

POGUE MAHONE

Pub and Kitchen

BRUNCH WEEKENDS & HOLIDAYS SERVED FROM 11:30AM - 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`	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.

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!

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	
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	
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
chipotle aioli	
FRENCH FRIES 🌿 🌾	9
SPICY EDAMAME 🌿 🌾	10
steamed and tossed in sesame soy sauce, chili flakes, maldon salt	

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	22
2 smash patties, American cheese, lettuce, tomato, secret sauce, pickle, brioche bun	
SEARED TUNA SANDWICH	25
arugula, avocado, pickled onion, tomato, lemon garlic aioli, focaccia	
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	

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	
GREEK 🥄	19
marinated feta, kalamata olives, heirloom tomatoes, cucumber, red onion, sumac oregano vinaigrette	

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 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	
GARDEN 🥄	22
feta, red onion, sundried tomato, confit garlic, arugula, olive oil	

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	