

AULDE DUBLINER

AND POUR HOUSE

STARTERS & SHARE PLATES

SMOKED PULLED PORK TACOS \$22

Warmed Flour Tortillas, Smoked Pulled Pork, House-Made Spiced Remoulade, House-Made Coleslaw, Pickled Red Onions, Tajin Spice, Cilantro, Lime

BOURBON PEACH BACON JAM FLATBREAD \$24

Pinsa Flatbread, Bourbon Peach Bacon Jam, Baby Arugula, Goat Cheese, Red Onions, Fresh Mint, Balsamic Glaze

TRIPLE PICKLE FRIES \$22

Dill Seasoned Thick-Cut French Fries, Crispy Pickle Sticks, Pickled Red Onions, Chopped Dill Pickles, Dill Pickle Aioli, Chives

NACHOS \$23

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

TASTY ADDITIONS:

Pulled Marinated Chicken \$8, Spicy Beef \$7, Smoked Pulled Pork \$7, Guacamole \$5

WINGS \$20

Carrots, Celery, Sour Cream And The Following Sauce Choices: Bradley's BBQ, Medium, Dubliner Hot, Dubliner Extreme Heat, Honey-Garlic, Honey Hot, Spicy Garlic, Salt & Pepper, Or Cajun Dusted

PIEROGIES \$21

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

BRUSCHETTA \$18

Marinated Tomatoes, Toasted Artisan Crostinis, Parmesan, Balsamic Glaze, Chives

BAKED FRENCH ONION DIP \$22

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

SESAME CHICKEN DUMPLINGS \$18

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

POUTINE \$17

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

TASTY ADDITIONS:

Pulled Marinated Chicken \$8, Spicy Beef \$7, Smoked Pulled Pork \$7

SOUPS & SALADS

SEAFOOD CHOWDER \$21

Wild Atlantic Irish Hake, Sea Scallops, Shrimp, Atlantic Salmon, Smoked Bacon, Yukon Gold Potatoes, Dill, Toasted Artisan Crostinis

CAESAR \$18

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

CLASSIC GARDEN SALAD \$17

Heritage Spring Mix, White Cabbage, Heirloom Cherry Tomatoes, Cucumber, Red Onions, Slivered Carrots

MARKET SALAD \$24

Heritage Spring Mix, White Cabbage, Red Onions, Cucumbers, Goat Cheese, Rosemary Maple Roasted Pecans, Pears, Roasted Corn, Tri-Colour Quinoa, Raspberry Vinaigrette

APRICOT & GOAT CHEESE \$24

Heritage Spring Mix, White Cabbage, Goat Cheese, Dried Cranberry, Dried Apricots, Toasted Almonds, Cucumbers, Avocado, Red Onions, Poppy Seed Dressing

CHILI LIME AVOCADO BOWL \$22

Coconut-Lime Rice, Marinated Tomatoes, Chili-Lime Corn Salad, Tri-Colour Quinoa, Diced Avocado, Avocado Crema Drizzle, Tajin Spice, Cilantro

SALAD ADD-ONS:

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

HAND HELDS

BRADLEY'S BBQ BURGER \$24

Two Smashed Patties, Bradley's Whiskey BBQ Glazed Pork Belly, Irish Cheddar, Sliced Tomatoes, Lettuce, Caramelized Onion Aioli, Brioche Bun

SOUTHERN PEACH BACON BURGER \$24

Two Smashed Patties, Bourbon Peach Bacon Jam, Jalapeño-Infused Whipped Cream Cheese, Heritage Greens, Brioche Bun

CLASSIC DUBLINER BACON CHEESEBURGER \$24

Two Smashed Patties, Bacon, Cheddar Cheese, Lettuce, Sliced Tomatoes, Mayo, Brioche Bun

VEGETARIAN BURGER \$24

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

CHIMICHURRI STEAK SANDWICH \$32

Chimichurri Marinated Steak, Smoked Provolone Cheese, Pickled Red Onions, Heritage Greens, Caramelized Onion Aioli, Artisan Bread

DUB CLUB \$23

Marinated Chicken Breast, Cheddar Cheese, Bacon, Sliced Tomatoes, Lettuce, Caramelized Onion Aioli, Artisan Bread

SPICED CHICKEN BACON WRAP \$21

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

FRIED CHICKEN SANDWICH \$24

Fried Chicken Breast, Cheddar Cheese, Lettuce, Sliced Tomatoes, Dill Pickle Aioli, Brioche Bun

MEATINGS SMOKED PULLED PORK SANDWICH \$23

Meatings Smoked Pulled Pork & Maple BBQ Sauce, Chopped Pickles, Creamy Coleslaw, Dill Pickle Aioli, Toasted Brioche Bun, Served With Meatings Signature BBQ Spiced Chips

CHOICE OF SIDES

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

UPGRADED SIDES

Sweet Potatoes Fries +\$3, Caesar Salad +\$3, Poutine +\$4, Seafood Chowder +\$5 Or Balsamic Bacon Brussels Sprouts +\$5

EVERY 'HAND HELD' DISH COMES WITH ONE SIDE

ENTRÉES & IRISH FAVOURITES

BRAISED LAMB SHANK \$42

In-House Braised Lamb Shank, Crispy Parsnips, Fried Shallots, Beef Jus, Irish Cheddar Polenta, Chives, Red Wine Braised Cabbage

IRISH BEEF STEW \$23

Traditional Beef Stew With Potatoes, Turnips, Carrots, Pearl Onions, Celery Root, Thyme, Rosemary, Bradley's Whiskey, Toasted Artisan Crostinis

BANGERS & MASHED \$28

Traditional Banger Sausages, Red Skin Mashed Potatoes, Cremini Mushrooms, Guinness Caramelized Onions, Crispy Shallots, Fried Parsnips, Beef Gravy

CHICKEN CURRY \$25

Tender Braised Chicken Breast, Tomato & Curry Sauce, Bell Peppers, Red Onions, Cilantro, Coconut-Lime Rice

Fancy A Little More Heat? Ask Your Server To Make It Spicy!

BLACKENED SALMON \$42

Blackened Atlantic Salmon Filet, Dill & Parsley Velouté Sauce, Beetroot Purée, Chili Lime Corn Salad, Coral Tuile

Cooked To Your Preference

JAMBALAYA \$32

Marinated Chicken, Italian Sausage, Shrimp, Bell Peppers, Red Onions, Dubliner Hot Sauce, Coconut-Lime Rice, Spiced Créole Sauce, Avocado Crema Drizzle, Chives

SHEPHERD'S PIE \$23

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

FISH & CHIPS \$24

Wild Atlantic Irish Hake, Crisp Golden Batter, Chips, Tartar Sauce, House-Made Coleslaw

ADD: Extra Piece Of Fish +\$10

FOR EVERY FISH & CHIPS SOLD, WE WILL DONATE \$1 TO THE OTTAWA HOSPITAL FOUNDATION

DRAUGHT

20oz PINT OR 60oz PITCHER

Heart Amber Ale	\$7.75	\$21.25
Crown Lager	\$7.75	\$21.25
Budweiser Pale Lager	\$10.50	\$29
Bud Light Pale Lager	\$10.50	\$29
Alexander Keith's East Coast IPA	\$11	\$30
Mill St. Organic Lager	\$11	\$30
Michelob Ultra Pale Lager	\$11	\$30
Beyond The Pale North East Pale Ale	\$11	\$30
Ashton Brewing Amber Ale	\$11	\$30
Whitewater Farmer's Daughter Blonde Ale	\$11	\$30
Muskoka Mad Tom IPA	\$11	\$30
Cameron's Pastime Pilsner	\$11	\$30
Dominion City Sunsplit Hazy IPA	\$11.25	\$31
Magners Irish Cider	\$11.50	\$31
Somersby Apple Cider	\$11.50	\$31
Harp Lager	\$11.50	\$31
Smithwick's Ale	\$11.50	\$31
Kilkenny Cream Ale	\$11.50	\$31
Modelo Especial Mexican Pilsner	\$11.50	\$31
Carlsberg Lager	\$11.50	\$31
Kronenbourg 1664 Blanc Wheat Beer	\$11.50	\$31
Stella Artois Lager	\$12	\$33
Guinness Stout	\$12	-

ASK ABOUT OUR ROTATING CRAFT BEER TAP

BOTTLES & CANS

Labatt Blue	341ml	\$7.30
Blue Light	341ml	\$7.30
Budweiser	341ml	\$7.30
Bud Light	341ml	\$7.30
Pabst Blue Ribbon	473ml	\$7.75
Alexander Keith's	341ml	\$8
Steam Whistle	341ml	\$8
Stella Artois	330ml	\$9
Corona	330ml	\$9
Brickworks Cider	473ml	\$10
Somersby Blackberry Cider	473ml	\$10
Strongbow Cider	500ml	\$10
No Boats On Sunday Cider	473ml	\$10
No Boats On Sunday Peach Cider	473ml	\$10
Stiegl Grapefruit Radler	500ml	\$10
Juicy Ass IPA	473ml	\$10
Ransack The Universe West Coast IPA	473ml	\$10
Whitewater Blood Moon Sour	473ml	\$10
Beau's Lugtread Lagered Ale	473ml	\$10
Dominion City Town & Country Blonde Ale	473ml	\$10
B.T.P. The Darkness Oatmeal Stout	473ml	\$10
Labatt 50 Quart	710ml	\$12
Budweiser Quart	710ml	\$12
Bud Light Quart	710ml	\$12
Corona Quart	710ml	\$13

BEER COCKTAILS

SHANDY \$8 ¾ Crown Lager, ¼ Ginger Ale

LIME & LAGER \$8 Crown Lager, Dash Of Lime Cordial

BLACK & AMBER \$12 ½ Smithwick's, ½ Guinness

BLACK VELVET \$12 ½ Magners Cider, ½ Guinness

CROWN FLOAT \$12 ¾ Magners Cider, ¼ Guinness

HALF & HALF \$12 ½ Harp Lager, ½ Guinness

SNAKE BITE \$12 ½ Magners Cider, ½ Crown Lager

WHITE SUMMER \$12 ½ Somersby Cider, ½ Kronenbourg Blanc

SELTZERS & COOLERS

Mike's Hard Lemonade, Twisted Tea Hard Iced Tea **\$8.63**

White Claw Lime, White Claw Black Cherry, White Claw Mango,
Nutrl Raspberry, Smirnoff Ice **\$9.96**

WHISKEYS

IRISH WHISKEY

Bradley's, Jameson Black Barrel, Bushmills Original, McFadden,
Bushmills Black Bush, Midleton Very Rare, The Tyrconnell, Kilbeggan,
Roe & Co., Tullamore D.E.W., Music Man, Greenore Limited Edition,
Writer's Tears Copper Pot, Green Spot, 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

HOUSE COCKTAILS

WILLIAM STREET MOJITO \$16

Captain Morgan's Dark Rum, Cherry Brandy, Pineapple Juice,
Lime Juice, Simple Syrup, Orange Bitters, Mint

SUNSET MEZCALITA \$16

Illegal Mezcal, Triple Sec, Lemon Juice, Lime Juice,
Peach Syrup, Jalapeño, Salt & Tajin Rimmer

DUBLINER DREAMSICLE \$16

Captain Morgan's Spiced Rum, Triple Sec, Mandarin Syrup,
Orange Juice, Cream, Whipped Cream, Orange Slice

SPLIT THE BEAN \$16

Smirnoff Vodka, Irish Mist, Espresso, Simple Syrup, Coffee Bitters,
Guinness-Infused Cold Foam

DANCE FLOOR SPECIAL \$17

Smirnoff Vodka, Jägermeister, Simple Syrup, Lemon Juice,
Watermelon Redbull

AULDE FASHIONED \$16

Music Man Irish Whiskey, Irish Mist, Simple Syrup,
Angostura Bitters, Orange Rind

HAIRY LARRY CAESAR \$18.50

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

WINE

STAFF FAVOURITES

<i>Crisp & Refreshing</i>	6oz	9oz	BTL
Kin Vineyards Sauvignon Blanc (House - Canada)	\$9	\$12.25	\$32 (L)
Peller Crush Pinot Grigio (Canada)	\$12	\$16	\$47
13th Street Cabernet Franc Rosé (Canada)	\$13	\$17	\$48
Cave Springs Dolomite Riesling (Canada)	\$14	\$18	\$54

ELEVATED & AROMATIC WHITES

<i>Rich Testures & Food-friendly</i>	6oz	9oz	BTL
Kim Crawford Sauvignon Blanc (NZ)	\$15	\$19	\$56
Masi Masianco Pinot Grigio (Italy)	\$13	\$17	\$48

SMOOTH & ROUND WHITES

<i>Crisp & Refreshing</i>	6oz	9oz	BTL
Kin Vineyards Chardonnay (Canada)	-	-	\$65
Anne de Joyeuse Camas Chardonnay (France)	\$13	\$17	\$48

EASY DRINKING REDS

<i>Medium Bodied, Versatile</i>	6oz	9oz	BTL
Kin Vineyards Merlot (House - Canada)	\$9	\$12.25	\$32 (L)
Masi Bonacosta Valpolicella (Italy)	\$13	\$17	\$48

BOLD & FULL-BODIED REDS

<i>Rich, Structured & Hearty</i>	6oz	9oz	BTL
Heartland Cabernet Sauvignon (Australia)	\$16	\$23.50	\$70
Kin Black Label Cabernet Sauvignon (Canada)	-	-	\$65
Château Lamartine Malbec Cahors (France)	-	-	\$78
Pago Aylés Cuvée A 2023 (Spain)	-	-	\$84

PROSSECOS

<i>Bubbly & Refreshing</i>	200ML	BTL
Zonin Prosecco Brut 1827 (Italy)	\$12.25	\$41.50

MOCKTAILS

VIRGIN HAIRY LARRY \$13

Clamato Juice, Spiced Caesar Rimmer, Worcestershire,
Tabasco, Horseradish, Dill Pickle & Brine, Stuffed Olives,
Pepperette, Pickled Onions, Dubliner Cheddar,
Served With A Corona Sunbrew 0%

CHOOSE YOUR MULE \$8

Mango, Strawberry Or Raspberry
Fruit Purée, Lime Juice, Soda, Ginger Beer

BERRY GOOD VIBES \$8

Lime Juice, Strawberry Syrup, Soda, Lime

NON-ALC. MIMOSA \$8

Non-Alcoholic Sparkling Wine, Orange Juice, Orange

COLLECTIVE ARTS ZERO MOJITO \$8

A Classic Mojito - But Mellow!

NON-ALC. APEROL SPRITZ \$8