

APPETIZERS & SHARING

- V** VEGETABLE FLAT BREAD 14
Roasted red pepper, charred cauliflower, caramelized broccoli, sundried tomato pistou, feta cheese, fresh herbs
- PROSCIUTTO FLAT BREAD 14
Shaved prosciutto, marinated olives, garlic confit, crushed roast tomato and parmesan
- O** WHISKEY GRAVLAX SALMON FLAT BREAD 14
House cured salmon, mascarpone, fried capers and pickled onion
- FARMCREST CHICKEN WINGS 14.25
Naturally raised B.C. chicken, tossed in your choice of stout bbq, true buffalo or honey-ginger garlic served with ranch and veg
- O** SALT SPRING ISLAND MUSSELS 14
Fresh local mussels, white wine, garlic, lemon and fresh herb crostini
- POTATO SKINS 13
Loaded with crispy bacon, sour cream, scallions, jalapeno and melted cheddar
- BOXTY CAKES 13
Traditional Irish potato cakes with feature topping, ask your server for details
- SCOTCH EGG 9
Made with housemade sausage and served with piccalilli sauce
- BRUSSEL SPROUTS 10
Broiled with Dubliner cheese, bacon, garlic confit and lemon
- PORK BELLY SLIDERS 13
Slow braised local pork belly, brioche buns topped with spiced apple compote, a drizzle of caramel and crushed pecans
- O** FISH TACOS 14
Warm corn tortillas with fresh catch and various toppings. Changes daily, ask your server for details
- PULLED CHICKEN CURRY 14
Hot pot of tender chicken in our house-made curry sauce with cilantro, toasted almonds and naan bread
- O** TIGER PRAWNS 14.5
Sautéed jumbo prawns tossed with scallions in a citrus butter sauce and garnished with tomato jam
- CHARCUTERIE 20
Selection of meat and cheese, pickled vegetables, house-made condiments served with grilled sourdough and Irish soda bread
- V** PRETZELS & A CROCK OF CHEESE 16
Soft, salted pretzel sticks baked and served with our warm ale cheese sauce and grainy mustard
- POUTINE 12
Layered with cheese curds, drenched in gravy. Try it with smoked ham hock +\$2.5
- V** CHEESE & CURRY FRIES 12
House-made curry sauce topped with cheese

SOUP & SALAD

- CHOWDER* 6/11
Traditional creamy clam chowder garnished with smoky bacon and parsley
- FRESH SOUP OF THE DAY* 5/9
Made fresh here, ask your server what's on today

*Large size served with house-made Irish soda bread

ADD ANY OF THE FOLLOWING TO YOUR SALAD
PRAWNS \$6 | GRILLED CHICKEN \$5 | AVOCADO \$3

- V** EMERALD GREEN SALAD 8/13
Heirloom lettuces, carrot, cucumber, sunflower seeds, dried cranberries with a shallot-mustard vinaigrette
- CAESAR SALAD 8.5/13.5
Crunchy romaine lettuce with our house made dressing, topped with bacon, grana padano cheese, croutons and lemon
- COBB SALAD 10/16
Heirloom lettuces, crisp romaine, pulled roasted chicken, egg, avocado, new harvest potatoes, blue cheese, bacon lardons with red wine vinaigrette
- V** VINE RIPENED TOMATO SALAD 13
Tri-colour local tomatoes, fresh arugula, fennel, basil, pearl bocconcini with olive oil and white balsamic glaze

MAINS

- O** FISH & CHIPS 18
Ale battered fresh cod served with chips, coleslaw and house-made tartar sauce
ADD MUSHY PEAS \$2.5
- O** GRILLED WILD SALMON FILET 19
Sustainable wild salmon on a bed of lemon-thyme risotto topped with pea shoot salad and roasted pepper vinaigrette
- BRAISED LAMB SHANK 20
Slow braised lamb shank served with colcannon, root vegetables and pan jus
- O** TAGLIATELLE 19
Tagliatelle pasta, fresh sustainable fish and shellfish with julienne sundried tomato tossed in a parmesan cream, served with a herb crostini
- ROAST CHICKEN SUPREME 19
Pan roasted free run chicken breast with house-made butternut squash gnocchi, harvest vegetables and honey butter pan jus
- MEATLOAF 18
Pork and beef meatloaf slow-cooked and served with tobacco onions, creamy mash, mushy peas and gravy

WELL DRESSED FRIES

- REGULAR FRIES 5/8
Keep it simple with our roasted garlic mayo
- YAM FRIES 6/9
Yam fries with chipotle mayo
- ROSEMARY FRIES 7/10
Rosemary garlic fries with bacon mayo

>> Dietary Requests? Just Ask! **V** Vegetarian **O** Ocean Wise™

FEATURE PIE

House-made pie served with fries \$18



FEATURE BANGER and MASH

Ask your server for details

SOUP AND SANDWICH COMBO

Cup of soup with 1/2 feature sandwich. Ask your server for details. Daily from 11am- 2pm \$12

BURGERS & SANDWICHES

SERVED WITH FRIES.
 UPGRADE TO A CUP OF THE SOUP OF THE DAY, SIDE GREEN SALAD, SIDE CAESAR SALAD OR YAM FRIES FOR \$2.75 OR UPGRADE TO SIDE OF POUTINE, CHEESE & CURRY FRIES OR CUP OF CHOWDER FOR \$3.50

ADD ANY OF THE FOLLOWING TO YOUR BURGER
 BACON \$2.5 | MUSHROOMS \$2 | CRISPY ONIONS \$2 | AVOCADO \$3 | GRAVY \$2

- GUINNESS BURGER 16.75
6oz AAA Canadian beef burger on a brioche bun with Guinness cheddar, roasted garlic mayo, stout mustard, lettuce, pickled red onions and tomato
- BUFFALO CHICKEN BURGER 15.5
Grilled chicken breast tossed in true buffalo sauce on a brioche bun, blue cheese spread, bacon mayo, lettuce, tomato and pickled onion
- V** VEGGIE BURGER 15
House-made patty topped with amber ale cheese, spicy chipotle mayo, pickled red onion, tomato, and salsa verde
- TURKEY CLUB 16.75
Free run turkey breast piled onto toasty sourdough bread with bacon, tomato, lettuce, grainy mustard and house-made cranberry aioli

DAILY FEATURES

- SUNDAY** \$6 GATEKEEPER CAESARS | \$6 IRISH COFFEE
\$20 SUNDAY ROAST
- MONDAY** 25% OFF APPETIZERS
ALL DAY HAPPY HOUR!
\$5 20oz BC CRAFT BEERS
\$5 HIGHBALLS | \$5 6OZ HOUSE WINE
- TUESDAY** \$14 BURGER & BEER | \$5 HIGHBALLS
- WINE WEDNESDAY** \$14 FEATURE PIE & FRIES | \$5 6OZ HOUSE WINE
SELECT BOTTLES OF WINE HALF PRICE
- IRISH THURSDAY** \$14 FISH & CHIPS | \$6 GUINNESS & MURPHY'S
25% OFF IRISH WHISKEYS

Happy Hour

\$5

X2

20oz CRAFT BEERS, HIGHBALLS & WINE
25% OFF APPIES
3PM TO 6PM DAILY
9PM-CLOSE SUN-THURS

LIVE MUSIC

THURSDAY, FRIDAY & SATURDAY
CHECK OUR WEBSITE FOR WHO'S ON STAGE AND FOR OTHER FUN EVENTS!



dubhlinngate.com

GENUINELY IRISH, DEFINITELY LOCAL.