

# COCKTAILS

**BOTTOMLESS MIMOSAS** 30 (PER GUEST)  
Sparkling wine served with grapefruit, mango, or orange juice (3oz.)

## DOUBLE UP ANY CAESAR +6 (1oz.)

STRAIGHT UP CAESAR 12  
Smirnoff vodka, Tabasco sauce, horseradish, lime juice, Clamato juice, stuffed olives, celery salt rim (1oz.)

DILL-ICIOUS CAESAR 13  
Smirnoff vodka, Tabasco sauce, pickle juice, lime juice, Clamato juice, dill pickle slice, dill salt rim (1oz.)

VEGAN CAESAR 13  
Smirnoff vodka, Tabasco sauce, lime juice, vegan Clamato juice, cucumber wheel, tomato wedge, dill pickle slice, stuffed olive, Extreme green bean, carrot slice, celery stalk, celery salt rim (1oz.)

ESPRESSO MARTINI 15  
Smirnoff vodka, Kahlua, freshly brewed espresso, simple syrup, coffee beans (3oz.)

IRISH COFFEE 13  
Bushmills Irish whiskey, cane sugar, coffee, whipping cream (2½oz.)

## FROZEN DRINKS

PINA COLADA 14  
Malibu rum, pineapple juice & coconut cream (2 oz.)

MARGARITA 14  
Jose Cuervo Silver tequila, Triple Sec, fresh lime juice (2 oz.)

STRAWBERRY DAIQUIRI 14  
Captain Morgan rum, fresh strawberries, fresh lime juice (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 8.75  
5% ABV | TORONTO | 473 ml

BERRY-INFUSED BRICKWORKS CIDERHOUSE, ROSÉ 9.5  
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

NEIPA JACKASS BREWING, SUNKISS 7.5 15  
IBU 18 | 6.5% ABV | CAMBRIDGE

WEST COAST IPA INDIE ALE HOUSE, INSTIGATOR 7.25 15  
IBU 35 | 6.5% ABV | TORONTO

## ROTATIONAL TAPS

RASPBERRY BERLINER WEISSE NICKEL BROOK BREWING CO., JAM STAND 8.5 17  
IBU 3 | 4% ABV | BURLINGTON

AMBER LAGER HOP CITY, BARKING SQUIRREL 7.25 15  
IBU 24 | 5% ABV | BRAMPTON

PALE ALE MILL STREET, TANKHOUSE ORGANIC 7.25 15  
IBU 40 | 5.2% ABV | TORONTO

ELECTROLYTE GOLDEN ALE RALLY BREWING CO., TRAIL BLAZER 7.25 15  
IBU 25 | 4.9% ABV | MUSKOKA

BELGIUM WHEAT MILL STREET, ORGANIC BELGIAN WHITE 7.25 15  
IBU 5 | 5% ABV | TORONTO

AMBER ALE NEW BELGIUM, FAT TIRE 7.25 15  
IBU 22 | 5.2% ABV | ETOBICOKE

NEW ENGLAND IPA NICKEL BROOK BREWING CO., WICKED AWESOME IPA 7.25 15  
IBU 64 | 6.5% ABV | BURLINGTON

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

AMBERALE HENDERSON'S BEST 7.25 15  
IBU 30 | 5.5% 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 SAND POINT, 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

ROSÉ COTES GRIS BLANC, GERARD BERTRAND, FRANCE 13 18 52

PROSECCO ROSÉ DOC JULIET, VENETO, ITALY 12 — 49

## RED WINE

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

MERLOT PAUL SAPIN WINERY, FRANCE 11 16 47

MALBEC LA LINDA, ARGENTINA 11 16 47

CABERNET SAUVIGNON JOLIESSE, CALIFORNIA 13 18 52

SHIRAZ ROSEMOUNT DIAMOND, AUSTRALIA 12 17 49

# BETTER FOR YOU

PINEAPPLE PEACH, KEVITA 7  
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 3.95  
SELECTION OF TEAS 3.95  
SELECTION OF JUICES 4.85

# 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

# POOR HOUSE

Pub and Kitchen

All Day,  
EVERYDAY

DAILY TAP  
\$6 \$12  
(14oz.) (32 oz.)

DAILY SHOT \$5 (1oz.)

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

\$13 DAILY COCKTAIL

Wine Down  
WEDNESDAYS  
1/2 PRICE \$7 POURS (6 oz.)  
BOTTLES

Thorogood  
THURSDAYS  
\$15 ONE BOURBON (1 oz.)  
ONE SCOTCH (1 oz.)  
ONE BEER (14 oz.)

# POOR HOUSE

Pub and Kitchen

## BRUNCH WEEKENDS SERVED FROM 11:00AM - 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
BANANA FRENCH TOAST salted caramel, fresh banana, challah bread, Ontario maple syrup	16
CHICKEN & WAFFLE our famous crunchy fried chicken, waffle, sunny-side egg, hot honey, scallions	23
SMASHED AVOCADO TOAST 2 sunny-side eggs, toasted baguette, pickled onion, feta, garlic aioli, tater tots	19
BRISKET EGGS BENEDICT english muffin, poached egg, chopped bbq brisket, hollandaise, green salad	21
CLASSIC EGGS BENEDICT english muffin, poached egg, peameal bacon, hollandaise, green salad	20

## SIDES

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

**GRUMPY BRUNCH**  
11 AM - 12 PM ALL BRUNCH ITEMS \$13

## PLATE OF THE DAY

SMASH BURGER  
MONDAY \$17\*

TACO TUESDAY \$5.5\*  
Chef's Creation (per taco)

FISH & CHIPS FRIDAY \$18\*  
beer-battered haddock, hand-cut fries, dill tartar sauce

\*with purchase of a beverage

## SHAREABLES

SOUP DU JOUR	9
VEGETABLE GYOZA ♡ ponzu, scallions, sesame seeds	12
DIP DUO 🍷 roasted garlic hummus, crispy chickpeas, olive oil, flatbread, whipped feta, honey, olive oil, pistachio	17
TACOS	7
<b>CHIPOTLE CHICKEN</b> 🌶️ pico de gallo, lime crema, lettuce, feta, coriander	
<b>BAJA FISH TACO</b> guacamole, lettuce, chili aioli, pico de gallo, coriander	
<b>JACKFRUIT AL PASTOR</b> 🌶️ ♡ salsa rojo, guacamole, charred pineapple, coriander	
BUFFALO CAULIFLOWER BITES 🍷 panko-crusted, tossed in Frank's Hot Sauce®, dill ranch drizzle	16
CHICKEN WINGS served with ranch dressing, choice of sauce: Buffalo, BBQ, honey garlic, cajun, hot honey, spicy caesar	19
MASALA CALAMARI 🌶️ chickpea and rice flour coating, garam masala, cilantro, spiced lemon aioli	18
BUTTERMILK CHICKEN TENDERS choice of sauce: Buffalo, BBQ, honey garlic, cajun, hot honey, spicy caesar	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	20
CLASSIC POUTINE ADD sous vide brisket +6   chipotle chicken +5	14
SWEET POTATO FRIES 🍷 chili aioli	12
FRENCH FRIES ♡ 🌶️	9
SPICY EDAMAME ♡ 🌶️ steamed and tossed in sesame soy sauce, chili flakes, maldon salt	10

## SIGNATURE PLATES

FISH & CHIPS beer-battered haddock, hand-cut fries, dill tartar sauce	22
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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	19
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	19
CHEESE BURGER SMASH 2 smash patties, American cheese, lettuce, tomato, secret sauce, pickle, brioche bun	21
CAJUN CHICKEN CLUB cajun chicken, crispy bacon, lettuce, tomato, cheddar, creole mayo	21
FALAFEL SANDWICH 🍷 hummus, tomato, arugula, cucumber, onion, whipped feta, focaccia	19
BUTTERMILK FRIED CHICKEN SANDWICH hot honey, tomato, pickled jalapeño, mayo, lettuce, brioche bun	22

## DESSERT

TIRAMISU lady fingers, coffee, whipped cream	12
WARM CHURRO dulce de leche	11
CHOCOLATE CAKE fudge icing, whipped cream	12



**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!