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# Whistler's Dubh Linn Gate Irish Pub opens first location in Vancouver

by Carolyn Ali on August 26th, 2015 at 3:31 PM

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Gordon Auld, who is the bar manager at Vancouver's Dubh Linn Gate Irish Pub, hails from Scotland.

There's a new Irish pub in town—and it's a lot like a popular spot for après festivities in Whistler.

The Dubh Linn Gate, which has been pouring pints of Guinness in Whistler at the Pan Pacific Hotel since 1997, has just opened its first location in Vancouver.






The Vancouver pub launched last Thursday (August 20) at 1601 Main Street, just south of Main Street Skytrain Station.

It has traditional decor with wood interiors, gold accents, and antiques sourced from the United Kingdom.

There are two dozen taps, serving both local craft beer brands (such as Parallel 49, Steamworks, and Red Racer) and Irish classics like Guinness Stout and Kilkenny Irish Cream Ale.

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There are also 25 varieties of whiskey on the bar menu. Bar manager Gordie Auld was born in Scotland and worked in Glasgow and at Dalwhinnie distillery.

Victor Pulleyblank is Dubh Linn Gate's head chef for this location. Pulleyblank graduated from Dubrulle International Culinary Institute and has worked at Chambar, Araxi, Blue Water Cafe, and West.



The team behind Vancouver's new Dubh Linn Gate Irish Pub.

The menu includes typical pub items such as fish and chips (with a gluten-free option), steak and Guinness pie, and bangers and mash—the latter made with pork sausage from North Vancouver's Two Rivers Specialty Meats.



Steak & Guinness pie.

Other options geared to lighter West Coast tastes include whiskey-cured steelhead and a fresh tuna salad.

Sharing plates run about \$13 to \$15 while main courses go from \$14 to \$28.



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Seared tuna salad.

[Live music](#) is scheduled most evenings.

[Vancouver's Dubh Linn Gate Irish Pub](#) is open daily from 11 a.m. until late.

*You can follow Carolyn Ali on Twitter [@carolynali](#) and on Instagram [@carolynali1](#).*