

== THE STORY OF DUBH LINN GATE IRISH PUB ==

DUR 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

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 your choice of BBQ, buffalo, orange sauce or simply seasoned with salt + pepper. Served with veggies and ranch dip 19.25

ROSSDOWN WINGS

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

CORN AND CHEESE FRITTERS

Deep fried and served with salsa verde, guacamole, tajin cucumber, lime, and pickled onions 18.50

ORANGE CHICKEN WRAPS

Battered and glazed orange chicken served with bib lettuce, peanut sauce, orange sauce and sambal on the side, crispy rice noodles, carrots, scallions and sesame seeds 24.50

NACHOS

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 + quacamole 4.25

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 jalepenos tossed with Chinese spices and curry dip on the side 21

HOT BOWLS on SOUPS

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

CLAM CHOWDER

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

CHII

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

CHEF'S CHOICE SOUP

Lovingly crafted, often with dietary restrictions in mind. Ask your server for details

SALADS

CAESAR SALAD

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

WEST BOWL

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

COBB SALAD

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

BEET, APPLE + GOAT CHEESE SALAD

Tuscan greens, golden and purple beets, goat cheese, candied almonds, apple, sunchoke chips & parsley, tossed in a red wine and balsamic dressing 22

\sim CUSTOMIZE IT \sim

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

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

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

VEGGIE BURGER

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

GATEKEEPER BURGER

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 bourbon bacon slaw, honey mustard, Cajun mayo, pickled red onion and shredded lettuce 24

BLT

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

FALAFEL

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

PULLED PORK SANDWICH

Slow cooked pork with BBQ sauce, Cajun mayo, coleslaw and pickled onions 22.50

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

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

BBQ PORK RIBS

A hefty half rack served with smoked whiskey BBQ sauce, bacon 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

TIKKA MASALA

Classic medium heat curry, served over rice with a side of mango chutney and warmed naan Chicken 24.50 or Veggie 22.50



SKILLETS

All skillets are served with chips.
Upgrade Caesar salad +3.50 Add poutine +6

COTTAGE PIE

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

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

