

— THE STORY OF DUBH LINN GATE IRISH PUB —

"Dubh Linn" translates from Black Pool, the dark pool of water THE 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.

APPETIZERS SHARING

HUMMUS DIP

A variety of seasonal vegetables served with hummus and naan bread 14

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

POTATO SKINS

Loaded with crispy bacon, sour cream, scallions, jalapeno and melted Dubliner 14.5

FARMCREST WINGS

Tossed in your choice of bbq sauce, honey garlic, true buffalo, or just straight up salt & pepper, served with ranch dip and veggies. Like them extra hot? Add some ghost pepper fire 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

- + cajun spiced chicken 5
- + guacamole 3.75
- + bbg pulled pork 5

POPCORN CHICKEN

Cornmeal crusted and spiced to order, served with bbq and chipotle mayo dipping sauces

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

+ brined & pulled chicken 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, chicken, bacon, hardboiled egg, Stilton cheese, avocado and tomato with our house ranch dressing 17.5

BEET & GOAT CHEESE

Arugula, raddichio and chervil tossed with red wine vinaigrette, mostarda, herbed goat cheese, roasted beets, crispy Parmesan & candied walnuts 16.50

CRISPY HALOUMI SALAD

Haloumi cheese, greens, crispy chickpeas, tomato, cucumber, green olives, pickled red onions, mint, croutons, smoked paprika dressing 17

WEST BOWL

Avocado, shredded beets, carrots, yam, cherry tomatoes, Asian dressing on a mixed green and quinoa base 16

SIGNATURE SKILLETS

All skillets are served with chips Swap caesar salad or emerald green +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

choice +2.50

any chips to rosemary garlic chips with bacon chive mayo A blarney good



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

SANDWICHES

All sandwiches are served with chips Swap salad +2, half chips & salad +2.75, soup +3

PORK, BRIE & APPLE

Pulled pork, apple butter spread, celeriac remoulade, melted Brie in a Ciabatta bun 18.25

SABICH WRAP

Roasted eggplant, hummus, tahini, Israeli salad, pickled fennel, green cabbage, and egg wrapped in naan 15.75

CLUBHOUSE

Naturally raised BC turkey breast piled onto toasty sourdough bread with bacon, tomato, lettuce, mustard and special sauce 17.5

ITALIAN

Thinly sliced Capicollo, Sopressata, Genoa, Provolone, olive & pepper spread, dijon mustard in a toasted ciabbatta bun 16.75

ARTHUR'S REUBEN

Premium Two Rivers knuckle on marbled rye with special sauce, braised cabbage, Dubliner cheese and dijon mustard 17.50

HAPPY HOUR DAILY

9am-11am & 5pm-7pm

BURGERS

All burgers are served with chips Swap salad +2, half chips & salad +2.75, soup +3

THE GATEKEEPER

60z 63 Acres beef patty topped with pulled pork, Dubliner cheese, pickles, bbq sauce, chipotle mayo, crispy onion ring and arugula 20

GUINNESS BURGER

60z all natural 63 Acres beef patty topped with Guinness cheese, lettuce, tomato, pickled red onion, roast garlic mayo and bbq sauce 17.5

BUFFALO CHICKEN SCHNITZEL

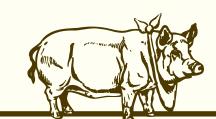
Cooked crispy with lettuce, tomato, pickled red onion, buffalo, dijonnaise on a pretzel bun 17.5

VEGGIE BURGER

House made patty topped with Dubliner cheese, chipotle mayo, pickled red onion, tomato, lettuce and salsa verde 16.25

CUSTOMIZE IT

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



BANGER & MASH

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

SALMON CAKE

Wild salmon mixed with potatoes, herbs, spices, then breaded and served with cucumber & tomato salad, balsamic reduction and topped with piccalilli 18

FISH & CHIPS

Blue Buck battered North Pacific cod with chips, coleslaw and house made tartar sauce 19

FISH TACOS

Ale battered Pacific cod in a flour tortilla topped with fresh pineapple pico de gallo, pickled red onion, cabbage, guacamole and our own hot sauce. Served with tortilla chips 16.75

SOUTHWEST STYLE PORK CHOPS

14oz naturally raised BC porterhouse chop, marinated and grilled, served with polenta fries, chimichurri & sauteed corn salsa 23.5

BUTTER CHICKEN

Cooked until tender in our spiced Indian gravy. Served with naan bread, mint yogurt, fried onions and cilantro 23.25

