

POGUE MAHONE

Pub and Kitchen

BRUNCH WEEKENDS & HOLIDAYS SERVED FROM 11:30AM - 3PM

WEEKEND BREAKFAST 2 eggs, bacon, sausage, home fries, toast	19
BREAKFAST CROISSANT SAMMY fried egg, peameal bacon, Swiss cheese, arugula lemon garlic aioli, home fries	20
CINNAMON BUN FRENCH TOAST pecan crumble, apple, caramel	19
CHILAQUILES ROJO 2 fried eggs, salsa rojo, pickled onion, avocado, scallion, jalapeño, tomato sour cream, cilantro	19
AVOCADO TOAST 🥑 poached eggs, multi-grain bread, hummus, pickled onion, crispy chickpeas, balsamic glaze, crumbled feta, sliced red chillies, green salad	19
BREAKFAST POUTINE home fries, fried egg, chopped sausage, cheese curds, mushroom, scallion, gravy	20
CLASSIC EGGS BENEDICT english muffin, poached egg, peameal bacon, hollandaise, green salad	21

SIDES

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

GRUMPY BRUNCH

11:30 AM - 12 PM ALL BRUNCH ITEMS \$15

PLATE OF THE DAY

SMASH BURGER MONDAY \$17*

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

MARGHERITA PIZZA WEDNESDAY \$15*

WING-DAY THURSDAY \$15*
1 LB WINGS

FISH & CHIPS FRIDAY \$20*
beer-battered haddock, hand-cut fries, dill tartar sauce

*with purchase of a beverage

SHAREABLES

SOUP DU JOUR	10
VEGETABLE GYOZA 🥬 ponzu, scallions, sesame seeds	12
DIP DUO 🥄 roasted garlic hummus, crispy chickpeas, olive oil, flatbread, tzatziki, honey, olive oil, pistachio	17
TACOS	
CHIPOTLE CHICKEN 🌶️ pico de gallo, lime crema, lettuce, feta, coriander	7
BAJA FISH TACO guacamole, lettuce, chili aioli, pico de gallo, coriander	8
JERKED MUSHROOM 🌿 pickled red cabbage, pineapple salsa, vegan cilantro aioli	7
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	21
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	18.5
NACHOS 🌶️ 🌿 tortilla chips, 3 cheese blend, jalapeños, pickled onion, tomato salsa, beans, sour cream, pico de gallo, scallions ADD sous vide brisket +6 chipotle chicken +5 guacamole + 4	22
CLASSIC POUTINE ADD sous vide brisket +6 chipotle chicken +5	14
SWEET POTATO FRIES 🍠 chili aioli	12
FRENCH FRIES 🍟 🌿 gravy +3 curry sauce +3	10

SALADS & BOWLS

ADD chicken +8 salmon+13 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	21
BEET & GOAT CHEESE SALAD heritage greens blend, candied pecans, 🥒 🌿 vinaigrette, honey	18
CLASSIC CAESAR fresh grated parmesan, croutons, bacon, house dressing, lemon	18

🌿 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.

HANDHELDS SERVED WITH FRESH HAND-CUT FRIES

SUB side greens +3 side Caesar +3 sweet potato fries +3 classic poutine +5 gluten free bun +2 bacon +2 cheese +2	
CHEESE BURGER SMASH 2 smash patties, American cheese, lettuce, tomato, secret sauce, pickle, brioche bun	22
TEX MEX SMASH 2 smash patties, American cheese, lettuce, bbq sauce, fried jalapeno, bacon, brioche bun	24
POGUES SMASH BURGER 2 smash patties, Swiss cheese, lettuce, mushroom, caramelized onion, grainy mustard, brioche bun	25
FALAFEL SANDWICH 🥒 garlic hummus, tomato, arugula, cucumber, pickled red onion, tzatziki, focaccia	22
SOUTHERN FRIED CHICKEN SANDWICH creamy coleslaw, spicy honey mustard, pickles, brioche bun	23
CAJUN CHICKEN CLUB cajun chicken, crispy bacon, lettuce, tomato cheddar,, creole mayo, herb focaccia	25

PIZZA

OUR DOUGH IS POOLISH! POOLISH 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 | VEGAN CHEESE +2
AWESOMESAUCE FOR DIPPING +2.5**

Prepared by mixing equal parts of awesome and amazing ingredients.
choose from: lemon dill ranch, garlic parmesan aioli

MARGHERITA 🍕 basil, mozzarella, tomato sauce	18
PEPPERONI mozzarella, tomato sauce, olive oil	21.5
HOT HONEY pepperoni, jalapeño, mozzarella, tomato sauce	22.5
CHICKEN ALFREDO cream sauce, spinach, mushrooms, mozzarella	24
CANADIAN bacon, mushrooms, peppers, mozzarella, pepperoni, tomato sauce	24

SIGNATURE PLATES

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

WARM CHURRO dulce de leche	12
CHOCOLATE CAKE fudge icing, whipped cream	13