

THE CABOT PUBLIC HOUSE

STARTERS AND SNACKS

Nachos 14

Tomato, Green Onion, Jalapeno, Salsa, Cheese, Sour Cream
add guacamole \$2 | add chicken/beef \$6

Classic Poutine 12

Fresh Cut Fries, Cheese Curds, Gravy

Deep Fried Pickles 8

Chipotle Aioli

Mozzarella Sticks 10

Fried Mozzarella, Dynamite Sauce

Tempura Broccoli 13

Toasted Almonds, Spicy Aioli

Chicken Wings 14

Buttermilk Ranch Dressing, Choice of Sauce

Onion Rings 10

Black Garlic Aioli

Sweet Potato Fries 8

Green Onion, Sriracha Aioli

Chili Cheese Fries 14

Beef Chili, Cheese, Green Onion, Sour Cream Salsa, Jalapenos

Caesar Salad 13

Romaine Lettuce, Bacon, Parmesan, Croutons
add chicken \$6

MAIN PLATES

Public House Burger 18

In-House Ground Beef Patty, Bacon, House Mayo, Lettuce, Tomato, Pickle, Aged Cheddar

Ceilidh Fried Chicken Sandwich 18

Breaded Buttermilk Chicken Thigh, Coleslaw, Chipotle Aioli

Black Bean Burger 16

House-Made Patty, Lettuce, Tomato, Pickle, Aged Cheddar, Thai Chili Aioli

Fish & Chips 18

Crispy Battered Local Haddock, Coleslaw, Tartar Sauce, House-Cut French Fries

Chicken Tikka Masala 18

Curry Chicken, Yoghurt, Lime, Pita, Rice Mango Chutney

Blackened Haddock 18

Lemon Basmati Rice, Pan Roasted Broccoli, Puffed Rice, Sweet Chili Butter Sauce

*Our sandwiches are served with House-Cut French Fries. Substitute for Salad, Onion Rings or Sweet Potato Fries (\$4).
Gluten-Free Buns available upon request.*

TAKE ANOTHER LITTLE PIZZA MY HEART!

Garlic Fingers 14

Garlic Butter, Mozzarella Cheese, Parsley, Donair Dipping Sauce add bacon \$3

Pepperoni 19

San Marzano Tomato, Pepperoni, Mozzarella

Beer Can Chicken 22

Blackened Beer Can Chicken, Bacon Jam, Buffalo Sauce, Caramelized Onion

Combination 22

Pepperoni, Mushroom, Green Pepper

Carnivore 22

Soppressata, Bacon, Chorizo, Pepperoni Mozzarella, Spicy Dynamite Sauce

BBQ Chorizo 22

Spicy Chorizo, BBQ Sauce, Jalapenos, Red Onion Ranch Dressing

Gluten-Free Pizza Dough Available Upon Request

DON'T FORGET DESSERT! \$10

Cookies & Ice Cream | Chocolate Brownie | Sticky Toffee Pudding

The Cabot Public House - For Gathering, Eating and Drinking

BEER

ON TAP	20oz	Pitcher
Breton Brewing Cabot Lagered Ale	7.00	16
Breton Brewing Black Angus IPA	7.50	16
Alexander Keith's	7.50	16
Garrison Pucker Up Sour	8.00	18
Big Spruce Cereal Killer Oatmeal Stout	8.00	18
Rotating Nova Scotian Cider	9.00	20

NOVA SCOTIA CRAFT BEER 473ML

Breton Brewing Cabot Lagered Ale	7.00
Breton Brewing Island Time Lager	8.00
Breton Brewing Red Coat	8.00
Breton Brewing Let's Jam	8.00
Breton Brewing Black Angus	8.00
Big Spruce Kitchen Party Pale Ale	8.50
Propeller Galaxy IPA	8.50
Tatamagouche Hippie Dippie Pale Ale	8.50
Tatamagouche First Light Pilsner	8.50
Tatamagouche Jitney Sour	8.50
Pucker Up	8.50

BOTTLED BEER

DOMESTIC

Keith's Keith's Light	5.25
Bud Light Micchlob Ultra	

IMPORTED

Stella Artois Heineken Corona	6.25
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WINE

We offer a rotating selection of House Wines.

Check with your server for our offerings

	GLASS	BOTTLE
WHITE 6oz	12	50
RED 6oz	13	65

Nova Scotia Feature Wines

Mercator Compass Rosé	13	60
Nova 7	13	60
Benjamin Bridge Sparkling	14	65

READY TO DRINK!

NS Spirit Co. Blue Lobster Rocket	473ml	9
Georgian Bay Gin Smash	473ml	9
Bliss Lime Seltzer	473ml	9
Bliss Raspberry Seltzer	473ml	9
Windmil Perfect Storm	473ml	9
Sourwood Sour City Cider	473ml	9
Chainyard Hopped Up Cider	473ml	9
Island Folk Seasonal Cider	355ml	7
NS Spirit Co. Blue Lobster Lemon	355ml	7
NS Spirit Co. Blue Lobster Cherry	355ml	7
Moosehead Radler	355ml	6
Twisted Tea	355ml	6
Smirnoff Ice	355ml	6
Sonata Cherry Cider	355ml	6

PUB COCKTAILS

The Steinhart Spicy Caesar | 12

1oz Steinhart Habanero Vodka, 1/2oz Blue Lobster Vodka, Motts Clamato, Tabasco, Worcestershire, Lime

The Cabot Transfusion | 8

1.5oz Blue Lobster Vodka, Gingerale & Grape Juice

John Daly | 8

1.5oz Blue Lobster Vodka, Lemonade, Ice Tea

Green Tee | 12

1oz Jameson, 1oz Peach Schnapps & lime juice

CABOT