

AULDE DUBLINER

Late night menu

FRESH-CUT FRENCH FRIES \$8

SWEET POTATO FRIES \$8
With Garlic Aioli

ONION RINGS \$8
With Chipotle Mayo

WINGS \$18
Heirloom Carrots, Sour Cream, Choice Of Sauce Or Dry Rub:
Guinness BBQ, Frank's Red Hot, Whiskey BBQ, Sambal Extreme Heat, Honey-Garlic,
Salt & Pepper, Cajun Dusted, Lemon Pepper, Curried Aioli

NACHOS \$16
Cilantro-Lime Salsa, Monterey Jack & Cheddar Cheese, Jalapeños, Green Onions,
Marinated Tomatoes, Sour Cream Drizzle

TASTY ADDITIONS:
- Herb Marinated Chicken Breast \$6
- Guacamole \$4
- Spicy Beef \$6
- Pulled Short Rib \$7
- Smoked Duck \$9

ROASTED GARLIC CAESAR - SMALL \$11 OR LARGE \$14
Bacon Bacon, Croutons, Parmesan Petals, Roasted Garlic

POUTINE \$14
Fresh-Cut French Fries, Rich Brown Gravy, St-Albert Cheese Curds, Green Onions
TASTY ADDITIONS:
- Spicy Beef \$6
- Pulled Short Rib \$7
- Smoked Duck \$9

CHIPOTLE CHICKEN BACON WRAP \$18
Crispy Breaded Chicken Breast, Jack Cheese & Canadian Cheddar, Lettuce,
Marinated Tomatoes, Onions, Bacon, Chipotle-Ranch Dressing,
Herbed Flour Tortilla

'DUB' CLUB \$18
Roasted Chicken Breast, Canadian Cheddar Cheese, Crisp Bacon, Sliced Tomatoes,
Boston Lettuce, Smoked Black Pepper Aioli, Toasted Ciabatta

MAHI MAHI OR BBQ PULLED SHORT RIB TACOS \$18
Cilantro-Lime Slaw, Pineapple Salsa, Sriracha Aioli, Pickled Onions, Fresh Herbs,
Lime, Side of Jalapeno Relish

FISH & CHIPS \$19
Beer Battered Nova Scotia Haddock, House-Made Tartar Sauce, Creamy Coleslaw, Thick-Cut French Fries
- Add an Extra Piece of Haddock \$8

Please Advise Your Server Of Any Allergies Or Dietary Restrictions - Prices Do Not Include All Applicable Taxes

Welcome to the Aulde Dubliner. We would like to acknowledge that the land on which we gather is the traditional unceded territory of the Algonquin Anishnaabeg People. The Algonquin peoples have lived on this land since time immemorial. We are grateful to have the opportunity to be present and operating in this territory.