



## Starters and Snacks

Soup of the Day \$7  
Ask about daily creation

Caesar Salad \$9  
Creamy house made salad dressing, double smoked Ontario bacon, garlic croutons and shaved Grano Padano cheese

House Garden Salad \$9  
Boston Lettuce, Red Leaf Lettuce, Arugula, Raddichio and Musclun Mix topped with house made lemon honey vinaigrette

Beet Salad \$10  
Musclun mix, baby beets, shaved fennel, orange segments, beemster cheese and a house red wine vinegarrette topped with toasted almonds

### Add to above salads

Grilled Steak Add \$15  
Duck Leg Confit Add \$12  
Cornish Hen Add \$11

Curry Poutine \$10  
Hand cut golden brown chips mixed with cheese curds and hit with a house made curry sauce

Duck Confit Poutine \$13  
House cut golden brown chips, roast pan gravy and cheese curds

Onion Rings \$10  
Onion Rings smothered in house made #5 Asian Lager batter served with horseradish mayo and #9 IPA ketchup



## Starters and Snacks

Gravlax Salad \$11

Cured Salmon with fresh arugula greens, goat cheese and garlic rubbed crostini

Grilled Calamari \$12

Grilled Calamari with charred fennel, roasted garlic, kalamata olives, fresh herbs and tomato reduction

Vand Chips \$12

Mini bread loaf hollowed out and filled with hand cut golden brown chips and hit with a house made curry sauce

Wings \$15

Duggan's jumbo wings, fried to order drenched with house made sauce at a medium base, veggie slaw and stilton sour cream dip

Mussels \$13

Steamed mussels served in house made garlic, shallot, and herb pilsner sauce with fresh bread

#9 Pork Ribs \$13/\$24

Half or full rack of grilled back ribs with # 9 I.P.A. bbq sauce served with house cut fries and house slaw

Oysters Market Price

Fresh shucked oysters from our oyster stock, house shallot mignonette, spicy cocktail sauce, house made spicy jerk sauce, fresh grated horseradish and lemon



## Sandwiches

Shaved Sirloin Sandwich \$12

Shaved roasted sirloin on malted bread, horseradish spread and pan jus

Lager Pulled Pork \$12

Pulled pork, lager bbq sauce, crusty roll, crispy onions

Corned Beef \$13

House made corned beef shaved and stacked on Irish sourdough with horseradish mayo and house pickle

Striploin Steak-Wich \$16

Grilled striploin steak sandwich stacked with crispy onions and horseradish mayo

Tuna Sandwich \$16

Grilled tuna loin with a house made tarragon mayo, oven dried tomatoes and red leaf lettuce, and crispy onions

## Mains

Duggan's Pie \$16

Malt dough made in house daily

Beef Chuck Ribs \$19/\$25

Braised beef chuck ribs with caramelized onion mash and pan reduction, served as a single or double portion size

Pork Hock \$25

Smoked pork hock with stout baked beans and cider kraut (double portion)



## Mains

Lamb Shank \$23

Porter braised lamb shanks, Ulster style champ potatoes

Cornish Hen & Chips \$22

Spice rubbed roasted cornish and chips, house dipping sauce

Beef Striploin \$26

Dry aged Ontario Corn fed beef striploin, roasted shallots, mash or fries

Lager Fish & Chips \$16

Asian Lager battered Haddock and chips, some damn good tartar sauce and lemon

Pan Seared Rainbow Trout \$23

Pan Seared Rainbow Trout fillet served with maple glazed root vegetables, wilted arugula and brown butter sauce

Salmon \$22

Pan seared Salmon with oven dried tomato and olive oil pistou

Vegetarian Curry \$13

Curry with citrus scented cous cous

## Desserts

Cinnamon Stout Crème Brulee \$5

Ask about daily specials \$5



## Beer

All of Michael Duggan's beers are naturally carbonated, naturally aged, unfiltered and made with authentic, traditional ingredients

#3 German Pils 5% A.B.V.

Full \$4.78 / Half \$2.83

German 2-row malt, German Hallertau hops and venerable German yeast. Finely carbonated, dense head with excellent lacing. This beer leads with a warm, malty body followed by dry hop flavour and a well-integrated, bitter finish. Take these Pils and call me in the morning.

#5 Asian Lager 4% A.B.V.

Full \$4.78 / Half \$2.83

German 2-row malted barley, Japanese brewing rice, Sorachi hops. Warm, pale straw colour. Lemony bouquet with a hint of white pepper. A soft, clean, delightful lager with a light but focused finish.

#7 Stout 4.9% A.B.V.

Full \$4.78 / Half \$2.83

English 2-row malt, flaked and roasted barley, nugget hops and traditional Irish stout yeast. "Guinness" black. Dry, astringent bouquet. A Champagne-like beer: dry, refined and informed by its traditions. Embrace the spirit of Joyce, Beckett and Dublin.

#8 London Porter 5.7% A.B.V.

Full \$4.78 / Half \$2.83

English 2-row malt, three crystal malts, three biscuit malts, chocolate malt, nugget and Cascade hops. Opaque, serious black. Dark chocolate and spice in the bouquet. Luxuriant full-bodied traditional style alluding to sweetness while deploying a corrective dab of hops. This porter can carry the weight.



## Beer

All of Michael Duggan's beers are naturally carbonated, naturally aged, unfiltered and made with authentic, traditional ingredients

### #9 IPA

6.2% A.B.V.

Full \$5.00 / Half \$3.04

Nine traditional ale malts, Cascade hops and Michael's favourite ale yeast. Pale — as in not black — with a vibrant, piney bouquet of hop-driven citrus. A finely tuned balance of power: big malts and big hops underpin this beer's high gravity. A West Coast style IPA which boldly declares that 9 is the new 10.

### #17 Czech Pilsner

4.2% A.B.V.

Full \$5.00 / Half \$3.04

Michael's version of the original Bohemian Pilsner. Bohemian malt and hops and original pilsner yeast makes this very authentic to style. This means a slightly sweet up front flavor followed by lots of hops for a dry bitter finish.

### #18 Bock

8% A.B.V.

Only Available in Half \$5.00

Munich and Pale German malts, Hallertauer hops. Polished mahogany colour. Luxurious malty aromas with a good helping of alcoholic oomph. Complex, warm, caramel malt flavours dominate but hops keep things from getting too sticky. Don't balk at the bock.

### #13 Weissbeer

5.5% A.B.V.

German Pilsner and wheat malts, Bavarian hops and yeast. Deep golden colour with the traditional bouquet of banana, edged with cloves. Beneath the snowy head awaits aromatic complexity and wholesome wheat flavour. A buoyant alternative to heavier styles of beer. Bavarian breakfast beer!



## Late Night Menu

Caesar Salad \$7

Creamy house made salad dressing, double smoked Ontario bacon, garlic croutons and shaved Grano Padano cheese

House Garden Salad \$7

Boston Lettuce, Red Leaf Lettuce, Arugula, Raddichio and Musclun Mix topped with house made lemon honey vinaigrette

Beet Salad \$10

Musclun mix, baby beets, shaved fennel, orange segments, beemster cheese and a house red wine vinegar topped with toasted almonds

Curry Poutine \$9

Hand cut golden brown chips mixed with cheese curds and hit with a house made curry sauce

V and Chips \$12

Mini bread loaf hollowed out and filled with hand cut golden brown chips and hit with a fiery red curry sauce

Duck Confit Poutine \$11

House cut golden brown chips, roast pan gravy and cheese curds

Wings \$12

Duggan's jumbo wings, fried to order drenched with house made sauce at a medium base, veggie slaw and stilton sour cream dip

Shaved Sirloin Steak-Wich \$12

Shaved roasted sirloin on malted bread, horseradish spread and pan jus

Oysters Market Price

Fresh shucked oysters from our oyster stock, house shallot mignonette, spicy cocktail sauce, house made spicy jerk sauce, fresh grated horseradish and lemon