

APPETIZERS *and* SHARING

CHIPS & DIP

A mountain of fries – or chips as they are called in Ireland, with your choice of garlic mayo, chipotle mayo or gravy 11.50
+ **poutine** 4

BUFFALO CAULIFLOWER “WINGS”

Large cauliflower florets, fried and tossed in house made buffalo sauce, served with ranch dip and raw veggies 15.75

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 16.50

NACHOS

Cheddar and Monterey Jack layered into a mountain of corn tortilla chips, fresh diced tomatoes, black olives, green onions and banana peppers. Served with salsa and sour cream 29 / small 23

- + **cajun spiced chicken** 5
- + **guacamole** 3.75
- + **shredded jackfruit** 5
- + **bbq pulled pork** 5

VEGGIE SAMOSA

Two house made potato and vegetable samosa with a hint of spice, served with mango tamarind chutney and cilantro ginger sauce 15.75

PARMESAN POPCORN CHICKEN

Bite sized battered chicken breast served with our tangy housemade ranch dressing 15.75

PRETZELS AND CHEESE

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

ENTRÉES

FISH, PORK OR JACKFRUIT TACOS

Blue Buck battered cod, slow roasted pork or shredded jackfruit in a flour tortilla topped with fresh pineapple pico de gallo, pickled red onion, cabbage, guacamole and our own hot sauce. 19

FISH & CHIPS

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

STEAK & GUINNESS PIE

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

COTTAGE PIE

Lean ground beef, carrots, celery, onion, green peas and gravy topped with creamy mashed potatoes 20

BANGERS & MASH

A hearty pub classic with our Guinness bangers served with mashed potato, gravy and peas 19.50

HOT BOWLS

Full bowls of soup are served with house made Irish soda bread and butter **bowl** 13.25 / **cup** 7.25

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

SALADS

+ **pulled chicken** 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, yams, cherry tomatoes, Asian dressing on a mixed greens and quinoa 16.75

COBB SALAD

Crisp lettuce, chicken, hardboiled egg, blue cheese, avocado, bacon and grape tomatoes with housemade ranch dressing 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 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, and a breaded onion ring 21.75

VEGGIE BURGER

House made patty, Dubliner cheese, roast garlic mayo, grilled zucchini, pickled red onion, tomato and lettuce 18.50

CRISPY CAJUN CHICKEN SANDWICH

Schnitzel-style chicken breast, seasoned with Cajun spice, topped with pickles, coleslaw, pickled red onion and chipotle mayo 19

BLT

Stacked with strip bacon, smoked cheddar, tomato, lettuce, avocado, roast garlic aioli and apple mustard 17.50



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PLUS ADDITIONAL TAX