

DUBLIN CROSSING

VANCOUVER

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 17½ • Share Size 25

+ Sub Veggie Chicken +2½

Chicken Tenders

Breaded chicken strips served with fries and your choice of plum, honey mustard or ranch dip. 21

+ Sub Veggie Tenders or Dino Nuggies +2½

Vegan Wings

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

Chicken Wings

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

+ Add ranch or blue cheese dressing +1

NEW! Dublin Sticky Ribs

Lightly fried pork baby back ribs tossed in your choice of one flavour. 21½

Sauce: Louisiana Hot • BBQ • Honey Garlic • Teriyaki • Caribbean Jerk • Sweet Chili • Honey-Hot • Teri-Hot • Chipotle Guava • Red Thai • Korean BBQ • Cajun Sauce

Dry Rub: Cajun • Salt & Pepper • Mango Chipotle • Lemon Pepper • Maple Bacon • Dill Pickle • Salt & Vinegar • Spice Bag

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

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

Spinach & 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

Chips & Guac

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

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. 16¾

Loaded Irish Nachos For 2

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

SOUPS & SALADS

Add-Ons: Grilled Chicken, Sautéed Prawns, or Sautéed Soy Curls +7½ • Grilled Salmon, or Sirloin Steak +14

Maple Walnut Salad

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 11

Market Salad

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

Full 18 • Half 10

+ Add avocado +2½

Honey Orange Salad

Fresh cut mixed green lettuce tossed in a creamy honey orange dressing. Topped with dukkah, cucumber, pickled onion, and parmesan cheese.

Full 21 • Half 11½

Seafood Chowder

Mixed seafood and vegetable medley in a creamy broth. Served with toasted garlic baguette.

Bowl 17 • Cup 13

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

Feature Soup

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

Bowl 15 • Cup 12

NEW! Mushroom Soup

Rich, creamy mushroom soup with a hint of truffle. Served with a toasted garlic baguette.

Bowl 14 • Cup 12½

mains

Add-Ons: 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

Beef Stew

Tender beef, potatoes, carrots, and peas in a rich, hearty broth. Served with toasted garlic baguette. 23½
+ Add mashed potatoes +3½

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. 24½

Bangers & Mash

Two grilled banger sausages served on top of house made garlic mashed potatoes and Guinness gravy and side seasonal roasted vegetables. Topped with crispy onions. 24

Fettuccini Chicken Alfredo

Fettuccini noodles tossed in creamy alfredo sauce. Served with seasoned grilled chicken breast and toasted garlic filone baguette. 24½

Chicken Schnitzel

Flash fried, panko-crusted chicken schnitzel served with sautéed seasonal veg and choice of either house made garlic mashed potato or a bed of coconut jasmine rice. 23½

Choose a style:

NEW! Creamy mushroom gravy

NEW! Rich teriyaki with sriracha yogurt drizzle

Butter curry with sriracha yogurt drizzle

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. 18

Fish & Chips

Two beer battered cod fillets fried until golden and served with crispy fries, creamy coleslaw and tartar sauce. 23 • One piece for 19

handhelds

Served with daily soup or fries.

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

Add-On +2 Each: White cheddar, blue cheese, sharp cheddar, crispy onions, grilled pineapple, 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 19 • Double 25

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. 22

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. 23½

Buttermilk Fried Chicken Burger

Buttermilk marinated crispy chicken, honey mustard BBQ slaw, tomato, and pickle served on a toasted brioche bun. 21½

+ Make it Louisiana style +1½

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

NEW! Turkey Club Burger

5oz grilled turkey burger, smoked bacon, lettuce, and tomato Served on a toasted brioche bun with calypso sauce. 21

desserts

Peanut Butter Fudge Brownie Cheesecake GF

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

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

NEW! Sticky Toffee Pudding

a perfect balance of sweet and delicious date and toffee cake soaked in a buttery kettle-cooked toffee mirror. 16