

# THE PUB

food & drink

**DOMESTIC** 12oz 5.31 - 16oz 5.97 - 60oz 19.69



Canadian



Budweiser



Bud Light



Coors Light

**PREMIUM** 12oz 5.75 - 16oz 7.08 - 60oz 21.02



Coors  
Banquet



Rolling Rock



Rickard's Red



Shock Top



Mill St.  
Organic



Creemore  
Springs

**IMPORT** 12oz 5.97 - 20oz 8.19 - 60oz 21.68



Strongbow



Lagunitas



Guinness



Harp



Kilkenny



Stella Artois

Wellington Cask



12 oz 5.97  
20 oz 8.19  
60 oz 21.68

**BRITISH SPECIALITY PUB PINTS** 20oz 8.19

**Lager & Lime** – Harp & Rose's Lime Cordial

**Black Velvet** – Strongbow layered under Guinness

**Snakebite** – Harp & Strongbow

**Half & Half** – Harp layered under Guinness

**Bowbina** – Strongbow & Ribena

**Black & Blood** – Guinness & Ribena

## INSPIRED COCKTAILS

### THE BRAMBLE

1.5oz 8.30

Gordon's Gin combined with blackberry liquor, simple syrup & lemon juice for a memorable combination.

### TOM COLLINS

1.5oz 8.52

A classic made with Tanqueray Gin, simple syrup, lemon juice and soda.

### MR. STAIR

1.5oz 8.30

Delicious combination of Eau De Vie Pear liquor, Elderflower liqueur, lemon, cucumber & simple syrup finished with a dash of orange bitters.

### SLOE GIN FIZZ

1.5oz 8.30

Hayman's Sloe Gin, Gordon's Gin, lemon juice, simple syrup with a splash of soda. It's magic in a glass.

### WINSTON WALKER

1.5oz 8.52

Mmmmmmm, Johnnie Walker Black, lemon juice, simple syrup & a touch of marmalade.

### PIMM'S STRAWBERRY

1.5oz 8.52

Fresh strawberry, strawberry puree, lemonade & mint finished with a generous portion of Pimm's.

### REGENT'S PUNCH

1.5oz 8.52

Prosecco, brandy, Captain Morgan Rum, Bing cherry, cold pressed green tea, simple syrup & pineapple juice.

### CLASSIC T&T

1.5oz 8.30

The classic combination of tonic water & Tanqueray Gin. Introduced by the British East India Company.

### OLD FASHIONED

1.5oz 8.30

Bulleit Bourbon, orange bitters & sugar complimented with orange & cherry.

### APEROL SPRITZ

1.5oz 8.52

The 1950(s) Venetian inspired combination of Prosecco and Aperol, finished with soda water.

### NEGRONI

1.5oz 8.30

Sweet Vermouth, Gordon's Gin & Campari "The bitters are excellent for the liver, the gin is bad for you. They balance each other." – Orson Welles

### PAPER PLANE

1.5oz 8.30

Bulleit Bourbon, Aperol & Amaro Nonino Quintessentia shaken with simple syrup & lemon juice.

### FRENCH 75

1.5oz 8.52

A World War I favourite of Tanqueray Gin, simple syrup & lemon juice finished with Prosecco.

### SAZERAC

1.5oz 8.52

Crown Royal, Peychaud's and Angostura bitters with simple syrup finished by a spritz of Absinthe.

### MINT JULEP

1.5oz 8.52

An eighteenth century classic made with Bulleit Bourbon, simple syrup & mint perfectly melded.

### HARVEY WALLBANGER

1.5oz 8.30

Fresh-squeezed orange juice combined with Galliano & Smirnoff Vodka, excellent.

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## THE PUB APPETIZERS

### SMOKED SALMON PLATTER \$12.99

Atlantic salmon accompanied by caper, lemon, pickled onion, Dijon mustard & toasted crostini.

### ARTISAN CHEESE PLATE \$14.50

An assortment of local fine cheese combined with grilled baguette. Great to share or not.... Bring on the wine.

### THE PUB POUTINE \$9

Fresh-cut fries topped with English Cheddar, cheese curds and house-made beef gravy. Add Montreal smoked meat \$2

### HOUSE CRISPS \$7.50

Tasty fried kettle chips lightly sea salted with chipotle aioli. Tossed in house curry blend or dill pickle seasoning Add \$1

### PLOUGHMAN'S PLATTER \$16.50

A variety of local artisan cheese, trio of cured meat, pickled onion, deli mustard & mango chutney with grilled baguette.

### TEMPURA VEGETABLES \$10.50

A shareable plate of snap peas, broccoli, cauliflower, peppers, and zucchini, served with a honey soy sauce.

### THE PUB PRETZEL \$8

Fresh-baked pretzels topped with sea salt, served with cheese sauce and deli mustard.

### SPICY GARLIC SHRIMP \$12

Atlantic tiger shrimp sautéed and tossed in house garlic butter & red pepper chili flake accompanied by grilled baguette.

### BEEF SLIDERS(3) \$13.50

Angus house beef sliders on locally baked bun crowned with cheddar, lettuce, tomato & pickle.

### SPINACH DIP \$13.50

Lightly baked cream cheese, spinach & garlic served with warm flatbread, nacho chips and veggies.

### CURRY FRITES \$8

Fresh-cut fries seasoned with our own curry spice blend, served with garlic aioli

### CRISPY CALMARI \$12.50

Lightly dusted and seasoned calamari fried to perfection complimented with mango chutney & house seafood sauce.

### DUO PICKLE SPEARS \$9.99

A pickle lover's dream! Seasoned pickle spears on a bed of PICKLE FRIES! Fried to perfection; accompanied by classic ranch.

### PIGS IN A BLANKET (4) \$9.99

An English classic, Guinness braised sausage wrapped in puff pastry and baked to a golden brown.

## 1/2 PRICE APPETIZERS EVERYDAY 2PM - 5PM

With beverage purchase

## PUB SOUP & SALADS

### ENGLISH ALE & ONION SOUP \$6.99

Caramelized onions in a beef stock, topped with English Cheddar and house seasoned crouton.

### COBB SALAD \$13

Iceberg lettuce with tomato, cucumber, blue cheese, hard-boiled egg, bacon & shaved turkey accompanied by classic ranch dressing

### GARDEN SALAD \$11.50

Iceberg lettuce, tomato, cucumber, carrot, peppers, onion & cheddar served with champagne vinaigrette.

### BEET & SPINACH SALAD \$12.50

A bed of spinach crowned with beet wedges, red onion, candied pecan, grape tomato & goat cheese tossed in our lemon-honey vinaigrette.

### CAESAR SALAD \$12.50

Romaine lettuce tossed in our Caesar dressing, topped with croutons, bacon bits and shaved Parmesan.

Add chicken \$5.50 - Add smoked salmon \$5.50

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## THE PUB BURGERS

All burgers are served with your choice of fresh cut fries or house crisps.

Substitute Garden Salad, Caesar Salad or Sweet Potato Fries for \$2. Substitute Pickle Fries or Poutine for \$3

All beef burgers are made fresh from 100% AAA Canadian Angus Beef

### CLASSIC \$12.49

Our house-made burger topped with lettuce, tomato, onions and pickle

### ENGLISH CHEDDAR \$13.49

Our house-made burger topped with English Cheddar, lettuce, tomato, onions and pickle

### DELUXE \$14.99

Our house-made burger topped with English Cheddar, smoked bacon, sautéed onions, sautéed mushrooms, lettuce, tomato, onions and pickle

### THE VEGETARIAN \$12.99

A vegan, gluten-free burger made with beets. Topped with caramelized onions, lettuce, tomato, red onions and pickle. Served on a gluten-free bun.

### CURRY CHICKEN \$14.99

Fresh chicken breast dusted with madras curry, grilled to perfection, topped with mango chutney, garlic mayonaise, lettuce, tomato and onion.

## 1/2 PRICE SANDWICHES

WEDNESDAY ALL DAY

With beverage purchase

## THE EARL OF SANDWICHES

All sandwiches are served with your choice of fresh cut fries or house crisps. Substitute Garden Salad, Caesar Salad or Sweet Potato Fries for \$2. Substitute Pickle Fries or Poutine for \$3

All our bread is baked daily locally

### CLASSIC REUBEN \$13.99

Our chef's fav. Smoked meat, house sauerkraut, Swiss cheese, deli mustard and Thousand Island dressing on toasted rye.

### MONTREAL SMOKED MEAT \$13.49

Montreal smoked meat piled high on toasted rye with our house made deli mustard.

### SMOKED TURKEY CLUB \$13.49

Shaved smoked turkey, lettuce, tomato, English Cheddar, bacon, mayonnaise and deli mustard on toasted multigrain bread

### ROAST BEEF & CHEDDAR MELT \$12.49

Tender slices of roast beef on a toasted kaiser with cheese sauce, mayonnaise and sauteed onions. Add bacon \$2

### VEGETARIAN PANINI WRAP \$12.99

Roasted red pepper, zucchini, red onion, spinach, asparagus, goat cheese and pesto, all wrapped in a flour tortilla

### BUFFALO CHICKEN WRAP \$13.99

Fresh grilled chicken, lettuce, tomato, cheese blend and your choice of wing sauce, wrapped in a flour tortilla

### PORTABELLO MUSHROOM MELT WRAP

\$11.49

Thinly sliced portobello sautéed with season vegetables all wrapped up with melted Swiss & caramelized onion.

### GRILLED HAM & SWISS \$12.99

Deli ham & Swiss on fresh baked toasted rye brushed with our house garlic butter, sensational classic.

## PUB WINGS

Fresh Jumbo chicken wings prepared in-house using our unique blend of spices, baked and then fried to perfection.

**SMALL (7) \$12.99**

(Choice of one sauce)

**MEDIUM (12) \$20.99**

(Choice of two sauces)

**LARGE (18) \$28.49**

(Choice of three sauces)

**1/2 PRICE WINGS: MONDAY ALL DAY** (With beverage purchase)

### SAUCES:

Mild  
Medium 🍴  
Buffalo Butter 🍴  
Curry Butter

Sriracha honey 🍴  
BBQ 🍴  
Mustard Sauce  
Honey Garlic

Sweet & Spicy 🍴  
Dry Cajun  
Dry Dill Pickle  
Dry Salt & Pepper

Franks RedHot 🍴  
Habanero 🍴  
The Chef's Challenge 🍴

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## PUB CLASSICS

### CLASSIC FISH AND CHIPS \$14.99

Beer battered Haddock filet fried to a golden brown accompanied by fresh cut fries & lemon. Two piece platter \$19.99

### THE PUB NACHOS \$14.99

Hand-cut nachos topped with tomatoes, onions, peppers, mixed cheese and baked to perfection. Served with cheese sauce, salsa and sour cream.

Add chicken \$5.50 - Add Beef \$5.50

### BEEF AND GUINNESS STEW \$14.49

Tender chunks of beef, braised in our Guinness beef broth with potatoes, carrots, onions, celery and peas. Served with crusty bread and butter

### CHICKEN FINGERS \$12.49

Tender chicken breast strips, seasoned and breaded. Served with fresh cut fries and plum sauce.

Toss your fingers in choice of wing sauce with classic ranch for \$1

### GOURMET MAC & CHEESE \$12.49

Cavatappi noodles tossed in our house-made sharp Cheddar and beer cream sauce. Topped with a bread crumb crust and served with garlic toast

### SHEPHERD'S PIE \$16.99

Braised lamb shank with carrots, peas, celery, onions, and topped with fresh potatoes, sharp Cheddar and lamb gravy. Served with grilled baguette & butter.

### BANGERS AND MASH \$13.49

Two Guinness braised sausages and house mashed potato topped with Guinness & onion gravy.

### SEASONAL VEGETARIAN POT PIE \$13.49

Seasonal vegetables stewed with savory white wine cream sauce and topped with puff pastry.

## PUB ENTRÉES

*Entrées are served with your choice of mashed or baked potatoes, fresh-cut fries or jasmine rice*

*Our steaks are cut in-house from specially selected 'AAA' Canadian Angus Beef! Aged a minimum of 28 days and grilled to order.*

### 10oz NEW YORK STRIPLOIN \$24.99

Our savoury New York strip, grilled to your liking

### LOBSTER MAC & CHEESE \$19.99

Our Gourmet Mac & Cheese, topped with butter-poached Atlantic lobster. Served with your choice of side.

### 10oz. PEPPERCORN NEW YORK \$26.99

Our New York cut, pepper-crusted and topped with the Pub's house-made Jack Daniel's Tennessee Whiskey Peppercorn sauce!

### HADDOCK DINNER \$19.99

2 pieces of haddock, pan seared and topped with a lemon caper beurre blanc. Served with seasonal vegetables and your choice of side.

### CHICKEN TIKKA MASALA \$17.99

Tender chunks of chicken marinated in yogurt and garam masala, stewed in a coconut broth with tomatoes, onions, garlic, coriander, ginger, traditional spices and served over jasmine rice with naan bread.

### RIBS AND WINGS \$16.99

Get 6 of our jumbo chicken wings and a 1/2 rack of our tender pork side ribs smothered with a house made BBQ sauce. Served with your choice of side.

*Make it a full rack for \$5 more*

### PORTOBELLO TERIYAKI PENNE \$16.99

Thinly sliced portobello mushroom sautéed with peppers and onion tossed with a spicy sweet house made teriyaki cream sauce. *Add Atlantic tiger shrimp or grilled chicken \$5.50*

## SATURDAY

10 dollars off any steak every Saturday.

*Beverage purchase required. Dine-in only.*

## SIDES

CARAMELIZED  
ONIONS \$3

JACK DANIEL'S TENNESSEE  
WHISKEY PEPPERCORN SAUCE \$3

SAUTÉED  
MUSHROOMS \$5

GRILLED ATLANTIC TIGER  
SHRIMP (4) \$8

GARLIC MASHED  
POTATOES \$5

FRESH-CUT FRIES \$5