

# 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	
<b>CHIPOTLE CHICKEN</b> 🌶️ pico de gallo, lime crema, lettuce, feta, coriander	7
<b>BAJA FISH</b> guacamole, lettuce, chipotle aioli, pico de gallo, coriander	8
<b>CAULIFLOWER</b> 🍷 pineapple salsa, hot-honey, ranch sauce, slaw	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, mild 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, mild 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 brisket +6   chipotle chicken +5   guacamole +4   cheese +3	22
TRADITIONAL IRISH SPICE BAG crispy chicken & chips, tossed with sautéed red & green peppers, onions, chilli peppers, and a savoury spice blend, served in a paper bag with pub-made curry dipping sauce	18
CLASSIC POUTINE ADD brisket +6   chipotle chicken +5   gravy +3   cheese curd +3	14
SWEET POTATO FRIES 🍷🌶️ chipotle aioli	12
FRENCH FRIES 🍷🌶️ ADD gravy +3   cheese curd +3	10

## PLATE OF THE DAY

SMASH BURGER MONDAY \$17\*

TACO TUESDAY \$6\*

Chef's Creation (per taco)

MARGHERITA PIZZA WEDNESDAY \$15\*

WING-DAY THURSDAY \$15 FOR 1LB\*

FISH & CHIPS FRIDAY \$20\*

beer-battered haddock, hand-cut fries, dill tartar sauce

\*with purchase of a beverage

# POGUE MAHONE

Pub and Kitchen

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

**\$32** BOTTOMLESS MIMOSAS  
PER GUEST Bottomless service for 1.5 hours

WEEKEND BREAKFAST 2 eggs, bacon, sausage, home fries, toast	19
HANG OVER SMASHED BURGER fried egg, peameal bacon, swiss cheese, chipotle aioli, hollandaise, fries	25
CINNAMON BUN FRENCH TOAST 🍷 pecan crumble, apple, caramel	19
SHAKSHUKA AVOCADO TOAST 🍷 sunny eggs, tomato sauce, smashed avocado, feta, ancient grain bread, 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 \$15

11:30 AM - 12 PM ALL BRUNCH ITEMS

## 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 🌶️🍷 falafel, crunchy kale, shaved brussels sprouts, carrots, red cabbage, crisp cucumber, avocado, hummus, toasted sunflower seeds, lemon miso tahini dressing	21
BEEF & GOAT CHEESE SALAD 🍷🌶️ heritage greens blend, candied pecans, chive vinaigrette, honey	18
CLASSIC CAESAR fresh grated parmesan, croutons, bacon, house dressing, lemon	18
CHIPOTLE CHICKEN & ROASTED CORN SALAD 🌶️ grilled chipotle marinated chicken, roasted corn, black beans, red pepper, pickled red onion, romaine, creamy cilantro dressing	22

## HANDHELDS SERVED WITH 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, caramelised onion, grainy mustard, brioche bun	25
GRILLED PORTOBELLO BURGER 🍷 marinated portobello mushroom, smashed avocado, caramelised onion, arugula, brioche bun, sweet potato fries	25
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
CANADIAN bacon, mushrooms, peppers, mozzarella, pepperoni, tomato sauce	24

## SIGNATURE PLATES

FISH & CHIPS beer-battered cod, fries, dill tartar sauce, coleslaw	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.

All alcohol service is conducted in compliance to smart serve guidelines.  
We reserve the right to stop service as necessary and as required by provincial law