

COCKTAILS

FROZEN SECTION

MEXICAN BULLDOG MARGARITA (2 oz.) Jose Cuervo Silver, triple sec, lime juice and a upside-down Coronita	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
COCONUT MOJITO Captain Morgan coconut rum, mint, limes, sparkling water (2 oz.)	14
BLUE HAWAIIAN Captain Morgan rum, blue curacao, cream of coconut, pineapple juice (2 oz.)	14
ROSÉ LEMON SANGRIA GLASS (5 oz.) 14 PITCHER (8 oz.) 32 Rosé wine, Smirnoff vodka, frozen lemonade, fresh strawberries	
CRYSTAL HEAD ON THE BEACH Crystal Head vodka, peach schnapps, orange juice, cranberry juice (2 oz.)	14
MEZCAL MULE Sombra Mezcal, fresh lime juice, ginger beer (2 oz.)	14

HARD SELTZERS

WHITE CLAW HARD SELTZER 5% / 1 g carb / 1 g sugar / 100 calories / 473 ml BLACK CHERRY / WATERMELON	9.5
SANDBAGGER HARD SELTZER 5% / 1 g carb / 1 g sugar / 100 calories / 473 ml LEMON / BOYSENBERRY	9
CUTWATER TEQUILA PALOMA 7% / 17 g carb / 17 g sugar / 212 calories / 355 ml GRAPEFRUIT	9.5

I CAN'T DE-CIDER

GLUTEN-FREE CIDER SPY CIDER HOUSE, GOLDEN EYE 6% ABV THE BLUE MOUNTAINS 473 ml	9.5
BLACKCURRANT-INFUSED SPY CIDER HOUSE, CRIMSON TIDE 5% ABV THE BLUE MOUNTAINS 473 ml	9.5

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
HAZY IPA	MILL STREET, HAZE PHAZE IPA IBU 45 6.2% ABV ETOBICOKE	7.25	15	26
FRUITED WHEAT	MILL STREET, ORANGE CITRUS WHEAT IBU 16 5% ABV TORONTO	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
AGER	MILL STREET, ORIGINAL ORGANIC IBU 11 4.2% ABV TORONTO	7.25	15	26
ILSNER	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
SALVIGNON 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	47
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 \$9 POURS BOTTLES (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

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	
CHIPOTLE CHICKEN 🌶️ pico de gallo, lime crema, lettuce, feta, coriander	7
BAJA FISH TACO guacamole, lettuce, chili aioli, pico de gallo, coriander	8
JERKED TOFU 🌱 pickled red cabbage, pineapple salsa, vegan cilantro aioli	7
BUFFALO CAULIFLOWER BITES 🍷 panko-crusted, tossed in Frank's Hot Sauce®, dill ranch drizzle	16
CHICKEN WINGS served with ranch dressing, choice of sauce: Buffalo, BBQ, honey garlic, cajun, hot honey, spicy caesar	19.5
CRISPY THAI CALAMARI 🌶️ marinated in a coconut red curry, chili, lime, red curry aioli	18
BUTTERMILK CHICKEN TENDERS choice of sauce: Buffalo, BBQ, honey garlic, cajun, hot honey, spicy caesar ADD fries +5	18
NACHOS 🍷 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	20
CLASSIC POUTINE ADD sous vide brisket +6 chipotle chicken +5	14
SWEET POTATO FRIES 🍷 chili aioli	12
FRENCH FRIES 🌱 garlic butter, grainy mustard	10
BIG SOFT PRETZEL garlic butter, grainy mustard cheese sauce +2	12
SPINACH AND ARTICHOKE DIP 🍷 three cheese blend, pita, tortilla chips	18

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 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	22

SIGNATURE PLATES

FISH & CHIPS beer-battered haddock, hand-cut fries, dill tartar sauce	23
VEGAN VERMICELLI NOODLES 🌱 soy sesame dressing, tofu, cabbage, green onion, carrots, mushrooms, ginger, garlic, red chili pepper	19
CHICKEN, KALE & BACON POT PIE bacon, potatoes, carrots, onions, wrapped in homestyle pastry, served with pub greens salad	21
72 HR. SOUS VIDE BRISKET herb mashed potato, seasonal vegetables, parsley, gravy	29
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

DESSERT

RASPBERRY & GREEK YOGURT CHEESECAKE whipped cream, raspberry coulis	13
WARM CHURRO dulce de leche	11
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+12 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	20
GREENS 🌱 heritage lettuce blend, grapes, candied seeds, tomatoes, goat cheese, chive vinaigrette	16
CLASSIC CAESAR fresh grated parmesan, croutons, bacon, house dressing, lemon	17

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



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!

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