

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**

PIZZAS

OUR PIZZA DOUGH IS MADE DAILY USING ONLY "00" FLOUR FROM ITALY, FRESH WATER AND YEAST, THAT'S IT! BAKED IN OUR STONE FIRED PIZZA OVEN

MARGHERITA \$16 🌱

fior di latte, fresh torn basil

PESTO MARGHERITA \$17 🌱

pesto, fior di latte, fresh torn basil

PEPPERONI \$19

fior di latte, dry cured pepperoni, fresh basil

*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, papadum.

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.

ANGRY BEE \$20

fior di latte, calabrese salami, Calabrian chili, honey

THE GODFATHER \$23

fior di latte, dry cured pepperoni, double-smoked wild boar bacon, rosemary ham, house infused rosemary oil

TARTUFO \$23 🌱

Italian truffle cream, fior di latte, trio of forest mushrooms, roasted garlic confit, fresh snipped chives

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.



Hand-Crafted COCKTAILS

— 2 oz. —

APEROL SPRITZ 11

Aperol, Prosecco, and soda water

GIN GIN MULE 14

Tanqueray Malacca, fresh lime juice, simple syrup, ginger beer, mint leaves

BOURBON SMASH 14

Bulleit Bourbon, Cointreau, fresh lemon & peaches, simple syrup, mint leaves

GRAPEFRUIT SIDECAR 14

Courvoisier, Cointreau, grapefruit juice, chili sugar rim

EMPRESS SPRITZ 14

Empress 1908 gin, St. Germain Elderflower, honey simple syrup, soda water

JALAPEÑO MARGARITA 14

Jose Cuervo Blanco, Cointreau, fresh lime juice, simple syrup, orange bitters, jalapeño slices, chili lime salt rim

STRAWBERRY DAIQUIRI 14

Captain Morgan white rum, fresh lime juice, strawberry mix

PIÑA COLADA 14

Malibu coconut rum, pineapple juice, coconut cream

MARGARITAS ON THE ROCKS OR FROZEN 14

Your choice! Strawberry or Lime, Jose Cuervo Blanco tequila, fresh lime juice

SPARKLING MINT LEMONADE

Ketel One Botanicals cucumber & mint, lemonade, soda water
GLASS 14 | PITCHER 26

Summer SANGRIAS

SUMMER BERRY ROSÉ SANGRIA

Rosé wine, peach schnapps, triple sec, simple syrup, pink lemonade, soda water
GLASS 14 | PITCHER 26

WHITE HOT SUMMER SANGRIA

White wine, peach schnapps, simple syrup, pineapple juice, soda water
GLASS 14 | PITCHER 26

ORANGE BLOSSOM SANGRIA

Red wine, Chambord, triple sec, simple syrup, pineapple juice, soda water
GLASS 14 | PITCHER 26

What's ON TAP

AMBERALE	Henderson's Best —30 IBU 5.5% ABV TORONTO	6.75	14 oz.	14	32 oz.
AMERICAN PALE ALE	Collingwood, Downhill Pale Ale —33 IBU 5.4% ABV TORONTO	6.75	14 oz.	14	32 oz.
PILSNER	Mill Street, Organic Pilsner —5 IBU 5% ABV TORONTO	6.85	14 oz.	14	32 oz.
AMBER LAGER	Hop City, Barking Squirrel —24 IBU 5% ABV BRAMPTON	6.85	14 oz.	14	32 oz.
BELGIAN WHITE	Mill Street Brewery, Organic, Belgian White —IBU 20 4.7% ABV TORONTO	6.75	14 oz.	14	32 oz.
IPA	Hop City Brewing, Hop Bot —IBU 70 7.1% ABV BRAMPTON	6.75	14 oz.		
NEW ENGLAND IPA	Nickel Brook Brewing Co., Wicked Awesome IPA —IBU 64 6.5% ABV BURLINGTON	6.85	14 oz.		
AMBERALE	New Belgium, Fat Tire —22 IBU 5.2% ABV ETOBICOKE	6.85	14 oz.	14	32 oz.
LAGER	Muskoka, Craft Lager —13 IBU 4.8% ABV BRACEBRIDGE	6.75	14 oz.	14	32 oz.
SPARKLING ALE	Muskoka Brewery, Mimosa Ale —40 IBU 5.8% ABV MUSKOKA	6.75	14 oz.	14	32 oz.
LAGER	Mill Street, Original Organic —11 IBU 4.2% ABV TORONTO	6.85	14 oz.	14	32 oz.
HAZY IPA	Mill Street Brewery, Hazy Organic IPA —IBU 30 7% ABV TORONTO	6.85	14 oz.		
PILSNER	Steam Whistle —22 IBU 5% ABV TORONTO	6.75	14 oz.	14	32 oz.
IPA	Alexander Keith's IPA —IBU 20 5% ABV HALIFAX	6.85	14 oz.	14	32 oz.
IPA	Goose Island, IPA —IBU 55 5.9% ABV CHICAGO	7.25	14 oz.	14	32 oz.
LAGER	Stella Artois, Premium Lager —24 IBU 5% ABV BELGIUM	8.25	14 oz.		
DRY HOPPED SOUR	Nickel Brook Brewing Co., Zap —IBU 23 4.8% ABV BURLINGTON	7.35	14 oz.	14	32 oz.
BELGIUM WHEAT	Hoegaarden, Belgium Wheat —IBU 10 5.2% ABV BELGIUM	9.85	18 oz.		
LAGER	Rolling Rock, Lager —IBU 5 4.4% ABV ST. LOUIS	6.85	14 oz.	14	32 oz.
LIGHT LAGER	Michelob Ultra —4% ABV TORONTO	6.85	14 oz.	14	32 oz.
STOUT	Guinness —18 IBU 4.2% ABV DUBLIN	9.85	18 oz.		
DRY CIDER	Brickworks Ciderhouse, Batch:1904 —5% ABV TORONTO	8.75	14 oz.	14	32 oz.

In the FRIDGE

LAGERDALE	Beau's Lug Tread — 5.2% ABV VANKLEEK HILL 600 ml	13
DRY-HOPPED LAGER	Nickle Brook Brewing Co., No Bad Daze — 4.3% ABV BURLINGTON 473 ml	7
IPA	Indie Alehouse, Instigator — 6.5% ABV TORONTO 473 ml	8
DOUBLE IPA	Left Field, Laser Show — 8% ABV TORONTO 355 ml	8
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
BELGIAN WIT	Indie Alehouse, Broken Hipster — 5% ABV TORONTO 355 ml	7.5
DRY HOPPED SOUR	Bellwoods, Jelly King — 5.6% ABV TORONTO 500 ml	16
GUAVA SOUR	Blood Brothers Brewing, Paradise Lost — 6.9% ABV TORONTO 355 ml	8
GINGER BEER	Crabbies, Ginger Beer — 4% ABV UK 500 ml	9.5
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. LAGER	Budweiser, Prohibition Brew — ST. LOUIS 355 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

White Wine

	6 oz.	9 oz.	Bottle
CHARDONNAY, Peller Estates Family Series, Ontario VQA	10	13	35
PINOT GRIGIO, Pinot Grigio, Delle Venezie, Veneto Italy	12	15	37
CHARDONNAY, Meridian Vineyards, California	12	15	42
RIESLING, Charles Baker, Niagara VQA	11.25	14.25	42
SAUVIGNON BLANC, Trius, Niagara VQA	11.50	14.50	42

Rosé Wine

	6 oz.	9 oz.	Bottle
ROSÉ Stratus Wildass, Niagara VQA	11	14	40
ROSÉ Wayne Gretzky Estates Winery, Niagara VQA	12	15	43
ROSÉ La Belle Montagne, Provence France	14	17	49

Red Wine

	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 Meridian Vineyards, California	12	15	43
TEMPRANILLO Casa Solar, Spain	11	14	40
SHIRAZ Woolshed, Australia	11	14	40

Personal Sparkling

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

Hard SELTZERS

BUD LIGHT SELTZER 8
4% / 1 g sugar / 110 calories / 473ml
STRAWBERRY or MANGO

MUSKOKA SPIRITS SELTZER 8
5% / 0 g sugar / 473ml
PEACH-BLACK CURRANT

WHITE CLAW HARD SELTZER 8.25
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

PALOMARITA 8
Grapefruit juice, fresh lemon juice, simple syrup,
soda water, orange slice, kosher salt rim

RASPBERRY MOJITO 8
Cranberry juice, fresh lime juice, simple
syrup, raspberries, mint leaves, soda water

SUMMER DAY SANGRIA 8
Orange juice, pineapple juice, cranberry juice,
fresh berries, ginger ale.

BETTER for you

PINEAPPLE PEACH, KEVITA
MASTERBREW KOMBUCHA 7 450ml

 **LIME LEMONGRASS 7** 340ml
Greenhouse **ULTRAVIOLET 7** 340ml

FRESH BREWED COFFEE \$3.75

SELECTION OF TEAS \$3.75

SELECTION OF JUICES \$3.5

The
DAILY TAP
All Day, Every Day
ASK WHAT WE'RE POURING
\$5⁵⁰ **\$12**
(14oz.) (32 oz.)

The
DAILY SHOT
All Day, Every Day
EVAN WILLIAMS BOURBON
JOSE CUERVO 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.)