

AULDE DUBLINER

STARTERS & SHARE PLATES

BRADLEY'S MAPLE BACON FRIES \$22

Cajun Spiced Thick-Cut Fries, Crispy Bacon, Fried Chicken, Bradley's Irish Whiskey Maple Bacon Sauce, Pickled Red Onions, Pickled Jalapeños, Chives

TACOS - AHI TUNA OR CHORIZO \$21

Apple Coleslaw, Pineapple-Kiwi Salsa, Avocado Crema, Pickled Onions, Cilantro, Lime

SESAME GINGER CHICKEN DUMPLINGS \$18

Fried Lemon Grass & Chicken Dumplings, Sesame Ginger Glaze, Chili Flakes, Sesame Seeds, Chives

PIEROGIES \$21

Guinness Caramelized Onions, Smoked Bacon, Sweet Onion Aioli, Chives

CARAMELIZED PORK BELLY \$22

Pork Belly, Golden Beet & Apple Purée, Watermelon Radishes, Chives

GAR-PAR FRIES \$17

Thick-Cut Fries, Parmesan Petals, Garlic Seasoning, Chives, Aioli Drizzle

SPINACH & ARTICHOKE DIP \$22

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

RED CURRY CREOLE MUSSELS \$18

Red Curry Creole, White Wine, Cilantro, Slivered Carrots, Pickled Red Onions, Chives

CHICKEN WINGS \$20

Carrots, Celery & Sour Cream With Your Choice Of The Following Sauces:

Dubliner Hot, Extreme Heat, Guinness BBQ, Gravy, Honey-Garlic, Salt & Pepper, Cajun Dusted, Lemon Pepper, Or Garlic Parmesan

NACHOS \$22

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

Tasty Additions:

Guacamole \$5, Spicy Beef \$7, Herb-Marinated Chicken Breast \$8, Chorizo \$9, Pulled Jerk Chicken \$9

POUTINE \$17

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

ADD ONS:

Spicy Beef \$7, Herb-Marinated Chicken Breast \$8, Chorizo \$9, Pulled Jerk Chicken \$9

SOUPS & SALADS

SEAFOOD CHOWDER \$21

Sea Scallops, Shrimp, Atlantic Salmon, Nova Scotia Haddock, Smoked Bacon, Yukon Gold Potatoes, Dill, Garlic Rosemary Crostinis

APRICOT & GOAT CHEESE SALAD \$24

Mixed Greens, Goat Cheese, Dried Cranberries, Dried Apricots, Toasted Almonds, Cucumbers, Avocadoes, Red Onions, Poppy Seed Dressing

AHI TUNA SALAD \$24

Seared Ahi Tuna, Mixed Greens, Cabbage, Carrots, Bell Peppers, Slivered Almonds, Cucumbers, Sesame Seeds, Avocado Cream Dressing

CLASSIC CAESAR \$17

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

CLASSIC GARDEN SALAD \$16

Mixed Greens, Shredded Cabbage, Heirloom Cherry Tomatoes, Cucumbers, Red Onions, Slivered Carrots

SALAD ADDITIONS:

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

HAND HELDS

CLASSIC BACON CHEESE BURGER \$24

Fresh Chuck Patty, Crispy Bacon, Cheddar Cheese, Lettuce, Tomatoes, Mayonnaise, Toasted Brioche Bun

MUSHROOM & SWISS BURGER \$24

Fresh Chuck Patty, Sautéed Mushrooms, Swiss Cheese, Arugula, Caramelized Onions, Garlic Aioli, Toasted Brioche Bun

GUINNESS BBQ BURGER \$25

Fresh Chuck Patty, Guinness BBQ Sauce, Irish Cheddar, Crispy Bacon, Sliced Tomatoes, Boston Lettuce, Bradley's Irish Whiskey Aioli, Toasted Brioche Bun

VEGETARIAN BURGER \$23

House-Made Vegetable Patty, Goat Cheese, Pickled Onions, Cucumbers, Arugula, Garlic Aioli, Toasted Brioche Bun

THE DUB CLUB \$22

Marinated Chicken Breast, Swiss Cheese, Crispy Bacon, Tomatoes, Boston Lettuce, Onion Aioli, Toasted Sourdough

SPICED CHICKEN BACON WRAP \$20

Crispy Breaded Chicken Breast, Heritage Greens, Marinated Tomatoes, Red Onions, Jack Cheese & Canadian Cheddar, Spiced Aioli, Crispy Bacon

CORNED BEEF SANDWICH \$23

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

JERK CHICKEN SANDWICH \$24

Pulled Jerk Chicken, Pineapple-Kiwi Salsa, Garlic Aioli, Apple Coleslaw, Arugula, Toasted Brioche Bun

Hand Helds Come With Your Choice Of:

Thick-Cut French Fries, Chef's Feature Soup, Herbed Rice, Garden Salad, Roasted Mini Red Potatoes, Or Red Skin Mashed Potatoes

Upgrade To: Poutine, Seafood Chowder, Seasonal Vegetables, Or Caesar Salad

ENTRÉES & IRISH FAVOURITES

FISH & CHIPS \$24

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

Add An Extra Piece Of Haddock \$10

BRAISED SHORT-RIB \$42

In-House Braised Short Rib, Celery Root Mash, Cremini Mushrooms, Guinness Caramelized Onions, Wonton Crisps, Beef Gravy

BRADLEY'S IRISH WHISKEY STEW \$23

Corned Beef, Pork Belly, Parsnips, Sweet Potatoes, Golden Beets, Pearl Onions, Porcini Mushrooms, Herbed Beef & Tomato Stock, Garlic Rosemary Crostinis

CHICKEN CURRY \$23

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

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

BANGERS & MASHED \$23

House-Made Pork Sausage Patties, Red Skin Mashed Potatoes, Guinness Caramelized Onions, Cremini Mushrooms, Crispy Shallots, Wonton Crisps, Beef Gravy

PAN-SEARED ATLANTIC SALMON \$40

Skin-On Atlantic Salmon Filet, Fried Herbed Potatoes, Green Zucchini, Maple Sriracha Carrot Purée, Cooked to Your Preference

CHORIZO & SHRIMP PESTO LINGUINE \$33

Chorizo, Shrimp, Red Onions, Bell Peppers, Parmesan, Basil-Pesto Cream Sauce, Garlic Rosemary Crostinis, Chives

MAHI-MAHI \$37

Mango-Glazed Mahi-Mahi Fillet, Black Bean & Corn Succotash, White Wine Steamed Mussels, Coconut-Lime Broth, Pineapple Salsa, Fresh Jalapeño, Cilantro

DRAUGHT

HOUSE BREW: 10oz \$5.97 - 20oz \$7.30 - 60oz \$19.25
Heart Amber Ale, Crown Lager

DOMESTIC: 10oz \$6.42 - 20oz \$9.51 - 60oz \$26.33
Budweiser, Bud Light

PREMIUM: 10oz \$6.86 - 20oz \$10.18 - 60oz \$29.20
Alexander Keith's IPA, Mill St. Organic, Michelob Ultra,

IMPORT: 10oz \$7.30 - 20oz \$10.62 - 60oz \$30.09
Guinness, Smithwick's, Kilkenny, Harp, Carlsberg, LandShark,
Stella Artois, Kronenbourg 1664 Blanc

CIDER: 10oz \$7.30 - 20oz \$10.62 - 60oz \$30.09
Somersby Apple Cider, Brickworks

CRAFT: 10oz \$6.64 - 20oz \$9.96 - 60oz \$28.32
Beyond The Pale Brewing Co., Ashton Brewing Co., Amsterdam
Brewery, Whitewater Brewing Co. Muskoka Cottage Brewery

PREMIUM CRAFT: 10oz \$7.30 - 20oz \$10.62 - 60oz \$30.09
Beau's Lug Tread Lagered Ale, Dominion City Sunsplit IPA

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

BOTTLES & CANS

DOMESTIC: Labatt Blue \$6.86, Labatt Blue Light \$6.86,
Pabst Blue Ribbon Tallboy \$7.52, Budweiser \$6.86,
Bud Light \$6.86, Labatt 50 Quart \$11.06

PREMIUM: Steam Whistle \$7.52, Alexander Keith's IPA \$7.52,
Moosehead \$7.52, Glutenberg Blonde Gluten-Free \$8.63,
Glutenberg Pale Ale Gluten-Free \$8.63

IMPORT: Stella Artois \$8.19, Kronenbourg 1664 \$8.19, LandShark
\$7.96, Corona \$8.19, Corona Quart \$12.39

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 \$10.62: ½ Smithwick's, ½ Guinness

BLACK VELVET \$10.62: ½ Somersby Cider, ½ Guinness

CROWN FLOAT \$10.62: ¾ Somersby Cider, ¼ Guinness

HALF & HALF \$10.62: ½ Harp Lager, ½ Guinness

SNAKE BITE \$10.62: ½ Crown Lager, ½ Somersby Cider

WHITE SUMMER \$10.62: ½ Somersby Cider,

½ Kronenbourg 1664 Blanc

SPRITZES

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

EARL GREY, ROSÉ, ALL DAY \$15.93: St. Germain Elderflower
Liqueur, Peller Estates Rosé Bubbles, Dunrobin Early Grey Gin, Pear
Bitters, Soda, Lemon, Fresh Mint

TAMARIND FIZZ \$15.93: Strega Herbal Liqueur, Smirnoff Tamarind
Vodka, Zonin Prosecco, Ginger Beer, Lime Juice, Lemon, Fresh Mint

BIG PIMM'PIN \$15.93: Pimm's Liqueur, Zonin Prosecco, Ginger Beer,
Lemonade, Rhubarb Bitters, Cucumber, Fresh Mint

WINE COCKTAILS

SANGRIA GLASS \$9.29 - PITCHER \$25.66:

Soho Lychee Liqueur, Orange Juice, Pineapple Juice,
Lemon-Lime Soda, Garnished With Oranges, Limes, Lemons, Maraschino
Cherries, With Red Or White House Wine

PRE-MIXED COCKTAILS

Mike's Hard Lemonade, Twisted Tea Hard Iced Tea: **\$8.41**
Nutrl Raspberry, White Claw Mango, White Claw Black Cherry,
White Claw Raspberry, White Claw Lime: **\$9.73**

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

BOBBY DeNIRO (Espresso Martini) \$15.04:

Smirnoff Vodka, Shanky's Whip, Espresso, Vanilla Syrup

HORSE ON THE DANCE FLOOR (Irish Negroni) \$15.49:

Bradley's Irish Whiskey, Ariana Amaro, Red Vermouth

PHIL MY COLLINS \$15.27: Dunrobin Earl Grey Gin, Lemon Juice,

Honey Syrup, Rhubarb Bitters, A Pinch Of Coarse Salt

PEACHY & LYCHEE MARGARITA \$14.82: Jose Cuervo Tequila, Soho

Lychee Liqueur, Peach Nectar, Agave Nectar, Lime Juice

MURRAY STREET MOJITO \$13.49: Captain Morgan's Dark Rum,

Cherry Brandy, Pineapple Juice, Lime Juice, Simple Syrup, Orange

Bitters, Mint Leaves

MOONEY'S BAE \$15.49: Malibu Rum, Peach Schnapps, Lemon

Juice, Simple Syrup, Tropical Red Bull, Mint Sprig

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

WHISKEYS

IRISH WHISKEY

Bradley's, Jameson Black Barrel, Bushmills Original, Bushmills
Black Bush, Midleton, Teeling Small Batch, Kilbeggan, Roe & Co.,
Tullamore Dew, Music Man, 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

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