WELCOME TO THE

AULDE DUBLINER

AND POUR HOUSE

STARTERS & SHARE PLATES

SMOKED PULLED PORK TACOS $22
Warmed Flour Tortillas, Smoked Pulled Pork, House-Made Coleslaw, Pickled Red Onions, Tajin Spice, Sriracha Aioli, Cilantro, Lime

CAPOCOLLO & GOAT CHEESE FLATBREAD $24
Pinsa Flatbread, Capocollo, Goat Cheese, Mixed Berry Compote, Roasted Rosemary Pecans, Baby Arugula, Balsamic Glaze

BRUSCHETTA FLATBREAD $18
Pinsa Flatbread, Bruschetta, Goat Cheese, Garlic Butter, Baby Arugula, Balsamic Glaze, Parmesan Petals

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, Whiskey Caramelized Onions, Smoked Bacon, Onion Aioli, Chives

SESAME CHICKEN DUMPLINGS $18
Fried Lemongrass & Chicken Stuffed Dumplings, Sweet Sesame Glaze, Sesame Seeds, Chives

BAKED FRENCH ONION DIP $22
Baked French Onion Dip, Corn Chips, Garlic Toasted Pita, Parmesan Cheese, Cheddar & Mozzarella Blend, Smoked Paprika, Chives

IRISH SPICE BAG $22
Crispy Fried Chicken, Spanish Onion, Green Peppers, Orange Peppers, Garlic Chili Oil, Spice Bag Seasoning, Fresh-Cut Chips, Curry Sauce.

BAKED BRIE $26
Oven-Baked Brie, Garlic Toasted Artisan Crostini, Mixed Berry Compote, Rosemary Maple Roasted Pecans, Micro Flowers, Balsamic Glaze

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, Parmesan Petals, Croutons, Creamy Caesar Dressing

CLASSIC GARDEN SALAD $17
Heritage Spring Mix, White Cabbage, Heirloom Cherry Tomatoes, Cucumber, Red Onions, Slivered Carrots, Your Choice of Dressing

HARVEST SALAD $24
Heritage Spring Mix, White Cabbage, Red Onions, Pears, Cucumbers, Goat Cheese, Rosemary Maple Roasted Pecans, Roasted Corn, Multicoloured Quinoa, Apple Cider 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
Wild Rice, Marinated Tomatoes, Chili-Lime Corn Salad, Tri-Colour Quinoa, Diced Avocado, Nacho Chips, Sriracha Aioli Drizzle, Tajin Spice, Cilantro

SALAD ADD-ONS:
Fresh Atlantic Salmon Filet $10, Jumbo Shrimp $9, Marinated Chicken Breast $8

Prices do not include all applicable taxes - Please advise your server of any allergies

HAND HELDS

EACH DISH IS ACCOMPANIED BY ONE SIDE

BRADLEY'S BBQ BURGER $24
Two Smashed Patties, Irish Cheddar, Sautéed Mushrooms, Bradley's Irish Whiskey Caramelized Onions, Heritage Greens, Caramelized Onion Aioli, Brioche Bun

FRENCH ONION BURGER $25
Two Smashed Patties, French Onion Dip, Crispy Onions, Dubliner Cheddar, Heritage Greens, Onion Aioli, 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

BEEF DIP $23
In-House Shaved Roast Beef, Havarti Cheese, Sautéed Spanish Onions & Mushrooms, Horseradish Aioli, Red Wine Demi-Glace, Artisan Bun

DUB CLUB $23
Marinated Chicken Breast, Cheddar Cheese, Bacon, Sliced Tomatoes, Lettuce, Smoked Black Pepper Aioli, Artisan Bread

SPICED CHICKEN BACON WRAP $21
Crispy Breaded Chicken Breast, Bacon, Marinated Tomatoes, Jack Cheese, Heritage Greens, Canadian Cheddar, Sriracha Aioli, Herbed Flour Tortilla

BEER BATTERED CHICKEN SANDWICH $24
Beer Battered Chicken Breast, Cheddar Cheese, Lettuce, Sliced Tomatoes, Smoked Black Pepper 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

ENTRÉES & IRISH FAVOURITES

BRAISED LAMB SHANK $42
In-House Braised Lamb Shank, Red Skin Mashed Potatoes, Red Wine Braised Cabbage, Beef Jus, Micro Flowers

IRISH BEEF STEW $23
Traditional Beef Stew With Potatoes, Beef, Turnips, Pearl Onions, Carrots, Celery Root, Thyme, Rosemary, Bradley's Irish Whiskey, Toasted Artisan Bread

BANGERS & MASHED $28
Cider Braised Italian Sausages, Red Skin Mashed, Cremini Mushrooms, Guinness Caramelized Onions, Beef Gravy, Crispy Onions, Chives

CHICKEN CURRY $25
Tender Braised Chicken Breast, Tomato & Curry Sauce, Bell Peppers, Red Onions, Cilantro, Wild Rice
Fancy A Spicy Curry? Ask Your Server To Make It Spicy!

ORANGE-SOY GLAZED TROUT $36
Orange-Soy Teriyaki Glazed Rainbow Trout, Lemon Herbed Quinoa & Wild Rice, Sautéed Garlic Buttered Broccolini, Parsnip & Cauliflower Purée, Micro Flowers, Charred Lemon

BLACKENED SALMON $42
Blackened Atlantic Salmon Filet, Wild Rice, Chili-Lime Corn Salad, Romesco Sauce, Micro Flowers, Cooked To Your Preference

JAMBALAYA $32
Wild Rice, Italian Sausage, Marinated Chicken, Shrimp, Bell Peppers, Red Onions, Spiced Creole Sauce, Frank's Hot Sauce, Sriracha Aioli, Fresh Chives

SHEPHERDS PIE $23
Red Skin Mashed Potatoes, Ground Lamb & Beef Mix, 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

HAND HELD UPGRADES
ADD: An Extra Beef Patty To Any Burger +$4
SUBSTITUTE: Bread For Gluten-Free Bun +$3, Meat For Vegan Protein - No Charge

CHOICE OF SIDES
Soup Of The Day, Thick-Cut Fries, Garden Salad, Wild Rice, Roasted Mini Red Potatoes
Or Seasonal Vegetables

UPGRADED SIDES
Sweet Potatoes Fries +$3
Caesar Salad +$3, Poutine +$4,
Or Seafood Chowder +$5

WELCOME TO THE

AULDE DUBLINER

AND POUR HOUSE

LATE NIGHT

BASKET OF CHIPS $10
Served With Garlic Mayo

BASKET OF SWEET POTATO FRIES $12
Served With Garlic Mayo

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

BEER BATTERED CHICKEN SANDWICH $24
Beer Battered Chicken Breast, Cheddar Cheese, Lettuce, Sliced Tomatoes, Smoked Black Pepper Aioli, Brioche Bun

SPICED CHICKEN BACON WRAP $21
Crispy Breaded Chicken Breast, Heritage Greens, Bacon, Marinated Tomatoes, Jack Cheese, Canadian Cheddar, Sriracha Mayo, Herbed Flour Tortilla

BRUSCHETTA FLATBREAD $18
Pinsa Flatbread, Bruschetta, Goat Cheese, Baby Arugula, Balsamic Glaze, Garlic Butter, Parmesan Petals

CAPOCOLLO & GOAT CHEESE FLATBREAD $24
Pinsa Flatbread, Capocollo, Goat Cheese, Mixed Berry Compote, Roasted Rosemary Pecans, Baby Arugula, Balsamic Glaze

BAKED BRIE $26
Oven-Baked Brie, Garlic Toasted Artisan Crostini, Mixed Berry Compote, Rosemary Maple Roasted Pecans, Micro Flowers, Balsamic Glaze

CLASSIC GARDEN SALAD $17
Heritage Spring Mix, White Cabbage, Heirloom Cherry Tomatoes, Cucumber, Red Onions, Slivered Carrots
Your Choice Of Dresing

CAESAR $18
Romaine Hearts, Crispy Bacon, Croutons, Parmesan Petals, Creamy Caesar Dressing

SALAD ADD-ONS:
Fresh Atlantic Salmon Filet $10, Jumbo Shrimp $9, Marinated Chicken Breast $8

IRISH SPICE BAG $22
Crispy Fried Chicken, Green & Orange Peppers, Garlic Chili Oil, Spanish Onions, Spicy Fresh-Cut Chips, Curry Sauce

SMOKED PULLED PORK TACOS $22
Warmed Flour Tortillas, Smoked Pulled Pork, Sriracha Aioli, House-Made Coleslaw, Pickled Red Onions, Tajin Spice, Cilantro, Lime

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

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, Meatings Smoked Pulled Pork $7

PIEROGIES $21
Fried Pierogies, Whiskey Caramelized Onions, Smoked Bacon, Onion Aioli, Chives

BAKED FRENCH ONION DIP $22
In-House Made French Onion Dip, Garlic Toasted Pita, Corn Chips, Parmesan Cheese, Cheddar & Mozzarella Blend, Smoked Paprika, Chives

SHEPHERD'S PIE $23
Red Skin Mashed Potatoes, Ground Lamb & Beef, Corn, Peas, Carrots, Spanish Onions, Toasted Artisan Bread, 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

CHOICE OF SIDES
Soup Of The Day, Thick-Cut Fries, Garden Salad, Wild Rice, Seasonal Vegetables *Or* Roasted Mini Red Potatoes

UPGRADED SIDES
Caesar Salad +$3, Sweet Potatoes Fries +$3, Poutine +$4, Seafood Chowder +$5

SUBSTITUTE: Bread For Gluten-Free Bun +$3, Meat For Vegan Protein - No Charge

Prices do not include all applicable taxes - Please advise your server of any allergies