina	11	14	40
CABERNET SAUVIGNON Beringer Main & Vine, California	12	15	43
TEMPRANILLO Casa Solar, Spain	11	14	40
SHIRAZ Woolshed, Australia	11	14	40

Personal Sparkling

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

The
DAILY TAP
All Day, Every Day
ASK WHAT WE'RE POURING
\$5⁵⁰ \$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