

Appies

IRISH SPICE BAG

Our adaptation of Ireland's most popular takeaway trend. French fries, crispy chicken bites, garlic, onions, and red bell pepper mixed together with a blend of spices. Served with a side of butter curry sauce. Sample Size 18 / Share Size 25 **Sub Veggie Chicken +2½**

CHIPOTLE GUAVA GLAZED STICKY RIBS 🍷

Lightly fried pork baby back ribs, finished with a guava chipotle glaze. 21½

CHIPS AND GUAC 🍷

Fresh fried tri-colour tortilla chips with house made guacamole. 14½

CALAMARI 🍷

Lightly deep fried calamari, red peppers, and red onions tossed in lemon pepper seasoning and topped with green onion. Served with Calypso Sauce. 21

POTATO SKINS

Golden fried russet potato skins stuffed with bacon, green onion, and mixed cheddar cheese, and baked to perfection. Served with a side of sour cream. 17½

WINGS 🍷 GF

One pound of fried chicken wings tossed in your choice of one flavour. 19¾

Add ranch or blue cheese dressing +1

NEW VEGAN WINGS 🍷 GF

One pound of plant based "chicken wings" served with your choice of one flavour. 22½

SAUCE: Louisiana Hot | BBQ | Honey Garlic, Teriyaki | Caribbean Jerk | Sweet Chili Honey-Hot | Teri-Hot | Korean BBQ Cajun Sauce

DRY RUB: Cajun | Salt & Pepper | Mango Chipotle Lemon Pepper | Maple Bacon | Dill Pickle

LOADED IRISH NACHOS FOR 2 🍷 GF

Single layer of thin fried potatoes with marble cheddar, diced tomato, green onion, banana peppers, pickled red onion, and jalapeño ranch drizzle. Served with sour cream and salsa. 28

Sub fresh fried tortilla chips +2

Add seasoned beef or Cajun chicken +7½

Add house made guacamole or black bean dip +4

NEW SPINACH AND ARTICHOKE DIP

Classic rich and creamy spinach and artichoke dip topped with diced tomato and green onion. Served with fresh fried tri-colour tortilla chips. 19¾

EDAMAME BEANS 🍷

Shell-on edamame beans, steamed and tossed in chili oil and kosher salt. 14

DIRTY TOTS 🍷

Tater tots tossed in garlic butter, parmesan cheese, crispy onions, pickled onions, and topped with jalapeño ranch drizzle and green onion. 16½

CHICKEN TENDERS 🍷

Breaded chicken strips served with fries and your choice of plum, honey mustard or ranch dip. 20

Sub Veggie Tenders or Dino Nuggies +2½

DUBLIN PLATTER

Wings, potato skins, spinach and artichoke dip, tri-colour tortilla chips, and fries. Served with sour cream and ranch dipping sauce. 55

Sub Veggie Wings +2½

Soups & Salads

ADD | Grilled Chicken, Sautéed Prawns, or Sautéed Soy Curls +7½
Grilled Salmon, or Sirloin Steak +14

MAPLE WALNUT SALAD 🍷 GF

Fresh cut mixed green lettuce tossed in a maple red wine vinaigrette. Topped with fresh apple, sundried cranberries, candied walnuts, and bacon bits. Full 23 / Half 12

CAESAR SALAD 🍷

Fresh romaine lettuce, bacon bits, parmesan cheese, and croutons. Tossed in a creamy Caesar dressing. Full 18 | Half 12

MARKET SALAD 🍷 GF

Fresh cut mixed green lettuce tossed in a champagne vinaigrette topped with cucumber, sundried cranberries, pumpkin seeds, edamame, and feta cheese. Full 18 | Half 11

Add avocado +2½

FRENCH ONION SOUP 🍷

House made French onion soup topped with white cheddar cheese and shredded parmesan. Broiled until golden, topped with crispy onions, and served with toasted garlic baguette. 14½

SOUP OF THE DAY

Ask your server or see the daily feature sheet for our chef's current creation. Served with toasted garlic baguette. Bowl 14½ | Cup 11½

Add grilled cheese sandwich +5

SEAFOOD CHOWDER 🍷

Mixed seafood and vegetable medley in a creamy broth. Served with toasted garlic baguette. Bowl 16½ | Cup 12½



Dublin Favorites



Vegetarian



Quick & Easy



Gluten Sensitive / Gluten Free Option

Mains

ADD | Grilled Chicken, Sautéed Prawns, or Sautéed Soy Curls +7½
Grilled Salmon, or Sirloin Steak +14

STEAK DINNER

6oz Sirloin cut steak cooked to your preference. Served with seasonal roasted vegetables, house made garlic mashed potato, and a side of Guinness gravy. 37½

STUFFED YORKSHIRE PUDDING

Three Yorkshires stuffed with tender oven roasted beef and topped with Guinness gravy and horseradish sour cream. Served with house made garlic mashed potato and seasonal roasted vegetables. 27½

BEEF STEW

Tender beef, potatoes, carrots, and peas in a rich, hearty broth. Served with toasted garlic baguette. 24

Add mashed potatoes +3½

CHICKEN SCHNITZEL

Flash fried, panko-crusted chicken schnitzel topped with your choice of mushroom gravy or butter curry sauce. Served with house made garlic mashed potato and sautéed seasonal vegetables. 25

FETTUCCINI CHICKEN ALFREDO

Fettuccini noodles tossed in creamy alfredo sauce. Served with seasoned grilled chicken breast and toasted garlic filone baguette. 26

NEW BANGERS AND MASH

Two grilled banger sausages served on top of house made garlic mashed potatoes and Guinness gravy. Topped with crispy onions. 23

BUDDHA TEMPLE BOWL

Roasted vegetables in a Thai Peanut sauce, spinach, edamame and avocado on a bed of coconut jasmine rice. Topped with Sriracha yogurt and sesame seeds. 20

FISH & CHIPS

Two beer battered cod fillets fried until golden and served with crispy fries, creamy coleslaw and tartar sauce. 23½
One piece for 19

NEW RED THAI CURRY MUSSELS

Steamed local Salt Spring Island mussels finished in a red Thai curry broth. Served with garlic bread. 24

Handhelds

Served with daily soup or fries.

Sub house salad, Caesar salad, onion rings, tater tots, or yam fries +2½

ADD-ONS | White cheddar, blue cheese, sharp cheddar, crispy onions, grilled pineapple, +2 EACH | caramelized onions, mushrooms, banana peppers, bacon, fried egg

DUBLIN SMASH BURGER

4oz house made beef patty smashed on the flat top. Seared crisp and topped with sharp cheddar. Served on a toasted brioche bun with house made burger sauce, lettuce, tomato, red onion, and pickles. Single 21 | Double 25

Sub Beef Patty For House Made Veggie Patty

TURKEY CLUB

Oven roasted turkey, smoked bacon, lettuce, tomato and avocado. Served on toasted filone-baguette with calypso sauce. 23

BUTTERMILK FRIED CHICKEN BURGER

Buttermilk marinated crispy chicken, honey mustard BBQ slaw, tomato, and pickle served on a toasted brioche bun. 22½
Make it Louisiana style +1½

NEW WILD BOAR BURGER

5oz wild boar burger grilled to perfection then brushed with pineapple teriyaki glaze. Served on a toasted brioche bun with grilled pineapple rings, pickled onions, lettuce and garlic aioli. 24

ROAST BEEF DIP

Shaved slow roasted beef with white cheddar, crispy onions and garlic aioli on a toasted filone-baguette. Served with choice of house made gravy jus or classic au jus. 23

MANGO HABANERO CHICKEN WRAP

Crispy chicken, shredded lettuce, feta cheese, tomato, red onions, and mango habanero sauce in a tightly wrapped flour tortilla. 19½
Sub Veggie Chicken +2½

Breakfast Menu

Served every Sat + Holidays 11am-2pm, Sun All Day

STEAK AND EGGS

6oz Sirloin cut steak cooked to your preference, two eggs cooked to your liking, one piece of toast and a side of hash browns. 26½

YORKY BENNY

Our twist on eggs benedict. Two mini Yorkshire puddings stuffed with poached eggs and topped with hollandaise sauce. Served with hash browns. 15½

IRISH BREAKFAST

Two eggs cooked to your liking, one piece of toast, choice of either bacon or ham, hash browns, grilled tomato, and warm fried beans. 14¾

NEW BLUE COLLAR BREAKFAST

Two eggs cooked to your liking, one piece of toast, choice of either ham or bacon, and hash browns. 11

Desserts

PEANUT BUTTER FUDGE BROWNIE CHEESECAKE

A flourless brownie base loaded with chocolate and peanut butter cheesecakes, topped with roasted almonds, chunks of brownie bites, and a drizzle of pure dark chocolate. 16

CARAMEL CARROT CHEESECAKE

A luscious cheesecake filled with chunks of moist carrot cake piled high on a graham base, a special caramel duo blend on top. 15

NEW WHITE CHOCOLATE & RASPBERRY CHEESECAKE

Gourmet white chocolate cheesecake with inclusions of real raspberry puree all sitting perfectly on a gluten-free chocolate cookie base. 16

STUFFED APPLE YORKIES

Baked brown sugar and cinnamon apples stuffed into two mini Yorkshire puddings and topped with caramel drizzle. Served with vanilla ice cream. 13



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