

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 13.50

+ poutine 4

BUFFALO CAULIFLOWER “WINGS”

Large cauliflower florets, fried and tossed in house made buffalo sauce, served with ranch dip and raw veggies 18

FARMCREST WINGS

Tossed in your choice of Jamaican Jerk, bbq sauce, buffalo, or just straight up salt & pepper, served with ranch dip and veggies 18.50

VEGGIE PAKORAS

Crispy fried spiced vegetable fritters served with cilantro yogurt & chipotle mayo 17.50

HAMMA GANOUSH DIP

Chickpea and eggplant, served with crudites and naan bread 18.50

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 35 / small 25

+ cajun spiced chicken 5

+ guacamole 3.75

+ shredded jackfruit 5

+ bbq pulled pork 5

PRETZELS & CHEESE

Soft oven-baked pretzel sticks served warm with baked cheese sauce and a side of grainy mustard 19.50

PARMESAN POPCORN CHICKEN

Bite sized, battered chicken breast pieces served with tangy house-made ranch dressing 17.50

HOT BOWLS *and* SOUPS

bowl 15.25 / cup 9.25

CLAM CHOWDER

Our famous hearty chowder combines Arctic clams, Yukon Gold potatoes, bacon and fresh herbs. Full bowls are served with Irish soda bread

CHILI

Chorizo, chicken, beans and vegetables. Topped with sour cream, scallions & cheddar cheese. Bowls are served with Irish soda bread

VEGETABLE COCONUT CURRY

Assorted vegetables in a our spiced coconut curry sauce, topped with almonds, cilantro and lime. Bowls are served with naan bread

SALADS

+ pulled chicken 5

CAESAR SALAD

Crisp romaine lettuce tossed with garlic croutons, bacon, Parmesan cheese and house Caesar dressing 17.50

WEST BOWL

Avocado, shredded beets, carrots, yam, cherry tomatoes, Asian dressing on mixed greens and quinoa 18.75

COBB SALAD

Crisp lettuce, chicken, hardboiled egg, bacon, blue cheese, avocado and grape tomatoes with housemade ranch dressing 21.50

GOAT CHEESE, BACON & POACHED PEAR SALAD

Maple balsamic dressing, candied walnuts, arugula, dried apricot, radish, scallions 18.75

CUSTOMIZE IT

+ stilton cheese 3

+ bacon 2.25

+ cheddar cheese 3

+ gluten free bun 2.25



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

PLEASE ASK YOUR SERVER
Gluten free, dairy free and vegan options are available

ENTRÉES

+ Upgrade Caesar salad 2.50
+ Add poutine 4

FISH, PORK OR JACKFRUIT TACOS

Blue Buck battered cod, slow rasted pork or shredded jackfruit in a flour tortilla topped with fresh pineapple pico de gallo, pickled red onion, lettuce, guacamole and our own hot sauce 21

BANGERS & MASH

A hearty pub classic with our Guinness bangers served with mash, gravy and peas and topped with crispy onions 21.50

FISH & CHIPS

Blue Buck battered North Pacific cod with chips, coleslaw and house made tartar sauce 24

CHICKEN PARMESAN

Crispy breaded chicken breast topped with ham, marinara sauce, and melted cheddar. Served with fries seasoned with chicken salt and a side green salad 24

UPGRADE
any chips to
**rosemary garlic
chips with bacon
chive mayo**
A blarney good
choice +2.50



SIGNATURE SKILLETS

All skillet are served with chips
+ Upgrade Caesar salad
+ 2.5 Add poutine 4

COTTAGE PIE

Lean ground beef, vegetables and gravy, topped with our creamy mashed potatoes 23

STEAK & GUINNESS PIE

Certified Angus beef, fresh vegetables and mushrooms in a rich Guinness gravy, topped with a beautiful pie pastry 23

BURGERS *and* SANDWICHES

All sandwiches and burgers are served with chips
+ Upgrade Caesar salad 2.50 + soup 3
+ rosemary chips with bacon mayo 2.50 + 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 22

VEGGIE BURGER

House made patty topped with Dubliner cheese, roast garlic aioli, pickled red onion, tomato, and lettuce 20.50

THE GATEKEEPER BURGER

6oz 63 Acres beef patty topped with pulled pork, Dubliner cheese, pickles, bbq sauce, chipotle mayo, crispy onion ring and arugula 24

CRISPY CAJUN CHICKEN SANDWICH

Schnitzel-style chicken breast, seasoned with Cajun spice, topped with pickles, coleslaw, pickled red onion and cajun remoulade 22

BLT

Stacked with strip bacon, smoked cheddar, tomato, lettuce, avocado, roast garlic aioli and apple mustard 20

PULLED PORK SANDWICH

Slow roasted pork, smoked cheddar, coleslaw, BBQ Sauce, Apple mustard 21

FALAFEL

House made falafel, hamma ganoush, lettuce, tahini sauce, Israeli salad (tomato, cucumber, parsley, red wine vin, olive oil, lemon juice) wrapped in naan bread 21



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