POGUE MAHONE
Pub and Kitchen

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 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 jalapeño, bacon, brioche bun

POGUE MAHONE BURGER 25
2 smash patties, Swiss cheese, lettuce, mushroom, caramelised onion, grainy mustard, brioche bun

GRILLED PORTOBELLO BURGER 25
marinated portobello mushroom, smashed avocado, caramelised onion, arugula, brioche bun, sweet potato fries

SOUTHERN FRIED CHICKEN SANDWICH 23
creamy coleslaw, spicy honey mustard, pickles, brioche bun

CAJUN CHICKEN CLUB 25
cajun chicken, crispy bacon, lettuce, tomato, cheddar, creole mayo, herb focaccia

SIGNATURE PLATES

FISH & CHIPS 24
beer-battered cod, fries, dill tartar sauce, coleslaw

PAN SEARED SALMON 32
herb mashed potato, seasonal vegetables, parsley, dill crema

HONEY SESAME CHICKEN LO MEIN 24
crispy chicken, carrots, bell pepper, baby spinach, broccoli, sweet & spicy sauce, honey drizzle, sesame seed

CHICKEN, KALE, & BACON POT PIE 25
bacon, potato, carrot, celery, onion, green peas, puff pastry served with beet & goat cheese salad

ZEN BOWL 20
kale, snow pea, pineapple, red pepper, garlic, mushroom, red onion, scallion, brown rice, sesame seed, soy-ginger sauce, sriracha

ADD chicken +8 | salmon+13 | falafel(5) +7 | egg +1.5

FROM SMALL GATHERINGS TO BIG CELEBRATIONS
WE'VE GOT YOUR CATERING COVERED.
REACH OUT AT INFO@FABCATERING.CA

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, tzatiki, honey, olive oil, pistachio

TACOS

CHIPOTLE CHICKEN 7
pico de gallo, lime crema, lettuce, feta, coriander

BAJA FISH 8
guacamole, lettuce, chipotle aioli, pico de gallo, coriander

CAULIFLOWER 7
pineapple salsa, hot-honey, ranch sauce, slaw

BUFFALO CAULIFLOWER BITES 17
panko-crusted, tossed in Frank's Hot Sauce®, dill ranch drizzle

BRUSCHETTA DIP 16
ricotta, cream cheese, grape tomato, basil, garlic, balsamic glaze, evoo, rosemary crostini

COCONUT SHRIMP 16
crispy coconut-crusted shrimp, spiced curry aioli, mango chutney, lime

CHICKEN WINGS 21
served with ranch dressing, choice of sauce:
Buffalo, mild BBQ, honey garlic, cajun, hot honey, spicy caesar

CRISPY THAI CALAMARI 19
marinated in a coconut red curry, chili, lime, red curry aioli

BUTTERMILK CHICKEN TENDERS & FRIES 20
choice of sauce:
Buffalo, mild BBQ, honey garlic, cajun, hot honey, spicy caesar

NACHOS 22
tortilla chips, 3 cheese blend, jalapeños, pickled onion, tomato salsa, beans, sour cream, pico de gallo, scallions
ADD meat sauce +6 | chipotle chicken +5 | guacamole +4 | cheese +3

TRADITIONAL IRISH SPICE BAG 18
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

CLASSIC POUTINE
beef gravy, Quebec cheese curds, green onion 14
ADD meat sauce +6 | chipotle chicken +5 | gravy +3 | cheese curd +3

SWEET POTATO FRIES 12
chipotle aioli

FRENCH FRIES 10
gravy +3 | cheese curd +3

SALADS & BOWLS

ADD chicken +8 | salmon+13 | falafel (5) +7

SALMON POKE BOWL 25
sushi rice, cucumbers, carrots, avocado, radish, jalapeño, pickled ginger, wasabi miso mayo, marinated salmon

FALAFEL HIPPIE BOWL 21
falafel, crunchy kale, shaved brussels sprouts, carrots, red cabbage, crisp cucumber, avocado, hummus, toasted sunflower seeds, lemon miso tahini dressing

BEET & GOAT CHEESE SALAD 18
heritage greens blend, candied pecans, chive vinaigrette, honey

CLASSIC CAESAR 18
fresh grated parmesan, croutons, bacon, house dressing, lemon

CHIPOTLE CHICKEN & ROASTED CORN SALAD 22
grilled chipotle marinated chicken, roasted corn, black beans, red pepper, pickled red onion, romaine, creamy cilantro dressing

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 18
basil, mozzarella, tomato sauce

PEPPERONI 21.5
mozzarella, tomato sauce, olive oil

HOT HONEY 22.5
pepperoni, jalapeño, mozzarella, tomato sauce

CANADIAN 24
bacon, mushrooms, peppers, mozzarella, pepperoni, tomato sauce

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 cod, fries, dill tartar sauce, coleslaw
*with purchase of a beverage