

AULDE DUBLINER

STARTERS & SHARE PLATES

TACOS – PULLED CHICKEN OR CHORIZO \$21

Apple Coleslaw, Spicy Mayo, Spiced Succotash, Pico De Gallo, Pickled Onions, Cilantro, Lime

SESAME CHICKEN DUMPLINGS \$18

Fried Lemongrass & Chicken Stuffed Dumplings, Sweet Sesame Glaze, Sesame Seeds, Chives

PIEROGIES \$21

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

BRUSCHETTA \$18

Marinated Tomatoes, Garlic Rosemary Focaccia, Parmesan, Balsamic Vinegar Glaze, Chives

BRADLEY'S WHISKEY MAPLE BACON FRIES \$22

Fresh-Cut Fries, Cajun Spice, Whiskey Maple Bacon Sauce, Crisp Bacon, Fried Chicken, Pickled Red Onions, Pickled Jalapeños, Chives

BEER CHEESE DIP \$22

In-House Guinness Cheese Dip, Garlic Toasted Naan Bread, Corn Chips, Parmesan Cheese, Smoked Paprika
Staff Fave: Add Bacon +\$2.50

RED CURRY MUSSELS \$18

Curry Sauce, Tomato Créole, White Wine, Cilantro, Slivered Carrots, Pickled Red Onions, Chives

WINGS \$20

Carrots, Celery, Sour Cream And Your Choice Of The Following Sauces:
Bradley's Irish Whiskey BBQ, Dubliner Hot, Extreme Heat, Honey-Garlic, Salt & Pepper, Cajun Dusted, Garlic Parmesan

NACHOS \$23

Seasoned Corn Tortilla Chips, Salsa, Shredded Cheese Blend, Diced Jalapeños, Green Onions, Spiced Succotash, Marinated Tomatoes, Sour Cream Drizzle

ADD-ONS:

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

POUTINE \$17

Fresh-Cut French Fries, St-Albert Cheese Curds, Rich Brown Gravy, Green Onions

ADD ONS:

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

SOUPS & SALADS

CHEF'S FEATURE SOUP \$9

Fresh Soups Made Daily

SEAFOOD CHOWDER \$21

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

APRICOT & GOAT CHEESE SALAD \$23

Heritage Greens, Goat Cheese, Dried Cranberry, Dried Apricot, Toasted Almond, Cucumber, Avocado, Red Onion, Poppy Seed Dressing

AHI TUNA SALAD \$24

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

CAESAR \$17

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

CLASSIC GARDEN SALAD \$16

Spring Mix, Shredded Cabbage, Heirloom Cherry Tomatoes, Cucumbers, Red Onions, Slivered Carrots

SALAD ADD-ONS:

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

HAND HELDS

BBQ PORK BELLY BURGER \$25

Two Smashed Beef Patties, Bradley's Whiskey BBQ Glazed Pork Belly, Irish Cheddar, Roma Tomatoes, Boston Lettuce, Sweet Onion Aioli, Toasted Brioche Bun

MUSHROOM & SWISS BURGER \$24

Two Smashed Beef Patties, Sautéed Mushrooms, Swiss Cheese, Caramelized Onions, Arugula, Aioli, Toasted Brioche Bun

CLASSIC DUBLINER BACON CHEESEBURGER \$24

Two Smashed Beef Patties, Smoked Bacon, Canadian Cheddar, Lettuce, Tomatoes, Mayo, Toasted Brioche Bun

VEGETARIAN BURGER \$24

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

DUB CLUB \$22

Marinated Chicken Breast, Bacon, Swiss Cheese, Roma Tomatoes, Boston Lettuce, Onion Mayo, Artisan Bread Roll

SPICED CHICKEN BACON WRAP \$20

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

BLACKENED CHICKEN & AVOCADO \$25

Blackened Chicken Breast, Cheddar, Avocado, Arugula, Roma Tomatoes, Mayo, Artisan Roll

ROAST BEEF SANDWICH \$25

Shaved Roast Beef, Cucumber, Arugula, Swiss Cheese, Pickled Red Onions, Caramelized Onion Aioli, Artisan Roll

Hand Helds Come With Your Choice Of:
Fresh-Cut French Fries, Soup of the Day, Red-Skin Mash Potatoes, Herbed Rice, Garden Salad Or Roasted Mini Red Potatoes
Upgrade To: Seafood Chowder, Caesar Salad, Poutine, Or Seasonal Vegetables

ENTRÉES & IRISH FAVOURITES

BRAISED LAMB SHANK \$42

In-House Braised Lamb Shank, Celeriac Mash, Fried Shallots, Garlic & White Wine Steamed Kale & Mushrooms, Crispy Wontons, Beef Jus, Chives

IRISH BEEF STEW \$23

Traditional Beef Stew With Beef, Potatoes, Turnips, Carrots, Pearl Onions, Celeriac, Thyme, Rosemary, Bradley's Whiskey, Toasted Focaccia

BANGERS & MASH \$23

In-House Sausage Patties, Red Skin Mashed Potatoes, Cremini Mushrooms, Guinness Caramelized Onions, Crispy Shallots, Fried Wonton, Beef Gravy

FISH & CHIPS \$24

Beer-Battered Nova Scotia Haddock, In-House Tartar Sauce, Creamy Apple Coleslaw, Fresh Cut French Fries
Add an extra piece of Haddock \$10

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!

PAN-SEARED ATLANTIC SALMON \$40

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

CAJUN MAHI-MAHI \$38

Pan-Seared Cajun Dusted Mahi-Mahi Filet, Coconut-Lime Rice, Black Bean Succotash, Cilantro, Lime Zest, Spicy Mayo

JAMBALAYA \$32

Herbed Rice, Chorizo, Marinated Chicken, Shrimp, Bell Peppers, Red Onions, Spiced Créole Sauce, Dubliner Hot Sauce, Avocado Crema Drizzle, Fresh Chives

DRAUGHT

HOUSE BREW: 10oz \$6.19 - 20oz \$7.52- 60oz \$19.91
Heart Amber Ale, Crown Lager

DOMESTIC: 10oz \$6.86 - 20oz \$9.57 - 60oz \$26.77
Budweiser, Bud Light

PREMIUM: 10oz \$7.08 - 20oz \$10.40 - 60oz \$29.65
Alexander Keith's IPA, Mill St. Organic, Michelob Ultra,

IMPORT: 10oz \$7.52 - 20oz \$10.84 - 60oz \$30.53
Guinness, Smithwick's, Kilkenny, Harp, Carlsberg, LandShark, Stella Artois, Kronenbourg 1664 Blanc

CIDER: 10oz \$7.52 - 20oz \$10.84 - 60oz \$30.53
Magners Irish Cider, Somersby Apple Cider, Brickworks

CRAFT: 10oz \$6.86 - 20oz \$10.18 - 60oz \$28.76
Beyond The Pale Brewing Co., Ashton Brewing Co., Whitewater Brewing Co., Muskoka Cottage Brewery

PREMIUM CRAFT: 10oz \$7.52 - 20oz \$10.84 - 60oz \$30.53
Beau's Lug Tread Lagered Ale, Dominion City Sunsplit IPA

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

BOTTLES & CANS

DOMESTIC: Budweiser \$7.08, Bud Light \$7.08,
Labatt Blue \$7.08, Labatt Blue Light \$7.08,
Pabst Blue Ribbon Tallboy \$7.74

PREMIUM: Steam Whistle \$7.74, Alexander Keith's IPA \$7.74,
Moosehead \$7.74, Glutenberg Blonde Gluten-Free \$8.85,
Glutenberg Pale Ale Gluten-Free \$8.85

IMPORT: Stella Artois \$8.41, Corona \$8.41, LandShark \$8.19

CIDER: Magners \$9.96, No Boats On Sunday \$9.96, Angry Orchard \$9.96,
No Boats On Sunday Peach \$9.96, Strongbow \$9.96, Brickworks \$9.96,
Somersby Blackberry \$9.96,

RADLER: Stiegl Grapefruit \$9.96

QUARTS: Labatt 50 \$11.28, Budweiser \$11.73,
Bud Light \$11.73, Corona \$12.61

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

BEER COCKTAILS

SHANDY \$8.75: ¾ Crown Lager, ¼ Ginger Ale
LIME & LAGER \$8.75: Crown Lager, Dash Of Lime Cordial
BLACK & AMBER \$10.75: ½ Smithwick's, ½ Guinness
BLACK VELVET \$10.75: ½ Magners Cider, ½ Guinness
CROWN FLOAT \$10.75: ¾ Magners Cider, ¼ Guinness
HALF & HALF \$10.75: ½ Harp Lager, ½ Guinness
SNAKE BITE \$10.75: ½ Magners Cider, ½ Crown Lager
WHITE SUMMER \$10.75: ½ Somersby Cider,
½ Kronenbourg 1664 Blanc

SPRITZES

APEROL SPRITZ \$16: Aperol, Zonin Prosecco, Soda, Orange
BIG PIMM'PIN \$16: Pimm's Liqueur, Zonin Prosecco, Ginger Beer,
Lemonade, Rhubarb Bitters, Cucumber, Fresh Mint

SANGRIA

GLASS \$9.50 - PITCHER \$26:
Soho Lychee Liqueur, Lemon-Lime Soda, Orange Juice, Pineapple
Juice, Garnished With Oranges, Limes, Lemons, Maraschino
Cherries, With Red Or White House Wine

COOLERS & SELTZERS

Mike's Hard Lemonade, Twisted Tea Hard Iced Tea: **\$8.63**
Nutral Raspberry, White Claw Mango, White Claw Black Cherry,
White Claw Raspberry, White Claw Lime: **\$9.96**

HOUSE COCKTAILS

HAIRY LARRY CAESAR \$17: 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) \$15.25:
Smirnoff Vodka, Shanky's Whip, Espresso, Vanilla Syrup
HORSE ON THE DANCE FLOOR (Irish Negroni) \$17: Bradley's
Irish Whiskey, Ariana Amaro, Red Vermouth
PHIL MY COLLINS \$15.50: Dunrobin Earl Grey Gin, Lemon Juice,
Honey Syrup, Rhubarb Bitters, A Pinch Of Coarse Salt

PEAR & LYCHEE MARGARITA \$15:
Jose Cuervo Tequila, Soho Lychee Liqueur, Pear Nectar,
Agave Nectar, Lime Juice, Jalapeño Garnish
MURRAY STREET MOJITO \$14: Captain Morgan's Dark Rum,
Cherry Brandy, Pineapple Juice, Lime Juice, Simple Syrup, Orange
Bitters, Mint Leaves

DON'T HARSH MY VIBE \$15.50: Malibu Rum, Peach Schnapps,
Lemon Juice, Simple Syrup, Watermelon Red Bull, Thyme

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,
Green Spot, Bushmills Malt 10 Year, Red Breast 12 Year

SCOTCH WHISKY

J&B Rare, Chivas Regal, Johnnie Walker Red Label, Johnnie Walker
Black Label, Johnnie Walker Blue Label, Talisker 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, Crown Royal Northern Harvest,
Dunrobin Canadian Rye, Pike Creek Double Barrelled 10 year

AMERICAN WHISKEY

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

WINE

HOUSE WINE

Reif Estates Chardonnay (Canada)
6oz: \$9, 9oz: \$12.25, Half Litre: \$18.25, Litre: \$32
Reif Estates Cabernet Merlot (Canada)
6oz: \$9, 9oz: \$12.25, Half Litre: \$18.25, Litre: \$32

WHITE WINE

Inniskillin Niagara Riesling (Canada)
6oz: \$10.25, 9oz: \$13.25, Half Litre: \$25.50, Bottle: \$37
Wayne Gretzky Pinot Grigio (Canada)
6oz: \$12, 9oz: \$15.50, Half Litre: \$27.50, Bottle: \$40.50
Masi Masianco Pinot Grigio (Italy)
6oz: \$12.25, 9oz: \$16, Half Litre: \$28.25, Bottle: \$42
Kim Crawford Sauvignon Blanc (New Zealand)
6oz: \$14, 9oz: \$18.50, Half Litre: \$34, Bottle: \$49
Kim Crawford Chardonnay (New Zealand)
6oz: \$14, 9oz: \$18.50, Half Litre: \$34, Bottle: \$49

RED WINE

Inniskillin Pinot Noir (Canada)
6oz: \$10.25, 9oz: \$13.25, Half Litre: \$25.50, Bottle: \$37
Masianco Bonacosta Valpolicella (Italy)
6oz: \$12.25, 9oz: \$16, Half Litre: \$28.25, Bottle: \$42
Masi Malbec/Corvina (Italy)
6oz: \$12.25, 9oz: \$16, Half Litre: \$28.25, Bottle: \$42
Ruffino Chianti (Italy)
6oz: \$12.25, 9oz: \$16, Half Litre: \$28.25, Bottle: \$42
Tom Gore Cabernet Sauvignon (United States)
6oz: \$14, 9oz: \$18.50, Half Litre: \$34, Bottle: \$49

ROSÉ WINE

Trius Rosé (Canada)
6oz: \$12.25, 9oz: \$16, Half Litre: \$28, Bottle: \$41.50

PROSECCO

Zonin Prosecco Brut 1827 (Italy)
200ml Bottle \$12.25, 750ml Bottle \$41.50

Delicious Drink Deals

Dub  **Days**

All Day, 5 Days A Week

Monday

\$5 House Draught

Tuesday

1/2 Price Wine

Wednesday

\$5 Rail Cocktails

Thursday

\$9 Quarts & Craft Cans*

Sunday

\$6 Caesars

*Domestic quarts only. Ask your server for list of craft available at discounted price. Prices do not include all applicable taxes.