

WELCOME TO THE  
**AULDE DUBLINER**  
AND POUR HOUSE

## 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

### BAKED FRENCH ONION DIP \$22

In-House Baked French Onion Dip, Garlic Buttered Toasted Pita Bread, Corn Chips, Parmesan Cheese, Cheddar & Mozzarella Blend, Smoked Paprika, Chives

### RED CURRY MUSSELS \$18

Curry Sauce, Tomato Créole Sauce, 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, Shredded Cheese Blend, Salsa, Diced Jalapeños, Spiced Succotash, Green Onions, 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

### CAESAR \$17

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

### CLASSIC GARDEN SALAD \$16

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

### APRICOT & GOAT CHEESE SALAD \$24

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

### STRAWBERRY FENNEL SALAD \$24

Heritage Greens, Shredded Cabbage, Strawberries, Red Onion, Cucumber, Avocado, Toasted Fennel Seeds, Goat Cheese, Blueberry Vinaigrette

### SMOKED SALMON SALAD \$26

Smoked Salmon, Strawberries, Blueberries, Cucumber, Hemp Seeds, Mixed Greens, Kale, Micro Red Radish, Walnuts, Maple-Dijon Dressing, Citrus Garnish

**For every Smoked Salmon Salad sold, the Aulde Dubliner will donate \$2 to the Ottawa Cancer Foundation**

#### SALAD ADD-ONS:

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

## Hand Helds

### BBQ WHISKEY 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  
**Add An Extra Beef Patty \$4**

### MUSHROOM & SWISS BURGER \$24

Two Smashed Beef Patties, Sautéed Mushrooms, Swiss Cheese, Caramelized Onions, Heritage Greens, Aioli, Toasted Brioche Bun  
**Add An Extra Beef Patty \$4**

### CLASSIC DUBLINER BACON CHEESEBURGER \$24

Two Smashed Beef Patties, Smoked Bacon, Canadian Cheddar, Lettuce, Tomatoes, Mayo, Toasted Brioche Bun  
**Add An Extra Beef Patty \$4**

### VEGETARIAN BURGER \$24

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

### DUB CLUB \$22

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

### CRISPY CHICKEN BACON WRAP \$20

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

### ROAST BEEF SANDWICH \$25

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

### FRIED CHICKEN SANDWICH \$24

Fried Chicken Breast, Canadian Cheddar Cheese, Boston Lettuce, Roma Tomatoes, Dill Aioli, Brioche Bun

# Entrées & Irish Favourites

## BRAISED LAMB SHANK \$42

In-House Braised Lamb Shank, Crispy Parsnips, Fried Shallots, Irish Cheddar Polenta, Bacon Balsamic Glazed Brussel Sprouts, 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

House-Made Sausage Patties, Red Skin Mashed Potatoes, Cremini Mushrooms, Guinness Caramelized Onions, Fried Shallots, Crispy Parsnips, 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**

## CAJUN MAHI-MAHI \$38

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

**PAN-SEARED ATLANTIC SALMON \$40**  
Skin-On Atlantic Salmon Filet, Fried Herbed Potatoes, Green Zucchini, Maple-Sriracha Carrot Purée, Cooked To Your Preference

## JAMBALAYA \$32

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

## SHEPHERD'S PIE \$22

Red Skin Mashed Potatoes, Ground Lamb & Beef Mix, Peas, Carrots, Spanish Onions, Toasted Focaccia, Beef Gravy, Chives

## ROASTED RED PEPPER CHORIZO LINGUINE \$30

Linguine, Chorizo, Roast Red Pepper, Guinness Caramelized Onions, Roasted Red Pepper Tomato Cream Sauce, Garlic Buttered Focaccia Crostinis, Chives, Parmesan Cheese

## CHICKEN CURRY \$24

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!*

## Choice of Sides

Chips, Roasted Vegetables, Rice, Garden Salad, Mashed Potatoes, Or Soup Of The Day



## Upgraded Sides

Sweet Potato Fries +\$3, Caesar Salad +\$3, Poutine +\$4, Or Seafood Chowder +\$5

Prices Do Not Include All Applicable Taxes. Please Advise Your Server Of Any Allergies.

# AULDE DUBLINER

## Drink Menu

### 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, Mill St. Organic, Michelob Ultra

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

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

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

**PREMIUM CRAFT:** 10oz \$7.52 - 20oz \$10.84 - 60oz \$30.53  
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 \$7.74, Moosehead \$7.74, Glutenberg Gluten-Free \$8.85

**IMPORT:** Stella Artois \$8.41, Corona \$8.41

**CIDER:** No Boats On Sunday \$9.96, Strongbow \$9.96, No Boats On Sunday Peach \$9.96, Brickworks \$9.96, Somersby Blackberry \$9.96

**RADLER:** Stiegl Grapefruit \$9.96

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

### Beer Cocktails

**SHANDY \$8.84:** ¾ Crown Lager, ¼ Ginger Ale  
**LIME & LAGER \$8.84:** Crown Lager, Dash Of Lime Cordial  
**BLACK & AMBER \$10.84:** ½ Smithwick's, ½ Guinness  
**BLACK VELVET \$10.84:** ½ Magners Cider, ½ Guinness  
**CROWN FLOAT \$10.84:** ¾ Magners Cider, ¼ Guinness  
**HALF & HALF \$10.84:** ½ Harp Lager, ½ Guinness  
**SNAKE BITE \$10.84:** ½ Magners Cider, ½ Crown Lager  
**WHITE SUMMER \$10.84:** ½ Somersby Cider, ½ Kronenbourg 1664 Blanc

## Whiskeys

### IRISH WHISKEY

Bradley's, Jameson Black Barrel, Bushmills Original, Bushmills Black Bush, Midleton, Tyrconnel, Kilbeggan, Roe & Co., Tullamore Dew, Music Man, Greenore, Writers' Tears Copper Pot, Green Spot, Sexton Single Malt, Powers, Bushmills Malt 10 Year, Red Breast 12 Year, Red Breast 21 year

### SCOTCH WHISKY

J&B Rare, Chivas Regal, Johnnie Walker Red Label, Johnnie Walker Black Label, Johnnie Walker Blue Label, Talisker 10 Year, MacAllan 12 Year, Glenfiddich 12 Year, Glenlivet 12 Year, Oban 14 Year, Dalwhinnie 15 Year, Lagavulin 16 Year, MacAllan 18 Year, Glenfiddich Grand Cru 23 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

## 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

#### 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

#### Cono Sur Green Society Cabernet Sauvignon (Chile)

6oz: \$14, 9oz: \$18.50, Half Litre: \$34, Bottle: \$49

### ROSÉ WINE

#### Peller Estates 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

## House Cocktails

**HAIRY LARRY CAESAR \$17.25:** Dunrobin Silver Pickle Vodka, Clamato Juice, Worcestershire, Tabasco, Horseradish, Dill Pickle & Brine, Stuffed Olives, Pepperette, Pearl Onions, Dubliner Cheddar, Bacon Salt Spice & Frank's Hot Rimmer, With A 5oz Side Chaser of Crown Lager

**BOBBY DeNIRO (Espresso Martini) \$15.71:** Smirnoff Vodka, Shanky's Whip, Espresso, Simple Syrup

**MURRAY STREET MOJITO \$15.04:** Captain Morgan's Dark Rum, Cherry Brandy, Pineapple Juice, Lime Juice, Simple Syrup, Orange Bitters, Mint Leaves

**DON'T HARSH MY VIBE \$15.71:** Malibu Rum, Peach Schnapps, Lemon Juice, Simple Syrup, Watermelon Red Bull, Mint

**SPICY MANGO MARG \$15.49:** Jose Cuervo Tequila, Triple Sec, Spicy Mango Syrup, Lime Juice, Pineapple Juice

**AULDE FASHIONED \$15.71:** Music Man Irish Whiskey, Simple Syrup, Angostura Bitters, Orange Bitters

**HARVEST BERRY FIZZ \$15.49:** Gordon's Gin, Strawberry Syrup, Lemon Juice, Egg White, Rhubarb Bitters

**IRISH MAID \$15.04:** Bradley's Irish Whiskey, Elderflower Liqueur, Simple Syrup, Lemon Juice, Muddled Cucumber

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

## Sangria

### GLASS \$9.50 - PITCHER \$26:

Cherry Brandy, Melon Liqueur, Pineapple Juice, 7up, Orange Juice, Garnished With Oranges, Limes, Lemons With Red, Rosé Or White House Wine

## Spritzes

**APEROL SPRITZ \$16.15:** Aperol, Zonin Prosecco, Soda, Orange

**PEACH BELLINI \$13.27:** Prosecco, Peach Nectar

## Coolers & Seltzers

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

## Mocktails

**VIRGIN HAIRY LARRY \$13:** Clamato Juice, Tabasco, Worcestershire, Horseradish, Dill Pickle, Pickle Brine, Pepperette, Stuffed Olives, Pearl Onions, Dubliner Cheddar, Bacon Salt Spice & Frank's Hot Rimmer, Served With A Corona Sunbrew 0%

**MANGO MULE \$8:** Mango Purée, Lime Juice, Soda, Ginger Beer

### Mighty Drink Deals



### All Day - Sunday to Thursday

Monday	Tuesday	Wednesday	Thursday	Sunday
\$5 House Draught	½ Price House Wine	\$5 Bar Rail Cocktails	\$9 Quarts & Craft Cans*	\$6 Caesars

\*Domestic quarts only. Ask your server for list of craft available at discounted price. All deals unavailable on holidays. Prices do not include all applicable taxes.