

May the sound of
HAPPY MUSIC
AND THE **IRISH** LILT OF
LAUGHTER
♥ FILL YOUR HEARTS ♥
with
Gladness
THAT LASTS
FOREVER AFTER

— THE STORY OF DUBH LINN GATE IRISH PUB —

OUR NAMESAKE

“Dubh Linn” translates from Black Pool, the dark pool of water that lies beneath the heart of Dublin. Located near St. James Gate Brewery — the home of Guinness since 1759 — these dark waters are said to be the inspiration behind Arthur Guinness’s perfect pint. Dubh Linn Gate Irish Pub was designed and crafted in Ireland in 1997, then transported piece by piece across the pond to Pan Pacific Mountainside where you now sit. We invite you to tip a pint of Guinness and enjoy a taste of Ireland right here in Whistler, and in Vancouver — where our new sister location is now pouring Irish cheer on Main Street.

What
BUTTER
OR
WHISKEY
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APPETIZERS *and* SHARING

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 10

- + cheese curds & gravy 4
- + cheese & curry sauce 4
- + pale ale cheese sauce, bacon, scallions & Dubliner 4

CALAMARI

Seasoned, served with house made tzatziki sauce and roast garlic hummus 15

WARM DUBLINER CHEESE & KALE DIP

Irish cheese and kale with roast garlic, artichokes and cream cheese, served in a crock with baguette and vegetables 15

FARMCREST WINGS

BC specialty chicken slathered in your choice of stout bbq, house curry, or true buffalo sauce, served with ranch dip and veggies 15

NACHOS

Cheddar and Monterey Jack layered into a mountain of corn tortilla chips, green onions and banana peppers. Served with salsa and sour cream 27 / small 19

- + beer brined chicken 4.5
- + guacamole 3.75

ASIAN PORK LETTUCE WRAPS

Pineapple ginger marinated boneless pork served in baby iceberg with orange carrot slaw, sesame, cilantro, pickled onion, peanuts and spicy mayo 14

PRETZELS & A CROCK OF CHEESE

Soft pretzel sticks served warm with our baked ale cheese sauce and a side of grainy mustard 15.5

SALADS

- + beer brined pulled chicken 5.5

EMERALD GREEN

Organic greens, vegetables, sun dried cranberries and sunflower seeds tossed in an apple cider vinaigrette 14 / small 9

CAESAR

Crisp romaine lettuce tossed with baked garlic croutons, bacon, Parmesan cheese and our creamy dressing 14 / small 9

COBB

Crisp lettuce, beer brined pulled chicken, bacon, hardboiled egg, Stilton cheese, avocado and tomato with our house ranch dressing 17.5

CORONATION CHICKEN & KALE

Curry spiced and pulled chicken with baby kale, tossed in mango chutney dressing with cucumber, chickpeas, almonds & cilantro 17.75

ROASTED BEET & GOAT CHEESE

With golden and purple beets, happy days goat cheese, tossed with house mustard dressing 15.5

SIGNATURE SKILLETS

All skillets are served with chips
Swap **caesar salad** or **emerald greens** +2

COTTAGE PIE

Lean ground beef, vegetables and gravy, topped with our creamy mashed potatoes 17.75

STEAK & GUINNESS PIE

Certified Angus beef, fresh vegetables and mushrooms in a rich Guinness gravy, topped with a beautiful pie pastry 19.75

UPGRADE
any chips to
**rosemary garlic
chips with bacon
chive mayo**
A blarney good
choice +2.25



SOUPS

Full bowls of soup are served with house made Irish soda bread and butter **bowl** 11.5 / **cup** 6.5

CLAM CHOWDER

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

SOUP OF THE DAY

Often vegan and gluten free, ask your server what's hot today

SANDWICHES

All sandwiches are served with chips
Swap **salad** +2, **half chips & salad** +2.5 or **soup** +3

BEEF DIP

Slow cooked and thinly sliced AAA beef, served on a toasty baguette with pub special sauce, sautéed mushrooms and real house made au jus 17.75

BOCCONCINI & TOMATO PANINI

Basil pesto sauce and a balsamic reduction on herbed focaccia bread 15.75

CLUBHOUSE

Naturally raised BC turkey, crisp bacon, roasted garlic mayo, avocado spread, lettuce and tomato served on a rustic baguette 17.5

SMOKED HAM & CHEDDAR

Fraser valley ham on thick cut, toasted sourdough, topped with smoked bc cheddar, watercress, creamy apple spread and house made picallili 16.75

ARTHUR'S REUBEN

Premium Two Rivers corned brisket on marbled rye with special sauce, braised cabbage, Dubliner cheese and dijon mustard 16.75

Happy
Hour

THREE TIMES A DAY!

BURGERS

All burgers are served with chips
Swap **salad** +2, **half chips & salad** +2.5 or **soup** +3

THE GATEKEEPER

6oz St. Helen's beef patty covered in slow cooked and pulled beef, topped with bbq sauce, Dubliner cheese, crispy onion ring, dijon mayo and arugula. Good luck 20

GUINNESS BURGER

6oz all natural St. Helen's beef patty topped with Guinness cheese, lettuce, tomato, pickled red onion, roast garlic mayo and stout bbq sauce 17.5

BUFFALO CHICKEN SCHNITZEL

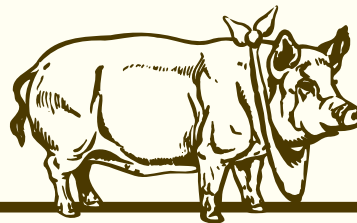
Cooked crispy with lettuce, tomato, pickled red onion, house true buffalo and ranch sauces 17.5

FALAFEL

House made chickpea falafel served in naan with marinated cucumbers, lettuce, pickled red onions, yogurt sauce and harissa hummus 15.5

CUSTOMIZE IT

- + stilton cheese 2
- + cheddar cheese 2
- + sautéed mushrooms 2.5
- + bacon 2.25
- + gluten free bun 1.25



ENTRÉES

BANGER & MASH

A hearty pub classic with our naturally raised pork and stout banger served with mash and onion gravy 16.75

SLOW COOKED BEEF

Brick of braised AAA chuck flat served on a bacon, cabbage & barley stew, finished with rich Murphy's stout braising jus 24

FISH & CHIPS

Blue Buck battered North Pacific cod with chips, coleslaw and house made tartar sauce 19
+ an extra piece of cod 3.5

PACIFIC COD TACOS

Ale battered in a soft flour tortilla topped with citrus slaw, pumpkin seeds, chipotle mayo and fresh salsa. Served with chips 16.75

PORK BELLY

Slow cooked in Blue Buck ale, then roasted and served with creamy mash, tomato relish, roast vegetables and grainy mustard sauce 22.5

ALBERTA LAMB CURRY

Naturally raised lamb meatballs slow cooked with vegetables in our spiced sauce and served with brown basmati rice, almonds, cilantro and naan bread 21.75



BREAKFAST SERVED DAILY

SUMMER 8AM - NOON / WINTER 7AM - NOON

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

LOOKING FOR A GLUTEN FREE OPTION?
Please notify your server



dubhlinngate.com