

= 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 14

+ poutine 6

CAULIFLOWER "WINGS"

Large cauliflower florets tossed in house made buffalo sauce. Served with veggies and ranch dressing 21

ROSSDOWN WINGS RGF

Tossed in your choice of BBQ, buffalo, or simply seasoned with salt + pepper. Served with raw veggies and ranch dip 23

MEDITERRANEAN DIP

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

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 22

BATTERED CHEESE CURDS

Seasoned with Cajun spice and served with chipoltle mayo and sweet chili dipping sauces 14

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

VEGETABLE SOUP

Chef's choice, ask your server

SALADS

CAESAR SALAD RGF

Romaine lettuce tossed with garlic croutons, bacon, Parmesan cheese and house Caesar dressing 18.75

WEST BOWL RGF

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

COBB SALAD RGF

Crisp lettuce, chicken, hardboiled egg, blue cheese, avocado, bacon and grape tomatoes with housemade ranch dressing 24.50

ANTIPASTI SALAD RGF

Mixed greens, almond romesco vinaigrette, diced chorizo, bocconcini, roasted almonds, cherry tomatoes, roasted red peppers, crispy capers, olives, croutons and balsamic reduction 23.50

CUSTOMIZE IT —

- + 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 +4, soup +4, poutine +6, gluten free bun +3,

PEAK BURGER RGF

6oz 63 Acres beef patty with aged white cheddar, lettuce, tomato, red onion, garlic mayo & bbq sauce on a sesame seed bun 24

VEGGIE BURGER

Housemade with aged cheddar, garlic mayo, onion jam, red onion, tomato and lettuce on a sesame seed bun 22

GATEKEEPER BURGER RGF

6oz all natural 63 Acres beef patty topped with pulled pork, aged white cheddar, pickles, BBQ sauce, chipotle mayo, and onion ring on a sesame seed bun 27

FISH SANDWICH

Beer battered haddock with tartar sauce, pickles and shredded lettuce on a sesame seed bun 22.50

CRISPY CHICKEN BURGER

Schnitzel style chicken breast brushed with Sriracha honey sauce, topped with cheddar, bacon, coleslaw, lettuce, pickled onion and tomato jam on a sesame seed bun 24

HOT CHICKEN SANDWICH

Roasted chicken leg, gravy, peas, parsley and crispy onions on buttered sourdough. Quebecois style 25.50

BLT RGF

Strip bacon, smoked cheddar, tomato, lettuce, avocado, roast garlic aioli and apple mustard on ciabatta 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

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 24.50

BANGERS & MASH RGF

A hearty pub classic of pork bangers served with mash potatoes, gravy, peas and crispy onions 24.50

BBQ PORK RIBS RGF

A hefty half rack served with smoked whiskey BBQ sauce, slaw, pickled onions and fries 28 Sub mashed potatoes for fries +\$4

FISH & CHIPS

Blue Buck battered haddock with chips, coleslaw & house made tartar sauce 26

CHICKEN PARMESAN

Crispy breaded chicken breast topped with ham, marinara sauce, and melted cheddar. Served with fries seasoned with chicken salt 26

THAI GREEN CURRY RGF

Light spice, served with coconut rice, papaya salad, peanuts, cilantro, basil. Sweet chili sauce on the side. Choice of chicken or tofu 25.50



SKILLETS

All skillets are served with chips. Upgrade Caesar salad +4, soup +4, 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

