

AULDE DUBLINER

STARTERS & SHARE PLATES

TACOS - FRIED HADDOCK OR BBQ SHORT RIB \$21

Apple Coleslaw, Pineapple Salsa, Sriracha Aioli,
Pickled Onions, Cilantro, Lime

SESAME GINGER CHICKEN DUMPLINGS \$18

Lemon Grass & Chicken Stuffed Dumplings, Sesame Ginger
Marinade, Chili Flakes, Micro Herbs

PIEROGIES \$20

Sautéed Mushrooms, Pickled Onions, Smoked Bacon,
Dubliner Cheddar Cream Sauce, Chives

GAR-PAR FRIES \$16

Fresh-Cut Fries, Parmesan Petals, Garlic Butter,
Chives, Marinara Dip

HERBED SPINACH DIP \$20

Herbed Spinach & Cream Cheese Dip, Garlic Toasted Focaccia, Corn
Tortilla Chips, Parmesan Cheese, Chives, Paprika

RED CURRIED MUSSELS \$18

Curry Sauce, Tomato Creole, White Wine, Cilantro,
Slivered Carrots, Pickled Red Onions, Chili Flakes, Chives

CHICKEN WINGS \$20

Carrots, Celery & Sour Cream With Your Choice Of
The Following Sauces:
Frank's Red Hot, Sambal Extreme Heat, Guinness BBQ,
Honey-Garlic, Salt & Pepper, Cajun Dusted, Lemon Pepper,
Garlic Parmesan

NACHOS \$22

Seasoned Corn Tortilla Chips, Cilantro-Lime Salsa,
Shredded Cheese Blend, Diced Jalapeños, Green Onions,
Marinated Tomatoes, Side of Sour Cream

Tasty Additions:

Herb-Marinated Chicken Breast \$8, Spicy Beef \$7,
Guacamole \$5, BBQ Pulled Short Rib \$9

POUTINE \$16

Fresh Cut French Fries, Rich Brown Gravy,
St. Albert's Cheese Curds, Green Onions

ADD ONS:

Spicy Beef \$7, Herb-Marinated Chicken Breast \$8,
BBQ Pulled Short Rib \$9

SOUPS & SALADS

CHEF'S FEATURE SOUP \$9

Created Daily Using Fresh, Local Ingredients

SEAFOOD CHOWDER \$21

Sea Scallops, Shrimp, Atlantic Salmon, Nova Scotia Haddock, Smoked
Bacon, Yukon Gold Potatoes, Rosemary Focaccia Crostinis, Green
Onions

APRICOT & GOAT CHEESE SALAD \$23

Spring Mix, Goat Cheese, Dried Cranberries, Dried Apricots, Toasted
Almonds, Cucumbers, Avocado, Red Onions, Poppy Seed Dressing

SESAME GINGER SHRIMP SALAD \$23

Garlic Shrimp, Granny Smith Apples, Watermelon Radish, Pickled
Red Onions, Cucumbers, Slivered Carrots, Sesame Seeds, Wonton
Crisps, Sesame Ginger Dressing

CLASSIC CAESAR \$16

Romaine Hearts, Crispy Bacon, Rosemary Croutons, Parmesan
Petals, Creamy Caesar Dressing, Lemon

CLASSIC GARDEN SALAD \$15

Mixed Greens, Heirloom Cherry Tomatoes, Cucumber, Red Onions,
Slivered Carrots

SALAD ADDITIONS:

Marinated Chicken Breast \$8, Jumbo Shrimp \$9,
Fresh Atlantic Salmon Filet \$10

HAND HELDS

BACON JAM BURGER \$24

Fresh Chuck Patty, Bacon Jam, Goat Cheese, Smoked Black Pepper
Aioli, Arugula, Toasted Potato Bun

MUSHROOM & SWISS BURGER \$24

Fresh Chuck Patty, Sautéed Mushrooms, Swiss Cheese, Caramelized
Onions, Arugula, Rosemary Aioli, Toasted Potato Bun

GUINNESS BBQ BURGER \$24

Fresh Chuck Patty, Guinness-Infused BBQ Sauce, Old Cheddar,
Bacon, Sliced Tomatoes, Boston Lettuce, Rosemary Aioli,
Toasted Potato Bun

VEGETARIAN BURGER \$23

In-House Vegetable Patty, Garlic Aioli, Goat Cheese, Pickled Onions,
Cucumbers, Arugula, Toasted Potato Bun

THE DUB CLUB \$21

Marinated Chicken Breast, Swiss Cheese, Crisp Bacon, Tomatoes,
Boston Lettuce, Smoked Black Pepper Aioli,
Toasted Sourdough

CHIPOTLE CHICKEN BACON WRAP \$20

Crispy Breaded Chicken Breast, Chipotle Mayo, Heritage Greens,
Marinated Tomatoes, Jack Cheese & Canadian Cheddar Blend,
Bacon, Herbed Flour Tortilla

CORNED BEEF SANDWICH \$22

Shaved Corned Beef, Arugula, Braised Savoy Cabbage,
Swiss Cheese, Dijon Aioli, Toasted Sourdough

All Sandwiches, Burgers And Wraps Come With Your Choice Of:

Fresh-Cut French Fries, Chef's Feature Soup, Herbed Rice,
Red Skin Mashed Potatoes, *Or* Garden Salad

Upgrade To: Poutine, Seafood Chowder, Seasonal Vegetables,
Bacon & Balsamic Brussel Sprouts, *Or* Caesar Salad

ENTRÉES & IRISH FAVOURITES

FISH & CHIPS \$23

Beer-Battered Nova Scotia Haddock, House-Made Tartar Sauce,
Creamy Apple Coleslaw, Fresh-Cut French Fries

Add An Extra Piece Of Haddock \$10

BRAISED SHORT-RIB & CHIPS \$40

In-House Braised Short Rib, Thick Cut Fries, Sautéed Mushrooms,
Caramelized Onions, Wonton Crisps, Beef Gravy

BRADLEY'S IRISH WHISKEY STEW \$23

Corned Beef, Pork Belly, Parsnip, Sweet Potato, Golden Beets,
Pearl Onions, Porcini Mushrooms, Herbed Beef & Tomato Stock,
Toasted Focaccia

CHICKEN CURRY \$23

Tender Braised Chicken Breast, Tomato & Curry Sauce, Bell Peppers,
Red Onions, Cilantro, Herbed Wild Rice, Fresh Herbs

*Fancy A Little More Heat? Let Us Know, And We'll Make Your Curry
Spicy!*

BANGERS & MASHED \$23

Our In-House Pork Sausage Patties, Red Skin Mashed Potatoes,
Caramelized Onions, Cremini Mushrooms, Beef Gravy, Fresh Herbs

PAN-SEARED ATLANTIC SALMON \$40

Skin-On Atlantic Salmon Filet, Herbed Wild Rice, Heirloom Cherry
Tomatoes, Sautéed Green & Yellow Zucchini, Lemon Dill Sauce, Micro
Herbs

Cooked to Your Preference

SEAFOOD LINGUINE \$32

Sea Scallops, Shrimp, Atlantic Salmon, Nova Scotia Haddock,
Mussels, Yukon Gold Potato, Smoked Bacon, Linguine, Creamy Rosé
Sauce, Micro Herbs, Parmesan Petals, Garlic Toasted Rosemary
Bread

IRISH LAMB PIE \$23

Ground Lamb and Beef, Peas, Carrots, Corn, Red Skin Mashed
Potatoes, Rich Brown Gravy, Garlic Toast Focaccia

DRAUGHT

HOUSE BREW: 10oz \$5.75 - 20oz \$7.08 - 60oz \$18.58
Heart Amber Ale, Crown Lager

DOMESTIC: 10oz \$6.42 - 20oz \$9.29 - 60oz \$25.66
Budweiser, Bud Light, Pabst Blue Ribbon

PREMIUM: 10oz \$6.86 - 20oz \$10.18 - 60oz \$28.32
Alexander Keith's IPA, Mill St. Organic, Michelob Ultra,
Shock-Top Belgian White

IMPORT: 10oz \$7.30 - 20oz \$10.62 - 60oz \$29.65
Guinness, Smithwick's, Kilkenny, Harp,
Stella Artois, Carlsberg, Kronenbourg 1664 Blanc

CIDER: 10oz \$7.30 - 20oz \$10.62 - 60oz \$29.65
Somersby Apple Cider, Brickworks

CRAFT: 10oz \$6.64 - 20oz \$9.96 - 60oz \$27.43
Beyond The Pale Yummy IPA, Ashton Amber Ale,
Amsterdam Boneshaker

PREMIUM CRAFT: 10oz \$7.30 - 20oz \$10.62 - 60oz \$29.65
Beau's Lug Tread Lagered Ale, Dominion City Sunsplit IPA,
Muskoka Nitro Cream Ale

FEATURED TAP: Ask Us What's New On Tap This Month!

BOTTLES & CANS

DOMESTIC: Labatt Blue \$6.64, Labatt Blue Light \$6.64,
Pabst Blue Ribbon Tallboy \$7.08, Budweiser \$6.64,
Bud Light \$6.64, Labatt 50 Quart \$10.62

PREMIUM: Steam Whistle \$7.52, Alexander Keith's IPA \$7.52,
Moosehead \$7.52, Glutenberg Blonde Gluten-Free \$7.52,
Glutenberg Pale Ale Gluten-Free \$7.52

IMPORT: Stella Artois \$7.96, Kronenbourg 1664 \$7.96,
Corona \$7.96, Corona Quart \$11.73

CIDER: Magners \$9.73, No Boats On Sunday \$9.73,
No Boats On Sunday Peach \$9.73, Strongbow \$9.73,
Somersby Black Cherry \$9.73

RADLER: Stiegl Grapefruit \$9.73

FEATURED CRAFT: Ask Us What's On Special This Month!

BEER COCKTAILS

SHANDY \$8.63: ¾ Crown Lager, ¼ Ginger Ale

LIME & LAGER \$8.63: Crown Lager, Dash Of Lime Cordial

BLACK & AMBER \$10.40: ½ Smithwick's, ½ Guinness

BLACK VELVET \$10.40: ½ Somersby Cider, ½ Guinness

CROWN FLOAT \$10.40: ¾ Somersby Cider, ¼ Guinness

HALF & HALF \$10.40: ½ Harp Lager, ½ Guinness

SNAKE BITE \$10.40: ½ Crown Lager, ½ Somersby Cider

WHITE SUMMER \$10.40: ½ Somersby Cider,

½ Kronenbourg 1664 Blanc

COCKTAILS

HAIRY LARRY CAESAR \$16.81: Dunrobin Silver Pickle
Vodka, Clamato Juice, Bacon Salt & Spice Rimmer,
Worcestershire, Tabasco, Horseradish, Dill Pickle & Brine,
Stuffed Olives, Pepperette, Pickled Onions, Dubliner
Cheddar, Served With A 5oz Side Chaser of Crown Lager

NO LIP SERVICE \$16.15: Bradley's Irish Whiskey,
Sombra Mezcal, Tom Gore Cabernet-Sauvignon,
Lemon Juice, Simple Syrup

BOBBY DeNIRO ESPRESSO MARTINI \$15.04: Smirnoff
Vodka, Kahlua, Vanilla Syrup, Espresso

HORSE ON THE DANCE FLOOR \$15.49: Bradley's Irish
Whiskey, Ariana Amaro, Campari, Red Vermouth

PHIL MY COLLINS \$15.27: Dunrobin Earl Grey Gin, Lemon
Juice, Honey Syrup, Rhubarb Bitters, A Pinch Of Coarse Salt

A BONITA MARGARITA \$14.82: Jose Cuervo Tequila,
Passoa Passionfruit Liqueur, Orange Juice, Lime Juice,
Agave Syrup

MURRAY STREET MOJITO \$13.49: Captain Morgan's
Dark Rum, Cherry Brandy, Pineapple Juice, Lime Juice,
Simple Syrup, Orange Bitters, Mint Leaves

#DON'THARSHMYVIBE \$15.49: Malibu Rum, Peach
Schnapps, Lemon Juice, Simple Syrup, Watermelon Red
Bull, Rosemary Sprig

**Don't See Your Drink?
Ask Us About Our Classic Cocktails**

WINE

HOUSE WINE

Reif Estates Chardonnay (Canada)
6oz: \$8.85, 9oz: \$11.95, Half Litre: \$17.92, Litre: \$31.86

Reif Estates Cabernet Merlot (Canada)
6oz: \$8.85, 9oz: \$11.95, Half Litre: \$17.92, Litre: \$31.86

WHITE WINE

Inniskillin Niagara Riesling (Canada)
6oz: \$10.18, 9oz: \$13.05, Half Litre: \$25, Bottle: \$36.73

Masi Masianco Pinot Grigio (Italy)
6oz: \$12.17, 9oz: \$15.71, Half Litre: \$27.88, Bottle: \$40.71

Kim Crawford Sauvignon Blanc (New Zealand)
6oz: \$13.72, 9oz: \$18.36, Half Litre: \$33.63, Bottle: \$48.23

Kim Crawford Chardonnay (New Zealand)
6oz: \$13.72, 9oz: \$18.36, Half Litre: \$33.63, Bottle: \$48.23

RED WINE

Inniskillin Pinot Noir (Canada)
6oz: \$10.18, 9oz: \$13.05, Half Litre: \$25, Bottle: \$36.73

Masianco Bonacosta Valpolicella (Italy)
6oz: \$12.17, 9oz: \$15.71, Half Litre: \$27.88, Bottle: \$40.71

Masi Paso Doble Malbec/Corvina (Argentina)
6oz: \$12.17, 9oz: \$15.71, Half Litre: \$27.88, Bottle: \$40.71

Ruffino Chianti (Italy)
6oz: \$12.17, 9oz: \$15.71, Half Litre: \$27.88, Bottle: \$40.71

Tom Gore Cabernet Sauvignon (United States)
6oz: \$13.72, 9oz: \$18.36, Half Litre: \$33.63, Bottle: \$48.23

ROSÉ WINE

Trius Rosé (Canada)
6oz: \$12.17, 9oz: \$15.71, Half Litre: \$27.88, Bottle: \$40.71

PROSECCO

Zonin Prosecco Brut 1821 (Italy)
4oz: \$9.73, 200ml Bottle \$12.17, 750ml Bottle: \$40.71,
Mimosa: \$12.83

WINE COCKTAILS

SANGRIA GLASS \$9.29 - PITCHER \$24.78:
Passoa Passionfruit Liqueur, Orange Juice, Pineapple Juice,
Lemon-Lime Soda, Garnished With Oranges, Limes, Lemons,
Maraschino Cherries, With Red Or White House Wine

APEROL SPRITZ \$15.93: Aperol, Zonin Prosecco, Soda

PRE-MIXED COCKTAILS

Mike's Hard Lemonade, Twisted Tea Hard Iced Tea: **\$7.96**
White Claw Mango, White Claw Black Cherry,
White Claw Raspberry, White Claw Lime: **\$9.73**

WHISKEYS

IRISH WHISKEY

Bradley's, Jameson Black Barrel, Bushmills Original, Bushmills Black Bush, Midleton, Teeling Small Batch, Kilbeggan, McFadden, Roe & Co., Tullamore Dew, Writers' Tears Copper Pot, Bushmills Malt 10 Year, Red Breast 12 Year, Glendalough Minuzara 13 Year

SCOTCH WHISKY

J&B Rare, Chivas Regal, Johnnie Walker Red Label, Johnnie Walker Black Label, Johnnie Walker Blue Label, Talisker 10 Year, Glenmorangie 10 Year, Jura 12 Year, Cardhu 12 Year, Glenfiddich 12 Year, Glenlivet 12 Year, Oban 14 Year, Dalwhinnie 15 Year, Lagavulin 16 Year

CANADIAN WHISKY

Canadian Club, Crown Royal, Crown Royal Black, Maverick Barnburner, Lot No. 40 Single Copper Pot, Pike Creek Double Barrelled 10 year

AMERICAN WHISKEY

Jack Daniel's, Maker's Mark, Tin Cup, Bulleit Frontier, Woodford Reserve, Knob Creek 9 Year

NON ALCOHOLIC DRINKS

BEER: Corona Sunbrew, Guinness 0.0%, Sober Carpenter (Selection Varies)

CANNED COCKTAILS: Clever Mocktails (Selection Varies)

DESSERT

KEY LIME CAKE \$12.50

Classic French Vanilla Cake, Tangy Key Lime Cream, Sweet Vanilla Mousse

CHOCOLATE CARAMEL \$12.50

Chocolate Cake Layered With A Rich Toffee & Chocolate Mousse,
Coated In A Milk Chocolate Glaze & Sprinkles

PEAR CARAMEL \$12.50

Caramel & Pear Mousse On Top Of A Vanilla Cake, Topped With Diced Pear

RASPBERRY DREAM \$12.50

Homemade Raspberry Jam, Chantilly Cream On Top Of A Classic Vanilla Cake

MOCKTAILS

VIRGIN HAIRY LARRY \$12: Clamato Juice, Tabasco, Worcestershire, Bacon Salt & Spice Rimmer, Horseradish, Dill Pickle & Brine, Stuffed Olives, Pepperette, Pickled Onions, Dubliner Cheddar, Served With A Corona Sunbrew 0%
MANGO MULE \$8: Mango Purée, Lime Juice, Soda, Ginger Beer
FRUIT PUNCH \$8: Lemon Juice, Orange Juice, Pineapple Juice, Grenadine, Soda

ENERGY DRINKS

Red Bull Original, Red Bull Sugar Free, Red Bull Watermelon

BOTTLED WATER

Sparkling Mineral Water 750ml, Still Mineral Water 750ml

COFFEE AND TEA

Lavazza Coffee: Gran Riserva Filtered Coffee, Decaf
Lavazza Specialty: Espresso, Latte, Cappucino

Barry's Irish Tea: Gold Blend, Irish Breakfast, Orange Pekoe, Classic Blend

Numi Organic Tea: Earl Grey, Chamomile Lemon, Jasmine Green

SPECIALTY COFFEE

IRISH COFFEE \$10.62

Jameson Irish Whiskey, Freshly Brewed Coffee, Whipped Cream

BAILEY'S COFFEE \$10.62

Bailey's, Freshly Brewed Coffee, Whipped Cream

B52 COFFEE \$10.62

Grand Marnier, Bailey's, Kahlua, Freshly Brewed Coffee, Whipped Cream

HOT WHISKEY \$10.62

Jameson Irish Whiskey, Syrup, Cloves, Hot Water

BLUEBERRY TEA \$10.62

Grand Marnier, Amaretto, Orange Pekoe Tea

AULDE DUBLINER

Prices Do Not Include All Applicable Taxes