

# POGUE MAHONE

Pub and Kitchen

## SHAREABLES

SOUP DU JOUR	10
VEGETABLE GYOZA 🍣 ponzu, scallions, sesame seeds	12
DIP DUO 🍷 roasted garlic hummus, crispy chickpeas, olive oil, flatbread, tzatiki, honey, olive oil, pistachio	17
TACOS	
<b>CHIPOTLE CHICKEN</b> 🌶️ pico de gallo, lime crema, lettuce, feta, coriander	7
<b>BAJA FISH TACO</b> guacamole, lettuce, chili aioli, pico de gallo, coriander	8
<b>JERKED MUSHROOM</b> 🌶️🌱 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
CRISPY BRUSSEL SPROUTS 🍷🌶️ candied pecans, parmesan, balsamic vinaigrette	15
SPINACH AND ARTICHOKE DIP 🍷 three cheese blend, pita, tortilla chips	18

## 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
POGUE MAHONE BURGER 2 smash patties, Swiss cheese, lettuce, mushroom, caramelised 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

## SIGNATURE PLATES

FISH & CHIPS beer-battered haddock, hand-cut fries, dill tartar sauce	24
VEGAN VERMICELLI NOODLES 🌱🌶️ soy sesame dressing, tofu, cabbage, green onion, carrots, mushrooms, ginger, garlic, red chili pepper	19
CHICKEN TIKKA MASALA basmati rice, flatbread, raita, cilantro	24
PAN SEARED SALMON 🌶️ herb mashed potato, seasonal vegetables, parsley	32
HOMEMADE MEATLOAF Ontario beef & pork, Yukon mashed potato, seasonal vegetables, brown sugar & dijon BBQ glaze	25
HONEY SESAME CHICKEN LO MEIN crispy chicken, carrots, bell pepper, baby spinach, broccoli, sweet & spicy sauce, honey drizzle, sesame seed	24
CHICKEN, KALE, & BACON POT PIE bacon, potato, carrot, onion, wrapped in homestyle pastry, served with beet & goat cheese salad	25

## DESSERT

RASPBERRY & GREEK YOGURT CHEESECAKE whipped cream, raspberry coulis	13
WARM CHURRO dulce de leche	12
CHOCOLATE CAKE fudge icing, whipped cream	13

🌱 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+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, chive vinaigrette, honey	18
CLASSIC CAESAR fresh grated parmesan, croutons, bacon, house dressing, lemon	18

## 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, mushroom, spinach, mozzarella	24
CANADIAN bacon, mushrooms, peppers, mozzarella, pepperoni, tomato sauce	24

## 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