

COCKTAILS

DOUBLE UP ANY CAESAR +6 (10OZ.)

GOODMAN'S SPRITZ 16
Gordon's gin, Aperol, St. Germaine elderflower, prosecco, fresh lemon juice, orange juice, simple syrup (2 oz.)

ESPRESSO MARTINI 16
Smirnoff vodka, Kahlua, simple syrup, espresso (2.5 oz.)

WHAT'S THE DILLY YO CEASAR 16
Smirnoff vodka, Clamato, lime juice, pickle juice, Worcestershire, Tabasco, dill salt (2 oz.)

IRISH FOG 16
Bushmills whiskey, RumChata liqueur, Earl Grey simple syrup, Angostura orange bitters, topped with cinnamon and nutmeg (2 oz.)

BLACKBERRY MULE 16
Smirnoff vodka, ginger beer, blackberries (2 oz.)

RASPBERRY GIN SOUR 16
Gordon's gin, Sour Puss raspberry, fresh lemon juice, simple syrup, egg whites, Angostura orange bitters (2 oz.)

SPICY MARGARITA 16
Jose Cuervo tequila, triple sec, jalapeno, fresh lime, chili salt (2 oz.)

HARD SELTZERS

BUD LIGHT SELTZER 10.25
4% / 1 g sugar / 110 calories / 473ml
STRAWBERRY LEMONADE or MANGO

WHITE CLAW HARD SELTZER 10.25
5% / 1 g carb / 1 g sugar / 100 calories / 473 ml
WATERMELON

SANDBAGGER HARD LEMON SELTZER 9.5
5% / gluten-free / 135 calories / 355ml

I CAN'T DE-CIDER

SEMI-SWEET BRICKWORKS CIDERHOUSE, QUEEN STREET 501 10.25
5% ABV | TORONTO | 473 ml

BERRY-INFUSED BRICKWORKS CIDERHOUSE, ROSÉ 10.25
6% ABV | TORONTO | 473 ml

GLUTEN-FREE CIDER SPY CIDER HOUSE, GOLDEN EYE 10.25
6% ABV | THE BLUE MOUNTAINS | 473 ml

BLACKCURRANT-INFUSED SPY CIDER HOUSE, CRIMSON TIDE 10.25
5% ABV | THE BLUE MOUNTAINS | 473 ml

WHAT'S ON TAP

GUEST TAPS

ENGLISH PALE AMBER ALE COLLINGWOOD, KINGPOST 10 16
IBU 40 | 5.8% ABV | COLLINGWOOD

HAZY TROPICAL ALE COLLINGWOOD, GOGGLE TAN 10 16
IBU 25 | 3.5% ABV | COLLINGWOOD

ROTATIONAL TAPS

RASPBERRY SOUR NICKEL BROOK BREWING CO., JAM STAND 10.5 16
IBU 3 | 4% ABV | BURLINGTON

JUICY LAGER MILL STREET, UNFILTERED BLUE WAVE 10 16
IBU 30 | 4.8% ABV | TORONTO

PALE ALE MILL STREET, TANKHOUSE ORGANIC 10 16
IBU 40 | 5.2% ABV | TORONTO

BELGIUM WHEAT MILL STREET, CLEVER BELGIAN WHEAT 10 16
IBU 5 | 5% ABV | TORONTO

ALE NEW BELGIUM, FAT TIRE 10 16
IBU 22 | 5.2% ABV | ETOBICOKE

NEW ENGLAND IPA NICKEL BROOK BREWING CO., WICKED AWESOME IPA 10 16
IBU 64 | 6.5% ABV | BURLINGTON

LAGER MILL STREET, ORIGINAL ORGANIC 10 16
IBU 11 | 4.2% ABV | TORONTO

LAGER MUSKOKA BREWERY, CRAFT LAGER 10 16
IBU 13 | 4.8% ABV | BRACEBRIDGE

HAZY IPA MILL STREET, HAZY ORGANIC IPA 10 16
IBU 30 | 7% ABV | TORONTO

PILSNER STEAM WHISTLE 10 16
IBU 22 | 5% ABV | TORONTO

IPA ALEXANDER KEITH'S IPA 11 16
IBU 20 | 5% ABV | HALIFAX

IPA GOOSE ISLAND, IPA 10 16
IBU 55 | 5.9% ABV | CHICAGO

LAGER STELLA ARTOIS, PREMIUM LAGER 13
IBU 24 | 5% ABV | BELGIUM

LAGER BUDWEISER, PREMIUM LAGER 9.75 16
IBU 7 | 5% ABV | LONDON

LIGHT LAGER MICHELOB ULTRA 10 16
4% ABV | TORONTO

STOUT GUINNESS 12.75
IBU 18 | 4.2% ABV | DUBLIN

DRY CIDER BRICKWORKS CIDERHOUSE, BATCH:1904 11
5% ABV | TORONTO

VODKA LEMONADE COTTAGE SPRINGS, RASPBERRY (16 oz) 9.5
5% ABV | ONTARIO

TIME FOR WINE

WHITE WINE

CHARDONNAY PELLER ESTATES, VQA 6 oz. 9 oz. Bottle
12 17 49

PINOT GRIGIO DELLE VENEZIE, TAVERNELLO DOC, ITALY 13 18 52

CHARDONNAY BERINGER, MAIN & VINE, CALIFORNIA 13 18 52

SAUVIGNON BLANC PELLER FAMILY RESERVE, VQA 12 17 49

PROSECCO LAZZARA, HENRY OF PELHAM, VQA 12 — 49

ROSÉ WINE

ROSÉ GOOD NATURED, VQA, NIAGARA 6 oz. 9 oz. Bottle
12 17 49

PROSECCO ROSÉ DOC JULIET, VENETO, ITALY 12 — 49

RED WINE

CABERNET MERLOT PELLER ESTATES, VQA 6 oz. 9 oz. Bottle
12 17 49


MALBEC LA LINDA, ARGENTINA 12 17 49

CABERNET SAUVIGNON BERINGER, MAIN & VINE, CALIFORNIA 13 18 52

SHIRAZ ROSEMOUNT DIAMOND, AUSTRALIA 13 18 52

BETTER FOR YOU

PINEAPPLE PEACH, KEVITA MASTERBREW KOMBUCHA 450ML 8.5

 LIME LEMONGRASS 340ML 8.5

 ULTRAVIOLET 340ML 8.5

NON-ALC. PALE ALE HARMONS JACK PINE 8
0.5% ABV | TORONTO | 355 ml

NON-ALC. LAGER CORONA SUNBREW 8
0.0% ABV | MEXICO | 330 ml

FRESH BREWED COFFEE 5

SELECTION OF TEAS 4.75

SELECTION OF JUICES 6.25

ZERO PROOF

STRAWBERRY-LEMON MOJITO 9
Lemonade, soda water, fresh mint, fresh Strawberries

PINEAPPLE DELIGHT 9
Pineapple juice, coconut milk

NON- PEACH BERRY BELLINI 9
Peach purée, ginger ale, fresh blueberries, fresh strawberries

SAPSUCKER 7
organic sparkling tree water

LIME or GRAPEFRUIT

THE GOODMAN

Pub and Kitchen

HAPPY HOUR
MONDAY-FRIDAY
3-6pm & 9pm-close

DAILY TAP
\$8 \$13
(18 oz.) (32 oz.)

DAILY SHOT \$6 (1oz.)

DAILY WINE
\$10 WHITE - PELLER ESTATE CHARDONNAY
(6oz.) RED - PELLER ESTATE CABERNET MERLOT

\$14 DAILY COCKTAIL

Wine Down
WEDNESDAYS
All-Day
\$10 OFF \$9 POURS
BOTTLES (6 oz.)

Thorogood
THURSDAYS
All-Day
\$15 ONE BOURBON (1 oz.)
ONE SCOTCH (1 oz.)
ONE BEER (18 oz.)

SATURDAY & SUNDAY
11am-3pm
\$35 BOTTOMLESS MIMOSA

BRUNCH WEEKENDS SERVED FROM 11AM - 3PM

WEEKEND BREAKFAST two eggs, bacon, sausage, tater tots, toast	17
HANGOVER SANDWICH sunny-side egg, bacon, smashed avocado, white cheddar, lemon garlic aioli, toasted brioche bun, tater tots	19
AVOCADO TOAST poached eggs, multi-grain bread, hummus, pickled onion, crispy chickpeas, balsamic glaze, crumbled feta, sliced red chillies, house salad	19
CLASSIC EGGS BENEDICT english muffin, poached egg, peameal bacon, hollandaise, green salad	20
PEACHES 'N' CREAM STUFFED FRENCH TOAST whipped cream, caramel	17
BRISKET EGGS BENEDICT english muffin, poached egg, chopped bbq brisket, hollandaise, green salad	20
CHICKEN & WAFFLE our famous crunchy fried chicken, waffle, sunny-side egg, hot honey, scallions	23

SIDES

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

PLATE OF THE DAY

SMASH BURGER
MONDAY \$16

TACO TUESDAY \$6

FISH AND CHIP FRIDAY \$18

*with purchase of a beverage. Excludes holiday Mondays.

SHAREABLES

SOUP DU JOUR	10
DIP DUO 🍷 roasted garlic hummus, crispy chickpeas, olive oil, flatbread, tzatziki, honey, olive oil, pistachio	17
TACOS	8
CHIPOTLE CHICKEN 🍷 pico de gallo, lime crema, lettuce, feta, coriander	
BAJA FISH TACO guacamole, lettuce, chipotle mayo, pico de gallo, coriander	
JACKFRUIT AL PASTOR 🍷🌱 salsa rojo, guacamole, charred pineapple, coriander	
BUFFALO CAULIFLOWER BITES 🍷 panko-crusted, tossed in Frank's Hot Sauce®, dill ranch drizzle	17
CHICKEN WINGS served with ranch dressing, choice of sauce: Buffalo, BBQ, honey garlic, cajun, hot honey, spicy caesar	20
CRISPY THAI CALAMARI 🍷 marinated in a coconut red curry, chili, lime, red curry aioli	19
BUTTERMILK CHICKEN TENDERS choice of sauce: Buffalo, BBQ, honey garlic, cajun, hot honey, spicy caesar ADD fries +5	18
NACHOS 🍷🌱 tortilla chips, 3 cheese blend, jalapeños, pickled onion, queso, tomato salsa, beans, sour cream, pico de gallo, scallions ADD sous vide brisket +6 chipotle chicken +5 guacamole + 4	21
CLASSIC POUTINE Quebec cheese curds, gravy ADD sous vide brisket +6 chipotle chicken +5	15
SWEET POTATO FRIES 🍷 chipotle mayo	12
FRENCH FRIES 🌱🍷	10

SIGNATURE PLATES

FISH & CHIPS beer-battered haddock, hand-cut fries, dill tartar sauce	24
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🌱 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.

SALADS & BOWLS

ADD chicken +8 salmon+12 falafel(5) +7	
SALMON POKE BOWL 🍷 sushi rice, cucumbers, carrots, avocado, radish, jalapeño, pickled ginger, wasabi miso mayo, marinated salmon	25
FALAFEL HIPPIE BOWL 🌱🍷 crunchy kale, shaved brussels sprouts, carrots, red cabbage, crisp cucumber, avocado, hummus, toasted sunflower seeds, lemon miso tahini dressing	20
GREENS 🍷🌱 heritage lettuce blend, grapes, candied seeds, tomatoes, goat cheese, chive vinaigrette	16
CLASSIC CAESAR fresh grated parmesan, croutons, bacon, house dressing, lemon	17

HANDHELDS SERVED WITH FRESH HAND-CUT FRIES

SUB side greens +2.5 | side Caesar +2.5 | sweet potato fries +3 | classic poutine +4 | gluten free bun +2 | bacon +2

 SMASH BURGER 2 smash patties, lettuce, tomato, mayo, pickle, brioche bun	21
CHEESE BURGER SMASH 2 smash patties, American cheese, lettuce, tomato, secret sauce, pickle, brioche bun	22
CAJUN CHICKEN CLUB cajun chicken, crispy bacon, lettuce, tomato, cheddar, creole mayo, herb focaccia	23
SEARED TUNA SANDWICH arugula, avocado, pickled onion, tomato, lemon garlic aioli, focaccia	26
FALAFEL PITA 🍷 hummus, tzatziki, cucumber, tomato, olives, red onion, lettuce, chili	20
SOUTHERN FRIED CHICKEN SANDWICH creamy coleslaw, spicy honey mustard, pickles, brioche bun	23

DESSERT

STICKY TOFFEE PUDDING dates, caramel	12
CHOCOLATE CAKE fudge icing, whipped cream	13
WARM CHURRO dulce de leche	11



**YOUR PURCHASE HELPS
SUPPORT A GREAT CAUSE:**

Feed Scarborough! A portion of the net proceeds goes towards feeding members of our community in need. Thank you for joining us in making a difference!