

AULDE DUBLINER

AND POUR HOUSE

STARTERS & SHARE PLATES

CAJUN BEER-BATTERED FISH TACOS \$22

Beer-Battered Haddock Tossed in Cajun Butter, Marinated Tomatoes, Apple & Onion Coleslaw, Pickled Red Onions, Spiced Remoulade, Tajin Spice, Cilantro, Lime

PIEROGIES \$21

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

BRADLEY'S WHISKEY MAPLE BACON FRIES \$22

Seasoned Thick Cut French Fries, Cajun Spice, Whiskey Maple Bacon Sauce, Smoked Bacon, Fried Chicken, Chives, Pickled Red Onions, Pickled Jalapeños

BAKED FRENCH ONION DIP \$22

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

PEPPERONI-TOMATO JAM PINSA FLATBREAD \$23

Pinsa Flatbread, Smoked Provolone, Cheddar, Mozzarella, Pepperoni-Tomato Jam, Guinness Caramelized Onions, Marinated Tomatoes & Onions, Spiced Remoulade, Chives

NACHOS \$23

Seasoned Corn Tortilla Chips, Salsa, Shredded Cheese, Diced Jalapeños, Green Onions, Corn & Black Bean Succotash, Marinated Tomatoes & Onions, Sour Cream Drizzle

Tasty Additions:

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

POUTINE \$17

Seasoned Thick Cut French Fries, Rich Beef Gravy, St-Albert Cheese Curds, Green Onions

Tasty Additions:

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

BRUSCHETTA \$18

Marinated Tomatoes & Onions, Toasted Artisan Crostinis, Parmesan Petals, Balsamic Reduction, Chives

LEMONGRASS CHICKEN DUMPLINGS \$18

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

WINGS \$20

Carrots, Celery, Sour Cream and the following sauce choices. Dubliner Hot, Dubliner Extreme Heat, Bradley's BBQ, Honey-Garlic, Salt & Pepper, Cajun Dusted, Garlic Parmesan

SOUPS & SALADS

SEAFOOD CHOWDER \$21

Sea Scallops, Shrimp, Atlantic Salmon, Smoked Bacon, Nova Scotia Haddock, Yukon Gold Potatoes, Slivered Green Onions, Dill, Artisan Crostinis

HARVEST SALAD \$24

Rosemary Maple Roasted Pecans, Pears, Cucumbers, Roasted Chilled Sweet Potatoes, Multi-Coloured Quinoa, Goat Cheese, Red Onions, White Cabbage, Mixed Greens, Raspberry Vinaigrette

APRICOT & GOAT CHEESE SALAD \$24

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

SMOKED SALMON SALAD \$26

Smoked Salmon, Walnuts, Cucumbers, Strawberries, Oranges, Blueberries, Hemp Seeds, Kale, Mixed Greens, Maple Dijon Dressing

CAESAR \$17

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

CLASSIC GARDEN SALAD \$17

Heirloom Cherry Tomatoes, Cucumbers, Red Onions, Slivered Carrots, Shredded Cabbage, Mixed Greens, Your Choice Of Dressing

Salad Additions:

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

HAND HELDS

BRADLEY'S BBQ BURGER \$25

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

MUSHROOM & SWISS BURGER \$24

Two Smashed Beef Patties, Sautéed Mushrooms, Swiss Cheese, Caramelized Onions, Heritage Greens, Garlic Aioli, Toasted Brioche Bun

CLASSIC DUBLINER BACON CHEESEBURGER \$24

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

VEGETARIAN BURGER \$24

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

CHIMICHURRI STEAK SANDWICH \$28

Chimichurri-Marinated Steak, Smoked Provolone, Pickled Red Onions, Heritage Greens, Sweet Onion Aioli, Toasted Artisan Roll

DUB CLUB \$22

Marinated Chicken Breast, Bacon, Swiss Cheese, Roma Tomatoes, Lettuce, Sweet Onion Aioli, Toasted Artisan Bread

SPICED CHICKEN BACON WRAP \$20

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

BUTTERMILK-FRIED CHICKEN SANDWICH \$24

Buttermilk-Fried Chicken Breast, Canadian Cheddar, Iceberg Lettuce, Roma Tomatoes, Dill Pickle Aioli, Toasted Brioche Bun

Add: An Extra Beef Patty To Any Burger +\$4

Substitute: Bread For Gluten-Free Bun +\$3

Substitute: Meat For Vegan Protein - No Charge

CHOICE OF SIDES

Soup Of The Day, Thick-Cut Fries, Garden Salad, Coconut-Lime Rice, Seasonal Vegetables Or Roasted Mini Red Potatoes

UPGRADED SIDES

Caesar Salad +\$3, Poutine +\$4, Seafood Chowder +\$5, Balsamic Bacon Brussel Sprouts +\$5

EVERY 'HAND HELD' DISH COMES WITH ONE SIDE

ENTRÉES & IRISH FAVOURITES

BRAISED LAMB SHANK \$42

In-House Braised Lamb Shank, Irish Cheddar Polenta, Bacon Balsamic Glazed Brussels Sprouts, Crispy Parsnips, Fried Shallots, Beef Jus, Chives

IRISH BEEF STEW \$23

Traditional Beef Stew With Potatoes, Beef, Turnips, Pearl Onions, Carrots, Celery Root, Thyme, Rosemary, Slivered Green Onions, Bradley's Whiskey, Garlic Artisan Toast

BANGERS & MASH \$24

Two In-House Sausage Patties, Red Skin Mashed, Cremini Mushrooms, Guinness Caramelized Onions, Crispy Shallots, Fried Parsnips, Chives, Rich Beef Gravy

CHICKEN CURRY \$25

Tender Braised Chicken Breast, Creole & Curry Sauce, Bell Peppers, Red Onions, Cilantro, Coconut-Lime Rice
Fancy A Little More Heat? Ask Your Server To Make It Spicy!

PAN-SEARED ATLANTIC SALMON \$41

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

RAINBOW TROUT \$32

Pan-Seared Rainbow Trout, Sweet Potato Hash, Garlic Sautéed Broccolini, Citrus Beurre Blanc, Chives, Parsley

JAMBALAYA \$32

Coconut Lime Rice, Chorizo, Marinated Chicken, Shrimp, Bell Peppers, Red Onions, Spiced Creole Sauce, Dubliner Hot Sauce, Avocado Crema Drizzle, Chives

SHEPHERDS PIE \$22

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

FISH & CHIPS \$24

Beer-Battered Nova Scotia Haddock, Chips, Tartar Sauce, House-Made Coleslaw
Extra Piece Of Fish +\$10

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
Harp, Guinness, Smithwick's, Kilkenny, Carlsberg, Modelo, Stella Artois, LandShark, Kronenbourg 1664 Blanc

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., Whitewater Brewing Co., Ashton Brewing Co., Muskoka Cottage Brewery, Cameron's Brewing

PREMIUM CRAFT: 10oz \$7.52 - 20oz \$10.84 - 60oz \$30.53
Dominion City Brewing 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

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

CIDER: No Boats On Sunday \$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 \$11.73, Budweiser \$11.73, Bud Light \$11.73, Corona \$12.61

FEATURED CRAFT: Ask Us What's New In Cans This Month!

BEER COCKTAILS

SHANDY \$7.52: ¼ Crown Lager, ¼ Ginger Ale

LIME & LAGER \$7.52: 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: ¼ Magners Cider, ¼ Guinness

HALF & HALF \$10.84: ½ Harp Lager, ½ Guinness

SNARE BITE \$10.84: ½ Magners Cider, ½ Crown Lager

WHITE SUMMER \$10.84: ½ Somersby Cider, ½ Kronenbourg Blanc

COOLERS & SELTZERS

Mike's Hard Lemonade **\$8.63**

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

WHISKEYS

IRISH WHISKEY

Bradley's, Jameson Black Barrel, Bushmills Original, McFadden, Bushmills Black Bush, Middleton Very Rare, The Tyrconnell, Kilbeggan, Roe & Co., Tullamore Dew, Music Man, Greenore Limited Edition, Writers' Tears Copper Pot, Green Spot, Proper 12, Powers Gold Label, 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

CANADIAN WHISKY

Crown Royal, Crown Royal Northern Harvest, Spicebox, Beaver's Dram, Canadian Club, Lot No. 40 Single Copper Pot, Dunrobin Canadian Rye, Pike Creek Double Barrelled 10 Year

WARM UPS

BRADLEY'S IRISH COFFEE \$11: Bradley's Irish Whiskey, Expressed Orange Oil, Simple Syrup, Freshly Brewed Coffee, Whipped Cream

LIVIN' IN CIN \$11: Bailey's Cream, Fireball Whiskey, Hot Chocolate, Cinnamon, Freshly Brewed Coffee, Whipped Cream

OMAGH TODDY \$11: Bradley's Irish Whiskey, Grand Marnier, Simple Syrup, Earl Grey Tea, Whipped Cream

HOUSE COCKTAILS

SPICY PEAR POMARITA \$15.49: Jalapeño-Infused Jose Cuervo Tequila, Arancello Liqueur, Pomegranate Syrup, Lime Juice, Pear Juice, Dehydrated Apple

WILLIAM STREET MOJITO \$15.49: Captain Morgan's Dark Rum, Cherry Brandy, Pineapple Juice, Lime Juice, Simple Syrup, Orange Bitters, Mint

THE AULDE ORCHARD \$15.49: Beavers Dram, Cointreau, Apple Juice, Lemon Juice, Egg Whites, Cinnamon Syrup, Angostura Bitters, Dehydrated Apple

BOBBY DeNIRO (ESPRESSO MARTINI) \$15.95: Smirnoff Vodka, Shanky's Whip, Simple Syrup, Espresso, Fresh Coffee Beans

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

BRAMBLE SMASH \$15.49: Smirnoff Vodka, Gordons Gin, Red Vermouth, Blackberries, Mandarin Syrup, Ginger Beer, Mint, Orange Zest

BIG BIG ENERGY \$15.49: Tamarind Vodka, Peach Schnapps, Lime Juice, Mandarin Syrup, Sugar Free Red Bull, Mint

HAIRY LARRY CAESAR \$17.25: Dunrobin Silver Pickle Vodka, Clamato Juice, Spiced Caesar Rimmer, Worcestershire, Tabasco, Horseradish, Dill Pickle & Brine, Stuffed Olives, Pepperette, Pickled Onions, Dubliner Cheddar, With A 5oz Side Chaser of Crown Lager

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

WINE

HOUSE WINE

RIN VINEYARDS ITALIAN INSPIRED SAUVIGNON BLANC (CANADA)

6oz: \$9, 9oz: \$12.25, Half Litre: \$18.25, Litre: \$32

RIN VINEYARDS ITALIAN INSPIRED 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

RIM CRAWFORD SAUVIGNON BLANC (NEW ZEALAND)

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

RIM 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

MASI MALBEC/CORVINA (ITALY)

6oz: \$12.25, 9oz: \$16, Half Litre: \$28.25, Bottle: \$42

MASIANCO BONACOSTA VALPOLICELLA (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

SANGRIA & SPRITZ

GLASS \$9.50 - PITCHER \$26: Cherry Brandy, Melon Liqueur, Orange Juice, Pineapple Juice, 7up, Garnished With Oranges, Limes, Lemons With Red Or White House Wine

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



Established 2003