

= 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.

APPETIZERS & SHARE PLATES

CHIPS & DIP RGF

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 6

CAULIFLOWER "WINGS"

Large cauliflower florets tossed in house made buffalo sauce. Served with veggies and ranch dressing 19.25

ROSSDOWN WINGS RGF

Tossed in your choice of BBQ, buffalo, or simply seasoned with salt + pepper. Served with raw veggies and ranch dip 22

MEDITERRANEAN DIP

Layered hummus and sun-dried tomato tapenade topped with balsamic reduction. Served with garlic rosemary fry bread and raw veggies 18.50

FISH CAKES

Three breaded cakes formed with pollock, red peppers and potatoes, served with tomato jam, cajun mayo, balsamic reduction, lemon and pickled red onions 23

NACHOS RGF

Cheddar and Monterey Jack layered into a mountain of Que Pasa tortilla chips, freshly diced tomatoes, black olives, green onions and banana peppers. Served with salsa and sour cream 35

- ADD ON

- + cajun spiced chicken 7
- + bbq pulled pork 7
- + guacamole 4.25
- + double cheese 9

PRETZELS AND CHEESE

Soft oven-baked pretzel sticks served warm with baked ale cheese sauce and a side of grainy mustard 20

SPICE BAG

Commonly sold at Chinese takeaways in Ireland - but we're serving it in a bowl. Crispy chips, fried chicken, peppers, onions, parsley, and jalapeños tossed with Chinese spices and curry dip on the side 21

HOT BOWLS and SOUPS

cup 9.25 / bowl 15.25 Full bowls of soup are served with bread

CLAM CHOWDER

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

CHILI RGF

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

SALADS

CAESAR SALAD RGF

Crisp romaine lettuce tossed with garlic croutons, bacon, Parmesan cheese and house Caesar dressing 17.75

WEST BOWL RGF

Avocado, shredded beets, carrots, yams, cherry tomatoes, Asian dressing on a bed of mixed greens and quinoa 19.50

COBB SALAD RGF

Crisp lettuce, chicken, hardboiled egg, blue cheese, avocado, bacon and grape tomatoes with housemade ranch dressing 23.50

SUMMER SALAD RGF

Mixed greens tossed with orange vinaigrette dressing and topped with goat cheese, pickled fennel, radish and almond praline 18.75

$\scriptscriptstyle -$ CUSTOMIZE IT $\scriptscriptstyle -$

+ blue cheese 4 + bacon 4 + cheddar cheese 3.5 + gluten free bun 3 + chopped chicken breast 7 + falafel 5

BURGERS & SANDWICHES

All sandwiches and burgers are served with chips Upgrade Caesar salad +3.5, soup +3.5, poutine +6, gluten free bun +3

PEAK BURGER RGF

6oz all natural 63 Acres beef patty topped with aged white cheddar, lettuce, tomato, red onion, roast garlic mayo & bbg sauce 24

VEGGIE BURGER

House made patty, aged cheddar, roasted garlic mayo, onion jam, red onion, tomato and lettuce 22

GATEKEEPER BURGER RGF

6oz all natural 63 Acres beef patty topped with pulled pork, aged white cheddar, pickles, BBQ sauce, Cajun mayo, and a breaded onion ring 27

FISH SANDWICH

Beer battered haddock with tartar sauce, pickles and shredded lettuce 22.50

CRISPY CHICKEN SANDWICH

Schnitzel style chicken breast topped with bacon and brie cheese. Served with jalapeño mango chutney, mayo, lettuce and tomato 24

BLT RGF

Stacked with strip bacon, smoked cheddar, tomato, lettuce, avocado, roast garlic aioli and apple mustard 22

FALAFEL RGF

House made falafel, hummus, lettuce, tahini sauce, Middle Eastern salad (tomato, cucumber, parsley, red wine vin, olive oil, lemon juice) wrapped in naan bread 22

BEEF BRISKET DIP RGF

Thinly sliced smoked beef brisket in a warm baguette with sautéed mushrooms, onion jam, horseradish aioli and melted Swiss. Served with au jus on the side 24

ENTRÉES

PORK, FISH OR CAULIFLOWER TACOS

Slow roasted pork, Blue Buck battered haddock or cauliflower in a flour tortilla, guacamole, pickled red onion, lettuce, our own hot sauce and chipotle mayo 23.50

BANGERS & MASH RGF

A hearty pub classic of bacon bangers served with mash potatoes, gravy, peas and crispy onions 23.50

BBQ PORK RIBS RGF

A hefty half rack served with smoked whiskey BBQ sauce, slaw, pickled onions and fries 27 Sub mashed potatoes for fries +\$3

FISH & CHIPS

Blue Buck battered haddock with chips, coleslaw & house made tartar sauce 25

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 24.50

CHICKEN RICE BOWL RGF

Spiced chicken and red pepper & harissa curry, topped with avocado, cilantro, walnuts, pickled fennel and fresh lime, served over rice 24.50



All skillets are served with chips. Upgrade Caesar salad +3.5, soup +3.5, poutine +6 mashed potatoes +3

COTTAGE PIE RGF

Lean ground beef, vegetables and gravy, topped with our creamy mashed potatoes 24

STEAK & GUINNESS PIE

Certified Angus beef, fresh vegetables and mushrooms in a rich Guinness gravy, topped with a beautiful pie pastry 25.50

MUSHROOM POT PIE RGF

Hearty vegan stew loaded with 5 mushroom varieties, carrots, celery and potatoes, topped with a flaky pie top and rosemary garlic spice 24

