

COCKTAILS

POUR HOUSE'S SPRITZ 14
Gordon's gin, Aperol, St. Germaine elderflower, prosecco, fresh lemon juice, orange juice, simple syrup (2 oz.)

ESPRESSO MARTINI 14
Smirnoff vodka, Kahlua, simple syrup, espresso (2.5 oz.)

WHAT'S THE DILLY YO CEASAR 14
Smirnoff vodka, Clamato, lime juice, pickle juice, Worcestershire, Tabasco, dill salt (2 oz.)

IRISH FOG 14
Bushmills whiskey, RumChata liqueur, Earl Grey simple syrup, Angostura orange bitters, topped with cinnamon and nutmeg (2 oz.)

BLACKBERRY MULE 14
Smirnoff vodka, ginger beer, blackberries (2 oz.)

RASPBERRY GIN SOUR 14
Gordon's gin, Sour Puss raspberry, fresh lemon juice, simple syrup, egg whites, Angostura bitters (2 oz.)

SPICY MARGARITA 14
Jose Cuervo tequila, triple sec, jalapeno, fresh lime, chili salt (2 oz.)

HARD SELTZERS

WHITE CLAW HARD SELTZER 9.5
5% / 1 g carb / 1 g sugar / 100 calories / 473 ml WATERMELON

SANDBAGGER HARD LEMON SELTZER 9
5% / gluten-free / 135 calories / 355ml

I CAN'T DE-CIDER

SEMI-SWEET BRICKWORKS CIDERHOUSE, QUEEN STREET 501 9
5% ABV | TORONTO | 473 ml

BERRY-INFUSED BRICKWORKS CIDERHOUSE, ROSÉ 9
6% ABV | TORONTO | 473 ml

GLUTEN-FREE CIDER SPY CIDER HOUSE, GOLDEN EYE 9.5
6% ABV | THE BLUE MOUNTAINS | 473 ml

BLACKCURRANT-INFUSED SPY CIDER HOUSE, CRIMSON TIDE 9.5
5% ABV | THE BLUE MOUNTAINS | 473 ml

WHAT'S ON TAP

SLEEVE 14 oz. STEIN 32 oz.

GUEST TAPS			
IPA	COLLINGWOOD, SKADI IBU 70 7.2% ABV COLLINGWOOD	7.25	15
ENGLISH PALE AMBER ALE	COLLINGWOOD, KINGPOST IBU 40 5.8% ABV COLLINGWOOD	7.25	15
ROTATIONAL TAPS			
RASPBERRY SOUR	NICKEL BROOK BREWING CO., JAM STAND IBU 3 4% ABV BURLINGTON	8.5	17
AMBER LAGER	HOP CITY, BARKING SQUIRREL IBU 24 5% ABV BRAMPTON	7.25	15
PALE ALE	MILL STREET, TANKHOUSE ORGANIC IBU 40 5.2% ABV TORONTO	7.25	15
BELGIUM WHEAT	MILL STREET, CLEVER BELGIAN WHEAT IBU 5 5% ABV TORONTO	7.25	15
ALE	NEW BELGIUM, FAT TIRE IBU 22 5.2% ABV ETOBICOKE	7.25	15
NEW ENGLAND IPA	NICKEL BROOK BREWING CO., WICKED AWESOME IPA IBU 64 6.5% ABV BURLINGTON	7.25	15

LAGER MILL STREET, ORIGINAL ORGANIC 7.25 15
IBU 11 | 4.2% ABV | TORONTO

LAGER MUSKOKA BREWERY, CRAFT LAGER 7.25 15
IBU 13 | 4.8% ABV | BRACEBRIDGE

HAZY IPA MILL STREET, HAZY ORGANIC IPA 7.25 15
IBU 30 | 7% ABV | TORONTO

PILSNER STEAM WHISTLE 7.25 15
IBU 22 | 5% ABV | TORONTO

IPA ALEXANDER KEITH'S IPA 7.25 15
IBU 20 | 5% ABV | HALIFAX

IPA GOOSE ISLAND, IPA 7.4 15
IBU 55 | 5.9% ABV | CHICAGO

LAGER STELLA ARTOIS, PREMIUM LAGER 11.75
IBU 24 | 5% ABV | BELGIUM

LAGER BUDWEISER, PREMIUM LAGER 7.25 15
IBU 7 | 5% ABV | LONDON

LIGHT LAGER MICHELOB ULTRA 7.4 15
4% ABV | TORONTO

STOUT GUINNESS (18oz.) 10.75
IBU 18 | 4.2% ABV | DUBLIN

DRY CIDER BRICKWORKS CIDERHOUSE, BATCH:1904 9
5% ABV | TORONTO

VODKA LEMONADE COTTAGE SPRINGS, RASPBERRY (16oz) 9.25
5% ABV | ONTARIO

TIME FOR WINE

WHITE WINE

CHARDONNAY PELLER ESTATES, VQA 6 oz. 9 oz. Bottle
10 15 45

PINOT GRIGIO DELLE VENEZIE, TAVERNELLO DOC, ITALY 12 17 49

CHARDONNAY BERINGER, MAIN & VINE, CALIFORNIA 12 17 49

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
10 15 45


MALBEC LA LINDA, ARGENTINA 11 16 47

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

SHIRAZ ROSEMOUNT DIAMOND, AUSTRALIA 12 17 49

BETTER FOR YOU

PINEAPPLE PEACH, KEVITA MASTERBREW KOMBUCHA 450ML 7

 LIME LEMONGRASS 340ML 7

ULTRAVIOLET 340ML 7

NON-ALC. PALE ALE HARMONS JACK PINE 6
0.5% ABV | TORONTO | 355 ml

NON-ALC. LAGER CORONA SUNBREW 6
0.0% ABV | MEXICO | 330 ml

FRESH BREWED COFFEE 4

SELECTION OF TEAS 4

SELECTION OF JUICES 5

ZERO PROOF

STRAWBERRY-LEMON MOJITO 7
Lemonade, soda water, fresh mint, fresh Strawberries

PINEAPPLE DELIGHT 7
Pineapple juice, coconut milk

NON- PEACH BERRY BELLINI 7
Peach purée, ginger ale, fresh blueberries, fresh strawberries

SAPSUCKER 6.25
organic sparkling tree water
LIME or GRAPEFRUIT

POUR HOUSE

Pub and Kitchen

All Day,
EVERYDAY

DAILY TAP
\$7 \$13
(14oz.) (32 oz.)

DAILY SHOT \$6 (1oz.)

DAILY WINE \$9
WHITE - PELLER ESTATE CHARDONNAY
RED - PELLER ESTATE CABERNET MERLOT
(6oz.)

\$13 DAILY COCKTAIL

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

Hops 'n' Shots
THURSDAYS
\$12 TEQUILA BEER (1 oz.) (14 oz.)

POOR HOUSE

Pub and Kitchen

BRUNCH WEEKENDS SERVED FROM 11:00AM - 3PM

WEEKEND BREAKFAST	17
two eggs, bacon, sausage, tater tots, toast	
HANGOVER SANDWICH	19
sunny-side egg, bacon, smashed avocado, white cheddar, lemon garlic aioli, toasted brioche bun, tater tots	
PEACHES N CREAM STUFFED FRENCH TOAST	17
whipped cream, dulce de leche	
CHICKEN & WAFFLE	23
our famous crunchy fried chicken, waffle, sunny-side egg, hot honey, scallions	
AVOCADO TOAST	19
poached eggs, multi-grain bread, hummus, pickled onion, crispy chickpeas, balsamic glaze, crumbled feta, sliced red chillies, house salad	
BRISKET EGGS BENEDICT	21
english muffin, poached egg, chopped bbq brisket, hollandaise, green salad	
CLASSIC EGGS BENEDICT	20
english muffin, poached egg, peameal bacon, hollandaise, green salad	

SIDES

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

GRUMPY BRUNCH

11 AM - 12 PM ALL BRUNCH ITEMS \$15

PLATE OF THE DAY

SMASH BURGER
MONDAY \$17*

TACO TUESDAY \$6*
Chef's Creation (per taco)

FISH & CHIPS FRIDAY \$19*
beer-battered haddock, hand-cut fries, dill tartar sauce

*with purchase of a beverage

SHAREABLES

SOUP DU JOUR	9
VEGETABLE GYOZA ♡	12
ponzu, scallions, sesame seeds	
DIP DUO 🍷	17
roasted garlic hummus, crispy chickpeas, olive oil, flatbread, tzatziki, honey, olive oil, pistachio	
TACOS	
CHIPOTLE CHICKEN 🍷	7
pico de gallo, lime crema, lettuce, feta, coriander	
BAJA FISH TACO	8
guacamole, lettuce, chili aioli, pico de gallo, coriander	
JACKFRUIT AL PASTOR 🍷 ♡	7
salsa rojo, guacamole, charred pineapple, coriander	
BUFFALO CAULIFLOWER BITES 🍷	16
panko-crusted, tossed in Frank's Hot Sauce®, dill ranch drizzle	
CHICKEN WINGS	19
served with ranch dressing, choice of sauce: Buffalo, BBQ, honey garlic, cajun, hot honey, spicy caesar	
CRISPY THAI CALAMARI 🍷	18
marinated in a coconut red curry, chili, lime, red curry aioli	
BUTTERMILK CHICKEN TENDERS	18
choice of sauce: Buffalo, BBQ, honey garlic, cajun, hot honey, spicy caesar	
NACHOS 🍷 🍷	21
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	
CLASSIC POUTINE	14
ADD sous vide brisket +6 chipotle chicken +5	
SWEET POTATO FRIES 🍷	12
chili aioli	
FRENCH FRIES ♡ 🍷	9
SPICY EDAMAME ♡ 🍷	10
steamed and tossed in sesame soy sauce, chili flakes, maldon salt	

SIGNATURE PLATES

FISH & CHIPS	22
beer-battered haddock, hand-cut fries, dill tartar sauce	

♡ 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 🍷	25
sushi rice, cucumbers, carrots, avocado, radish, jalapeño, pickled ginger, wasabi miso mayo, marinated salmon	
FALAFEL HIPPIE BOWL 🍷 ♡	19
crunchy kale, shaved brussels sprouts, carrots, red cabbage, crisp cucumber, avocado, hummus, toasted sunflower seeds, lemon miso tahini dressing	
GREENS 🍷 🍷	16
heritage lettuce blend, grapes, candied seeds, tomatoes, goat cheese, chive vinaigrette	
CLASSIC CAESAR	17
fresh grated parmesan, croutons, bacon, house dressing, lemon	

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	19
2 smash patties, lettuce, tomato, mayo, pickle, brioche bun	
CHEESE BURGER SMASH	21
2 smash patties, American cheese, lettuce, tomato, secret sauce, pickle, brioche bun	
CAJUN CHICKEN CLUB	22
cajun chicken, crispy bacon, lettuce, tomato, cheddar, creole mayo	
FALAFEL PITA 🍷	20
hummus, tzatziki, cucumber, tomato, olives, red onion, lettuce, chili	
SOUTHERN FRIED CHICKEN SANDWICH	23
creamy coleslaw, spicy honey mustard, pickles, brioche bun	

DESSERT

WARM CHURRO	11
dulce de leche	
CHOCOLATE CAKE	13
fudge icing, whipped cream	



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!