

APPETIZERS *and* SHARING

ROASTED RED PEPPER HUMMUS DIP

Grilled zucchini and edamame beans served with hummus and pita bread 14.75

CHIPS & DIP

A mountain of fries – or chips as they are called in Ireland, with your choice of sour cream and chive, garlic mayo, chipotle mayo or gravy 11.25

+ poutine 4

VEGETABLE PAKORAS

Mixed vegetables dipped in a chickpea flour batter and fried golden brown. Served with tamarind yogurt on the side 14.75

FARMCREST WINGS

Tossed in your choice of Jamaican Jerk, bbq sauce, honey garlic, buffalo, or just straight up salt & pepper, served with ranch dip and veggies 16.5

PRETZELS & A CROCK OF CHEESE

Soft oven-baked pretzel sticks served warm with baked ale cheese and a side of grainy mustard 17.50

NACHOS

Cheddar and Monterey Jack layered into a mountain of corn tortilla chips, fresh diced tomatoes, red peppers, black olives, green onions and banana peppers. Served with salsa and sour cream 28 / small 22

+ cajun spiced chicken 5

+ guacamole 3.75

+ bbq pulled pork 5

ENTRÉES

FISH OR PORK TACOS

Blue Buck battered cod or slow roasted pork in a flour tortilla topped with fresh pineapple pico de gallo, pickled red onion, cabbage, guacamole and our own hot sauce. 18.50

BANGERS & MASH

A hearty pub classic with our Guinness bangers served with mash, gravy and peas 19.25

FISH & CHIPS

Blue Buck battered North Pacific cod with chips, coleslaw and house made tartar sauce 20.50

COTTAGE PIE

Lean ground beef, vegetables and gravy, topped with our creamy mashed potatoes 19.75

STEAK & GUINNESS PIE

Certified Angus beef, fresh vegetables and mushrooms in a rich Guinness gravy, topped with a beautiful pie pastry 21

SPAGHETTI AND MEATBALLS

Old school comfort food with a side of garlic toast 18.50

DESSERT

STICKY TOFFEE PUDDING

Topped with Brandy caramel sauce. 9

CHOCOLATE GUINNESS CAKE

With Lucia Guinness Gelato 9

HOT BOWLS

Full bowls of soup are served with house made Irish soda bread and butter **bowl** 13.25 / **cup** 7.25
Upgrade to **corn bread** +1.25 or **garlic toast** +2

CLAM CHOWDER

Our famous hearty chowder combines Arctic clams, Yukon Gold potatoes, bacon and fresh herbs

JERK CHICKEN CHILI

Mild Caribbean jerk chicken, slow cooked with molasses, red kidney beans and pinto beans

SOUP OF THE DAY

Often created with food sensitivities in mind, ask your server what's hot today

SALADS

+ pulled chicken 5 + garlic toast 2 + corn bread 1.5

CAESAR SALAD

Crisp romaine lettuce tossed with garlic croutons, bacon, Parmesan cheese and house Caesar dressing 15.50

WEST BOWL

Avocado, shredded beets, carrots, yam, cherry tomatoes, asian dressing on a mixed greens and quinoa 16.75

COBB SALAD

Crisp lettuce, chicken, bacon, hardboiled egg, Stilton cheese, avocado and tomato with house ranch dressing 19.50

PENNE AND PROSCUITTO SALAD

Penne pasta with arugula and grape tomatoes tossed in a lime and basil pesto dressing with seasonal pear slices and prosciutto crisps 19.50

BURGERS *and* SANDWICHES

All sandwiches and burgers are served with chips
Upgrade **Caesar salad** +2.5, **soup** +3,
rosemary fries with bacon mayo +2.5, **poutine** +4

GUINNESS BURGER

6oz all natural 63 Acres beef patty topped with Guinness cheese, lettuce, tomato, pickled red onion, roast garlic mayo & bbq sauce 19.75

GATEKEEPER BURGER

6oz all natural 63 Acres beef patty topped with pulled pork, Dubliner cheese, pickles, BBQ sauce, chipotle mayo, breaded onion ring and arugula 21.75

CHICKEN CAESAR WRAP

Crispy fried chicken breast strips paired with house made pickled onions, tomato and our Caesar salad 18.75

VEGGIE BURGER

House made patty topped with Dubliner cheese, tzatziki sauce, pickled red onion, tomato, and lettuce 18.50

CLUBHOUSE SANDWICH

Naturally raised BC turkey breast piled onto toasty sourdough bread with bacon, tomato, lettuce, mustard & special sauce 17.50

NEW ORLEANS SHRIMP PO BOY

Crispy fried baby shrimp, lettuce, tomato and Cajun remoulade in a New Orleans style hoagie 19.25



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PLUS ADDITIONAL TAX

18% gratuity will be added to groups of 8+ adults