

# COCKTAILS

## FROZEN SECTION

MEXICAN BULLDOG MARGARITA (2 oz.) Jose Cuervo Silver, triple sec, lime juice and a upside-down Corona	21
FROZEN MARGARITAS (2 oz.) Lime, Blue Raspberry, Watermelon, Mango Upgrade your Marg +2.99 Teremana Tequila   +4.99 Casamigos Tequila	14
FROZEN BLUE-RASPBERRY LEMONADE Smirnoff vodka, blue raspberry, lemonade (2 oz.)	14
FROZEN PEACH LEMONADE Smirnoff vodka, peach puree and lemonade (2 oz.)	14
FROZEN PINA COLADA Malibu rum, pineapple juice, coconut cream (2 oz.)	14
FROZEN STRAWBERRY DAIQUIRI Captain Morgan rum, strawberries, fresh lime & lemon juice (2 oz.)	14

JALAPENO MARGARITA Jose Cuervo tequila, triple sec, fresh lime juice, jalapeno infused syrup, jalapeno and Tajin (2 oz.)	14
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COCONUT MOJITO Captain Morgan coconut rum, mint, limes, sparkling water (2 oz.)	14
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BLUE HAWAIIAN Captain Morgan rum, blue curaçao, cream of coconut, pineapple juice (2 oz.)	14
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ROSÉ LEMON SANGRIA GLASS (5 oz.) 14   PITCHER (8 oz.) 32 Rosé wine, Smirnoff vodka, frozen lemonade, fresh strawberries	
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CRYSTAL HEAD ON THE BEACH Crystal Head vodka, peach schnapps, orange juice, cranberry juice (2 oz.)	14
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MEZCAL MULE Sombra Mezcal, fresh lime juice, ginger beer (2 oz.)	14
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# HARD SELTZERS

WHITE CLAW HARD SELTZER 5% / 1 g carb / 1 g sugar / 100 calories / 473 ml BLACK CHERRY / WATERMELON	9.5
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SANDBAGGER HARD SELTZER 5% / 1 g carb / 1 g sugar / 100 calories / 473 ml LEMON / BOYSENBERRY	9
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CUTWATER TEQUILA PALOMA 7% / 17 g carb / 17 g sugar / 212 calories / 355 ml GRAPEFRUIT	9.5
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# I CAN'T DE-CIDER

GLUTEN-FREE CIDER SPY CIDER HOUSE, GOLDEN EYE 6% ABV   THE BLUE MOUNTAINS   473 ml	9.5
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BLACKCURRANTINFUSED SPY CIDER HOUSE, CRIMSON TIDE 5% ABV   THE BLUE MOUNTAINS   473 ml	9.5
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# WHAT'S ON TAP

## GUEST TAPS

		SLEEVE 14 oz.	STEIN 32 oz.	PITCHER 60 oz.
ENGLISH PALE AMBER ALE	COLLINGWOOD, KINGPOST IBU 40   5.8% ABV   COLLINGWOOD	7.25	15	26
LAGERED PALE	COLLINGWOOD, LAZY BEAR IBU 20   4.8% ABV   COLLINGWOOD	7.25	15	26
FRUITED WHEAT	MILL STREET, ORANGE CITRUS WHEAT IBU 16   5% ABV   TORONTO	7.25	15	26
HAZY IPA	MILL STREET, HAZE PHAZE IPA IBU 45   6.2% ABV   ETOBICOKE	7.25	15	26
LAGER	CORONA EXTRA (18oz.) IBU 13   4.8% ABV   BRACEBRIDGE	13	19	29
NEW ENGLAND IPA	BEAU'S JUICED AF IBU 30   6.5% ABV   VANKLEEK HILLS	7.25	17	26

## —ROTATIONAL TAPS—

RASPBERRY SOUR	NICKEL BROOK BREWING CO., JAM STAND IBU 3   4% ABV   BURLINGTON	8.5	17	31
AMBER LAGER	HOP CITY, BARKING SQUIRREL IBU 24   5% ABV   BRAMPTON	7.25	15	26
PALE ALE	MILL STREET, TANKHOUSE ORGANIC IBU 40   5.2% ABV   TORONTO	7.25	15	26
LAGER	MILL STREET, ORIGINAL ORGANIC IBU 11   4.2% ABV   TORONTO	7.25	15	26
PILSNER	STEAM WHISTLE IBU 22   5% ABV   TORONTO	7.25	15	26
IPA	ALEXANDER KEITH'S IPA IBU 20   5% ABV   HALIFAX	7.75	16	27
IPA	GOOSE ISLAND, IPA IBU 55   5.9% ABV   CHICAGO	7.75	16	27
LAGER	STELLA ARTOIS, PREMIUM LAGER (18oz.) IBU 24   5% ABV   BELGIUM	13		
LAGER	BUDWEISER, PREMIUM LAGER IBU 7   5% ABV   LONDON	7.25	15	26
LIGHT LAGER	MICHELOB ULTRA 4% ABV   TORONTO	7.75	16	27
STOUT	GUINNESS (18oz.) IBU 18   4.2% ABV   DUBLIN	11.5		
DRY CIDER	BRICKWORKS CIDERHOUSE, BATCH:1904 5% ABV   TORONTO	9		
VODKA LEMONADE	COTTAGE SPRINGS, RASPBERRY (16oz) 5% ABV   ONTARIO	9.25		35

# TIME FOR WINE

## WHITE WINE

	6 oz.	9 oz.	Bottle
CHARDONNAY PELLER ESTATES, VQA	12	16	45
PINOT GRIGIO DELLE VENEZIE, TAVERNELLO DOC, ITALY	12	16	45
CHARDONNAY BERINGER, MAIN & VINE, CALIFORNIA	12	16	45
SAUVIGNON BLANC PELLER FAMILY RESERVE, VQA	12	16	45
PROSECCO LAZZARA, HENRY OF PELHAM, VQA	12	—	45

## ROSÉ WINE

	6 oz.	9 oz.	Bottle
ROSÉ GOOD NATURED, VQA, NIAGARA	12	16	45
ROSÉ COTES GRIS BLANC, GERARD BERTRAND, FRANCE	13	17	47
PROSECCO ROSÉ DOC JULIET, VENETO, ITALY	12	—	45

## RED WINE

	6 oz.	9 oz.	Bottle
CABERNET MERLOT PELLER ESTATES, VQA	12	16	45
MALBEC LA LINDA, ARGENTINA	12	16	45
CABERNET SAUVIGNON BERINGER, MAIN & VINE, CALIFORNIA	12	16	45
SHIRAZ ROSEMOUNT DIAMOND, AUSTRALIA	12	16	45

# BETTER FOR YOU

PINEAPPLE PEACH, KEVITA MASTERBREW KOMBUCHA 450ML	7
 LIME LEMONGRASS 340ML	7
 ULTRAVIOLET 340ML	7
NON-ALC. BLONDE ALE INSTEAD BLONDE ALE TORONTO   355 ml	8
NON-ALC. IPA INSTEAD IPA TORONTO   355 ml	8
NON-ALC. LAGER CORONA SUNBREW 0.0% ABV   MEXICO   330 ml	6
AMERICANO	4.85
ESPRESSO	SINGLE 4.25 DOUBLE 5
LATTE	6
CAPPUCCINO	5.5
FRESH BREWED COFFEE / SELECTION OF TEAS	3.95
SELECTION OF JUICES	4.85

# ZERO PROOF

FROZEN STRAWBERRY LEMONADE Lemonade, strawberries	7
PINEAPPLE DELIGHT Pineapple juice, coconut milk	7
NON- PEACH BERRY BELLINI Peach purée, ginger ale, fresh blueberries, fresh strawberries	7

# POGUE MAHONE

Pub and Kitchen

All Day,  
EVERYDAY

## DAILY TAP

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

DAILY SHOT \$6 (1oz.)

## DAILY WINE

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

\$13 DAILY COCKTAIL

Wine Down

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

Thorogood

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

## SATURDAY & SUNDAY

11:30am-3pm

\$32 BOTTOMLESS MIMOSA

# POGUE MAHONE

Pub and Kitchen

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

WEEKEND BREAKFAST	17
2 eggs, bacon, sausage, tater tots, toast	
HANGOVER SANDWICH	19
sunny-side egg, bacon, smashed avocado, American cheese, 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, green salad	
AVOCADO TOAST	19
poached eggs, multi-grain bread, hummus, pickled onion, crispy chickpeas, balsamic glaze, crumbled feta, sliced red chillies, green salad	
BRISKET EGGS BENEDICT	20
english muffin, poached egg, chopped bbq brisket, hollandaise, green salad	
CLASSIC EGGS BENEDICT	19
english muffin, poached egg, peameal bacon, hollandaise, green salad	

## 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\*

FISH & CHIPS FRIDAY \$20\*

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

\*with purchase of a beverage

✓ 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.

## SHAREABLES

SOUP DU JOUR	10
VEGETABLE GYOZA	12
ponzu, scallions, sesame seeds	
DIP DUO	17
roasted garlic hummus, crispy chickpeas, olive oil, flatbread, tzatziki, honey, olive oil, pistachio	
TACOS	
<b>CHIPOTLE CHICKEN</b>	7
pico de gallo, lime crema, lettuce, feta, coriander	
<b>BAJA FISH TACO</b>	8
guacamole, lettuce, chili aioli, pico de gallo, coriander	
<b>JERKED TOFU</b>	7
pickled red cabbage, pineapple salsa, vegan cilantro aioli	
BUFFALO CAULIFLOWER BITES	16
panko-crust, tossed in Frank's Hot Sauce®, dill ranch drizzle	
CHICKEN WINGS	19.5
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	
ADD fries +5	
NACHOS	20
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	10

## 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	20
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	



**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!

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

## PIZZA

OUR DOUGH IS POLISH! POLISH 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  
AWESOMESAUCE FOR DIPPING +2.5**

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

MARGHERITA	17
basil, mozzarella, tomato sauce	
PEPPERONI	21
mozzarella, tomato sauce, olive oil	
HOT HONEY	22
pepperoni, jalapeño, mozzarella, tomato sauce	
CHIPOTLE CHICKEN	23
pineapple, peppers, red onion, mozzarella	
CANADIAN	23
bacon, mushrooms, peppers, mozzarella, pepperoni, tomato sauce	

## SIGNATURE PLATES

FISH & CHIPS	23
beer-battered haddock, hand-cut fries, dill tartar sauce	

## DESSERT

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