BRUNCH DRINK SPECIALS

Make your Brunch even more special! Brunch cocktails | ~~12.50~~ **$9!***

**During Brunch only.*

Gastrohouse Caesar
Ketel One, Taylor Fladgate Port, Mott's Clamato, Worcestershire, Marie Sharp's Hot Sauce, Extreme Bean Olives, Beans & Juice. Fresh Horseradish Available on Request.
Add Bacon 2

Classic Bellini
Santa Margherita Brut, Cipriani's Bellini, Strawberry Garnish

Ritzy Mimosa
Santa Margherita Brut, Freshly-Squeezed Orange Juice

DRAUGHT BEER

Ask your server what's on our Canadiana & Import ROTATING TAPS!

Canadiana

Moosehead	4.20 / 6.64
Cracked Canoe Light Lager	4.20 / 6.64
Creemore Springs Amber Lager	4.20 / 6.64
Beau's Lug•Tread Lagered Ale	4.20 / 6.64
McAuslan (Seasonal)	4.20 / 6.64

Imports

Grolsch Lager	4.65 / 7.52
Pilsner Urquell	4.65 / 7.52
Paulaner (Seasonal)	4.65 / 7.52
Guinness Dry Stout	4.87 / 7.74
Innis & Gunn Oak Aged	7.30
Rogue Dead Guy Ale	7.74
Delirium Tremens Golden Ale	7.74
Magners Irish Cider (Gluten-Free)	4.65 / 7.52

BOTTLED BEER

Moosehead	5.31	Heineken	6.20
Cracked Canoe	5.31	Rolling Rock (Tall Can)	7.08
Budweiser	5.31	St. Peter's Gluten-Free (500ml)	7.74
Corona	6.20		

MORE!

Smirnoff Ice	6.64	Cipriani's Bellini Mix	5.09
Mike's Hard Cranberry-Lemonade	6.64	Red Bull	4.60
Beck's (0.0%)	5.09	Fresh Squeezed Juices	4.42
Natural Ginger Beer	3.54	Milk	2.99
Virgil's Micro-Brewed Root Beer	3.54	Chocolate Milk	2.99
Virgil's Micro-Brewed Cream Soda	3.54		

HOOCH HOUR

HIGH-END LIQUOR, HOUSE WINES,
ALL DRAUGHT & BOTTLED BEER

$5.09

4PM TO 7PM & 10PM TO MIDNIGHT

EVERY DAY

HIGH-END BRANDS AT A GREAT PRICE

THE BOTANIST ISLAY DRY GIN 22 FORAGED ISLAND BOTANICALS · JACK DANIEL'S SINGLE BARREL · JOHNNIE WALKER · KETEL ONE VODKA · MOUNT GAY Est. 1703 Barbados Rum · TEQUILA PATRÓN · BRUICHLADDICH · WISER'S Canadian Whisky Canadien · WOODFORD RESERVE

Party Shots

JACK DANIEL'S Tennessee HONEY · Jägermeister

ALL DAY. EVERY DAY.
$2.43

Eat well | PROHIBITION GASTROHOUSE | *Speak easy*

696 Queen Street East / (416) 406.2669 / ProhibitionGH.com

PROHIBITION — Eat well — PGH — Speak easy — GASTRO HOUSE

Brunch

Gas*tro*house [ga-stro-houz]
For the love of the pub experience,
without settling for pub grub.

COFFEE BAR

We proudly offer illy, "coffee of the highest order."

Espresso • Cappuccino • Americano • Macchiato • Latte

illy

FRESH JUICES

Enjoy our selection of fresh-squeezed, kosher, not-from-concentrate juices that are smack full of natural enzymes!

Apple • Orange • Grapefruit • Pineapple • Pomegranate
(Subject to availability)

FREE BOTTLED WATER

We are pleased to offer a complimentary bottle of high quality water, still or sparkling. All our water is in-house triple-filtered using the Vivreau Water System.

Free of impurities. Free of wasteful packaging. Free of charge.

Enjoy Our Brunch Drink Specials – only $9!
We Bake Our Own Breads.
We Smoke Our Own Salmon, Chicken, and more.

GASTRO-SPUDS

We use Duck Fat (DF). Tastier and Healthier.

DF Frites . . . 7 / **DF Sweet Frites** . . . 11 / **DF Tater Tots** . . . 10
Add Creamy Peppercorn Parm, Spicy or Black Garlic Aioli . . . 2

Gastrohouse Poutine . . . 12 / **Big!** . . 17
Duck Confit, Marinated PQ Curds, DF Frites, Duck Gravy, Red Wine & Balsamic Jus Lié
No Duck? No Problem! . . . . . 9 / *Big!* . . 13

Chili-Cheese Poutine 11
Bison Chili, PGH Mexicana Cheese Blend, Marinated PQ Curds, DF Frites, Crema, Chives

Substitute DF Tater Tots with any Poutine . . . 3 / Big! . . . 6

HODGEPODGE

Perfect for sharing!

Quesadilla 15
Grilled Tortilla, PGH Cheese Blend, Diced Jalapeño & Red Peppers, Rösti-Hash, Scallions Served with Crema, Salsa Rojo, and Guacamole
***Add** Duck Fat Confit-Pulled Pork or Pulled Chicken* 5
***Double** the Cheese!* 9

Ultimate Mac & Cheese . . . . . 15 / **The TWO Pounder!** . . . 31
Afeltra Vesuvio – Italian Artisan Pasta, Gruyère, Aged Cheddar, L'Ermite Bleu, Smoked Dutch Gouda, Black Truffles, Fresh Herbs, Truffle Oil, Jalapeño-Cheddar Biscuit Crust
***Add** Smoked Pork Belly* . . . . . 2 / 4
Substitute Gluten-Free Pasta? No Problem!

Smoked Chicken Lollipops . . . . . 3 each (min. order of 3)
Frenched & Dry-Rubbed Chicken Drumettes. Baked? No problem!
***Add** L'Ermite Bleu Dip* 2

How spicy do YOU like it?
Georgia Peach & Vadalia Onion (**Red Chili**)
Amazon (**Chipotle**)
Gator Hammock (**Cayenne**)
Marie Sharp's (**Habenero**)

Substitute a Premium Hot Sauce! 2
White Zombie (**Red Savina**)
Ghost (**Naga**)
Ghost Dust

One-Layer Baker's Tray Nachos . . . . . 16 / **Big!** . . . 28 / **Party!** . . . 49
Hand-Cut Corn Tortillas, PGH Cheese Blend, Diced Jalapeños & Red Peppers, Salsa Rojo, Scallions Served with Crema, Salsa Rojo, and Guacamole

Build your tray!

***Add** Duck Fat Confit-Pulled Pork or Chicken* . . . 4 / *Big!* . . . . 8 / *Party!* . . . 15
***Double** the Cheese!* . . . . . 9 / *Big!* . . . 17 / *Party!* . . . 30
***Add** Bison Chili* 8
***Extra** Sides of Crema, Salsa Rojo, Guacamole* . . . . . 2 each

JUST FOR KIDS

KIDS UNDER 10 EAT FREE!
With accompanying adult.
Served with fountain drink (only).

Choose One Item 4
French Toast
Grilled Cheese
Caesar Salad
Cheese or Pepperoni Pizza
Scrambled & Toast
Mac & Cheese
Organic Greens

Soft-Serve Ice Cream 2

We make our own!

SIDES

DF Frites 3
DF Sweet Frites 6
Onion Rings . . . . . Half 5 / Full 9
DF Tater Tots 5
Poutine 5
Gastrohouse Poutine 6
Ultimate Mac & Cheese 9
Ultimate Mac & Cheese w/ Pork Belly . . . 10
Bison Chili w/ Nacho Chips 8
Organic Greens 4
Caesar Your Way! 4
French Green Beans 5
Soup of the Day 6
Demi-Baguette w/Stirling European Style Butter 3
Crema, Salsa Rojo, Guacamole . . . . . 2 each

EGGS 'N STUFF

Duck Benny 13
2 Poached Organic Eggs, Duck Confit, Truffled Hollandaise, Rösti Hash, House-Baked Jalepeño-Black River Maple Cheddar Biscuit, Organic Greens

Big Breakfast 9
3 Free-Run Eggs, Bacon or Sausage, Rösti-Hash, Sourdough or Multigrain Toast

Steak & Eggs 17
7 oz House Cut 28-Day Aged AAA Angus Ribeye, 3 Free-Run Eggs, Rösti-Hash, Sourdough or Multigrain Toast

Smoked Salmon Benny 15
2 Poached Organic Eggs, House-Smoked Cured Salmon, Truffled Hollandaise, Rösti-Hash, House-Baked Jalepeño-Black River Maple Cheddar Biscuit, Organic Greens

Omelette du Jour 13
3 Free-Run Eggs, Rösti-Hash, Organic Greens, Sourdough or Multigrain Toast

Egg White Omelette du Jour 14
3 Organic Egg Whites, Organic Greens, Sourdough or Multigrain Toast

YOUR EGGS PREPARED YOUR WAY!

BRUNCH SPECIALTIES

Burrito Grande 15
2 Free-Run Eggs, Farmer's Sausage, PGH Cheese Blend, Red Peppers, Jalapeños, Organic Greens. Served with Crema, Salsa Rojo, and Guacamole

Stuffed French Toast 15
House-Baked Challah, Mascarpone Cheese, Callebaut Chocolate, Farm Fresh Ontario Maple Syrup, Fresh Seasonal Berries, Sausage or Bacon, House-Made Whipped Cream

Mexican Waffle 15
3 Organic Eggs, Bison Chili, House-Made Savoury Waffle, Black River Maple Cheddar. Served with Crema, Salsa Rojo, and Guacamole

Breakfast Poutine 14
3 Poached Organic Eggs, Wild Boar Belly Lardons, Truffled Hollandaise, Marinated PQ Curds, Duck Fat Tater Tots

Super Yogurt . . . . . 8 / **Big!** 12
Balkan-Style Goat Yogurt, House Organic Granola Mix, Un-Pasteurized Honey, Fresh Seasonal Berries

ADD TO ANY DISH

Bacon, Peameal, Sausage, House-Smoked Cured Salmon 3
House-Baked Sourdough or Multigrain Toast, Rösti Hash 2

18% GRATUITY ON PARTIES OF 8 OR MORE.
PLEASE CALL FOR RESERVATIONS.

HANDHELD

Add your SIDES.

We bake our own breads!

Pulled Pork Sandwich 9
Duck Fat Confit Pork Butt, House BBQ, Slaw, Arugula

Pulled Pork Grilled Cheese . . . . . 13 / **Big!** 19
Duck Fat Confit Pork Butt, House BBQ, Black River Maple Cheddar, Grana Padano-Encrusted Sourdough, Raspberry-Jalapeño Compote
No Pork? No Problem! . . . . . 10 / *Big!* 16
***Add** Bacon!* . . . . . 2 / *Big!* 3

Organic Bison Burger 13
Grilled-to-Order Organic Alberta Bison, Accompaniments

Build your burger!

***Add** Black River Maple Cheddar or L'Ermite Bleu* 3
***Add** Caramelized Onions* 2
***Add** Fire-Roasted Mushrooms* 3
***Add** Bacon Strips* 3
Additional Patty 10

Fully-Loaded Bison Monster 29
Choice of cheese, all the toppings, and an extra patty!

RUFFAGE

All dressings are house-made and preservative-free.

Organic Greens . . . . . **Appetizer** | 8 / **Entrée** . . . 12
Artisan Greens, Accompaniments, Balsamic or Creamy Parmigiano-Reggiano Peppercorn
***Add** Goat Cheese* 4
***Add** Pulled Chicken* 5

Caesar Your Way! . . . . . **Appetizer** | 7 / **Entrée** . . . 11
Romaine, Caesar Dressing, Smoked Pork Belly, Fresh-Baked Croutons, Grana Padano
***Add** Pulled Chicken!* 5

How do YOU like it?
*Light, **Medium**, or **Heavily** Dressed?*

'37 Cobb . . . . . 14 / **Big** . . . 21
Pulled Chicken, Organic Greens, L'Ermite Bleu, Smoked Pork Belly, Salsa Rojo, Avocado, Free-Run Egg, Brown Derby Dressing

FLATBREADS

Perfect for sharing!

We bake our own flatbreads!

***Add** Spicy or Black Garlic Aioli* 2
***Add** Prosciutto Pio Tosini* . . . . . 4 / *Big!* . . . 8

Margarita . . . . . 12 / **Big!** . . . 21
Smoked Tomatoes, Fior di Latte, Grana Padano, House Tomato Sauce, Pesto, Fresh Basil, 15-yr Balsamic, Cold Pressed EVO

The Fungi . . . . . 13 / **Big!** . . . 23
Fire-Roasted Woodland Mushrooms, Grand Chevalier Chèvre, Pecorino Romano, Italian Mozzarella, Garlic Paste, Truffle Oil, Caramelized Onion, Fresh Herbs

THROWING A PARTY? WE MAKE IT EASY!
Visit ProhibitionGH.com for Details.