

POGUE MAHONE

Pub and Kitchen

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 TACO	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-crusting 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	18.5
choice of sauce: Buffalo, mild BBQ, honey garlic, cajun, hot honey, spicy caesar ADD fries +5	
NACHOS 🍷 🌱	22
tortilla chips, 3 cheese blend, jalapeños, pickled onion, tomato salsa, beans, sour cream, pico de gallo, scallions ADD brisket +6 chipotle chicken +5 guacamole +4 cheese +3	
CLASSIC POUTINE	14
ADD brisket +6 chipotle chicken +5 gravy +3 cheese curd +3	
SWEET POTATO FRIES 🍷 🌱	12
chipotle aioli	
FRENCH FRIES 🌱 🌱	10
gravy +3 cheese curd +3	

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	
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, onion, wrapped in homestyle 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.

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