



DUBLIN BAY

IRISH PUB and GRILL

For the Irish, a Pub is far more than a bar... a Pub is a community gathering place - an overgrown "family room" where members of the neighborhood meet to share the latest news, laugh, and oftentimes solve the world's problems. At an Irish Pub, the idea of being a "regular" is, well, a bit of a lunacy... one can no more be a regular in a Pub than a regular in one's own home! For the Irish, the Pub is a home- not for its beer, or stout, or libations, but for its environment of family... comfort... and safety from the stormy rains that grow the Irish countryside so emerald green in grass and clover. For a traveler, the attraction of the Pub is the Irish philosophy that there are no strangers, but rather friends not yet met. To enter a Pub is to drop by a friend's home... the greeting is warm and genuine, the service is gracious, the experience is relaxing and fun.

cead mile failte!

(ONE HUNDRED THOUSAND WELCOMES!)



appetizers

IRISH SODA BREAD & BUTTER

Served warm with honey butter 5

BLACK & TAN ONION RINGS

Thick cut & hand battered, chipotle ranch 10

SPINACH & ARTICHOKE DIP

Served warm with toasted Irish soda bread & tortilla chips 11

DUBLIN BAY PLANKS

Hand-breaded boneless chicken, honey Dijon 11

IRISH NACHOS

Choice of beef, chicken or bacon served on waffle fries with mixed cheese, tomato, green onions, black olives, jalapeños & sour cream 12.5

Add 2 meats +1

Add 3 meats +1.5

CRAB CAKES

Served on citrus vinaigrette tossed mixed greens with garlic aioli, bacon and green onions 13

CASTLEBAR CHEESE BALLS

Hand-breaded with white cheddar, leeks, green onion, chipotle ranch 12

BUFFALO TENDERS

Hand-breaded boneless chicken, buffalo sauce, ranch, carrots, celery 11

CALAMARI

Fresh tentacles, rings & jalapeños in tarragon breading, cocktail sauce 13

soups & salads

Dressing Choices

garlic parmesan, ranch, chipotle ranch, blue cheese, honey Dijon, catalina, 1000 island, white balsamic vinaigrette, citrus vinaigrette, oil & vinegar

BAKED POTATO SOUP/SOUP O' THE DAY

Cup 4, Bowl 5.5

LAWLESS SOUP & SALAD

Bowl of soup (baked potato or day), salad green, Irish soda bread 10.5

SOUP & SANDWICH

Bowl of soup (baked potato or day), 1/2 Reuben (corned beef or turkey), fresh fruit 11

DUBLIN BAY CHICKEN SALAD

Iceberg mix, grilled chicken (breaded upon request), mixed cheese, cucumber, mushrooms, red onion, croutons, egg, choice of dressing 14 *gluten-free upon request*

BUFFALO CHICKEN SALAD

Mixed greens, buffalo tenders, bacon, blue cheese crumbles, tomato, red onion, croutons, ranch 14

GRILLED SALMON & STRAWBERRY SALAD*

Mixed greens, hand-cut salmon, strawberries, feta crumbles, candied walnuts, cucumber, croutons, white balsamic vinaigrette 16
gluten-free upon request

APPLE BERRY SALAD

Mixed greens, Granny Smith apple, strawberries, feta crumbles, candied walnuts, croutons, white balsamic vinaigrette 11
add grilled chicken +3.5, salmon +6

CAESAR SALAD*

Romaine, Caesar, croutons, shaved parmesan 10
add grilled chicken +3.5, salmon +6

BURGERS & CHICKEN

Choice of fries, salad green, fresh fruit, cottage cheese, applesauce, garlic mashed potatoes, or Irish soda bread

Brussels sprouts with bacon & red onion +1.5, cup of soup +1.5, bowl of soup +2

GUINNESS BBQ BURGER*

1/2 pound fresh Angus, ham, provolone, Guinness BBQ sauce, lettuce, tomato, red onion 14.5

BRUSCHETTA BURGER*

1/2 pound fresh Angus, fresh bruschetta, garlic aioli, provolone, lettuce 14

PESTO BURGER*

1/2 pound fresh Angus, walnut pesto, provolone, lettuce, tomato 13.5

GRILLED LAMB BURGER*

Local lamb, provolone, garlic aioli, red onion 13.5

DUBLIN BAY BURGER*

1/2 pound fresh Angus, lettuce, tomato, red onion 11

Add cheddar, provolone, Swiss or pepper jack +1, add bacon +2, sauteed onions +1, sauteed mushrooms +1, fried egg +1.5

CHICKEN SANDWICH

Grilled chicken breast, lettuce, tomato, red onion 10.5

Add cheddar, provolone, Swiss or pepper jack +1, add bacon +2, sauteed onions +1, sauteed mushrooms +1

BUFFALO CHICKEN SANDWICH

Hand-breaded chicken breast, buffalo sauce, lettuce, tomato, red onion, ranch 12.5

PESTO CHICKEN SANDWICH

Grilled chicken breast, walnut pesto, provolone, lettuce, tomato 12.5

CHICKEN CAESAR WRAP*

Romaine, Caesar, grilled chicken breast, shaved parmesan, croutons, garden herb tortilla 10.5

IMPOSSIBLE BURGER

Plant-based vegan burger, lettuce, tomato, onion 13

Add cheddar, provolone, Swiss or pepper jack +1, add bacon +2, sauteed mushrooms +1, sauteed onions +1

SANDWICHES

Choice of fries, salad green, fresh fruit, cottage cheese, applesauce, garlic mashed potatoes, or Irish soda bread

Brussels sprouts with bacon & red onion +1.5, cup of soup +1.5, bowl of soup +2

STEAK SANDWICH*

Top sirloin, provolone, lettuce, tomato, sour-dough hoagie 15

add bacon +2, sauteed mushrooms +1, sauteed onions +1

DUBLIN CLUB

Ham, turkey, bacon, caramelized onion, provolone, cheddar, lettuce, tomato, mayo, ciabatta, spicy BBQ sauce 13

SALMON CLUB*

Hand-cut salmon, bacon, Swiss, chipotle mayo, lettuce, tomato, red onion, ciabatta 15

BLACKENED TUNA*

Medium rare sushi-grade ahi tuna, lettuce, chipotle mayo, tomato, red onion, ciabatta 14

REUBEN

Slow-cooked & trimmed corned beef (turkey upon request), crunchy cabbage, 1000 island, Swiss, marble rye 13.5

CRAB CAKE CLUB

Crab cakes, bacon, chipotle mayo, lettuce, tomato, red onion, Texas toast 14

BRUSCHETTA GRILLED CHEESE

Fresh bruschetta, provolone, Texas toast 10.5

Add bacon +2, turkey +3.5

PESTO GRILLED CHEESE

Walnut pesto, provolone, Texas toast 10.5

Add bacon +2, turkey +3.5

IRISH FAÛRE

Served with Irish soda bread

CORNERED BEEF & CABBAGE

Slow-cooked & trimmed cornered beef, red & green cabbage, Killarney potatoes, Guinness pub mustard 15 *gluten-free upon request*

GUINNESS BEEF BOXTY

Potato pancake, Guinness marinated beef, carrots, peas, pearl onion, gorgonzola cream sauce. Served with choice of side 11

CORNERED BEEF BOXTY

Potato pancake, slow-cooked cornered beef, gorgonzola cream sauce. Served with choice of side 11

BANGER BOXTY

Potato pancake, banger sausage, red & green peppers, red onion, onion gravy. Served with choice of side 11

BANGERS AND MASH

Locally sourced banger sausages, Killarney potatoes, red & green peppers, red onion, onion gravy. Served with buttered peas 14

FLAHERTY'S FISH & CHIPS

2 beer battered cod loins, fries (chips), tartar sauce 13 *extra fish +3.5*

LAMB STEW

Local lamb, fresh root vegetables in light gravy 11.5 *gluten-free upon request*

O'BRIEN'S STEW

Local lamb stew with Killarney potatoes 14 *gluten-free upon request*

SHEPHERD'S PIE

Ground Beef, fresh vegetables, savory beef gravy, toasted mashed potatoes 12 *gluten-free upon request*

ENTREES

Add cup of soup or salad green +2 | Add (3) sauteed jumbo shrimp +6

12 OZ. RIBEYE*

Hand-cut & grilled Upper Iowa Angus, Killarney potatoes, Brussels sprouts with bacon & red onion 28
add sauteed mushrooms +1, sauteed onion +1

GRILLED PORK LOIN*

Hand-cut medallions, Killarney potatoes, Brussels sprouts with bacon & red onion 14

ANCHO CHILE TORTELLINI

Cheese stuffed tortellini, chicken, Andouille sausage, red & green peppers, red onion, California gold raisins, ancho chile cream sauce, ciabatta toast 20

NUTTY WALLEYE

Walleye, nutty breading, hazelnut cream sauce, Dunmurry rice, Brussels sprouts with bacon & red onion 22

CRAB CAKES & SHRIMP

Crab cakes, sauteed jumbo shrimp, lemon garlic aioli, Brussels sprouts with bacon & red onion, sweet corn saute 22

STOUT SALMON*

Hand-cut 8 oz. salmon, Guinness BBQ sauce, Dunmurry rice, Brussels sprouts with bacon & red onion 22

SHRIMP LAWYER

Jumbo shrimp, Dunmurry rice, mushrooms, green onion, Jameson Irish Whiskey cream sauce, ciabatta toast 17

sides

SALAD GREEN

Garlic parmesan, ranch, chipotle ranch, bleu cheese, 1000 island, honey Dijon, catalina, white balsamic vinaigrette, citrus vinaigrette, oil & vinegar 5 *Caesar Salad +1*

BRUSSELS SPROUTS

With bacon and red onion 5.5

COTTAGE CHEESE 4

KILLARNEY POTATOES

Garlic mashed potatoes 4

FRIES

Battered steak fries or waffle fries 4

APPLESAUCE 3

FRESH FRUIT

Fresh pineapple, red grapes, cantaloupe, honeydew 4

DUNMURRY RICE

Rice pilaf 4

FRESH BAKED IRISH SODA BREAD

Loaf available to-go 6

desserts

BREAD PUDDING

Homemade with bread & spices, apples, California golden raisins, vanilla ice cream, whiskey caramel sauce, chocolate sauce, whipped cream 6

PEANUT BUTTER LANDSLIDE

Peanut butter, peanut butter cups, fudge, milk chocolate, chocolate sauce, whipped cream 6.5

SALTED CARAMEL CHEESECAKE (GF)

Almond crust with caramel cheesecake, almond & caramel glaze, whipped cream 6

WHITE CHOCOLATE MOUSSE CAKE (GF)

Dark chocolate sponge cake layered with white chocolate mousse, chocolate ganache, whipped cream 6 *Add vanilla ice cream +1*

BAILEY'S PIE

Homemade with Irish cream infused vanilla ice cream, Oreo cookie crust, chocolate sauce, whipped cream 6

SEASONAL DESSERTS

Ask server for our current selections

refreshments

Coke | Diet Coke | Coke Zero | Sprite | Sprite Zero | Mello Yello | Pibb Xtra
Minute Maid Lemonade | Fruit Punch Powerade | Mountain Blast Powerade

Fuze Raspberry Iced Tea | Fresh Brewed Iced Tea | Strawberry Lemonade

Hot Chocolate | Hot Apple Cider | Hot Tea Chai, Green Tea, Earl Grey

Morning Bell locally-roasted Sumatra Coffee

Morning Bell locally-roasted Columbian Decaf Coffee

Millstream Root Beer (bottle) | Seagram's Ginger Ale (can) | Red Bull (can)

Anderson Erickson 2% Milk | Juice apple, cranberry, orange, pineapple, tomato

signature cocktails

MOSCOW MULE

Vodka, Barritt's ginger beer, Rose's lime juice 6

FLAVORED MOSCOW MULE

ABSOLUT Pear, Peach, Grapefruit, Mango, Lime, Citron or Raspberry, Smirnoff Watermelon or Green Apple, Pearl Cucumber 8

IRISH MULE

Jameson Irish whiskey, Barritt's ginger beer, Rose's lime juice 8

JAMESON & GINGER

Jameson Irish whiskey, Seagram's ginger ale 6

IRISH COFFEE

Jameson Irish whiskey, Kahlua coffee liqueur, green creme de menthe, brown sugar, locally-roasted Morning Bell Sumatra, whipped cream 8

MAPLE OLD FASHIONED

Bird Dog Maple whiskey, pure maple syrup, Angostura bitters, orange, Maraschino cherry 8.5

STRAWBERRY LEMONADE SANGRIA

Makulu Moscato, lemonade, fresh strawberry sauce 7

red wines

A BY ACACIA PINOT NOIR 8 | 30
Light-Bodied • Carneros, California

SEBASTIANI SONOMA MERLOT 9 | 34
Full-Bodied • Sonoma County, California

CHATEAU RECOUGNE BORDEAUX SUPERIEUR 9 | 34
Full-Bodied • Bordeaux, France

FEDERALIST LODI ZINFANDEL 10 | 38
Full-Bodied • Lodi, California

JOEL GOTT 815 CABERNET SAUVIGNON 10 | 38
Full-Bodied • Napa Valley, California

SYCAMORE LANE CABERNET SAUVIGNON 6 | 22
Full-Bodied • California

white wines

MAKULU MOSCATO 6 | 22
Sweet • Western Cape, South Africa

SEAGLASS RIESLING 7 | 26
Semi-Sweet • Monterey County & Santa Barbara County, California

ZONIN PROSECCO 8
Semi-Dry/Bubbly • Italy, 187 ml bottle

SILENI SAUVIGNON BLANC 8 | 30
Semi-Dry • Marlborough, New Zealand

PICCINI PINOT GRIGIO 7 | 26
Dry • Delle Venezie, Italy

IMAGERY CHARDONNAY 9 | 34
Dry • Sonoma County, California

SYCAMORE LANE CHARDONNAY 6 | 22
Dry • California

irish whiskey

Jameson Taster Flight: .75 oz. each of Jameson, Jameson Caskmates IPA Edition, Jameson Caskmates Stout Edition, & Jameson Select Reserve Black Barrel 15

Jameson 6 | Jameson Caskmates IPA Edition 8 | Jameson Caskmates Stout Edition 8

Jameson Black Barrel 8 | Jameson Cold Brew 7 | Jameson Gold Reserve 25

Midleton Very Rare 34 | Redbreast 12 Year Single Pot Still 12

West Cork Bog Oak Charred Cask 10 | Knappogue Castle 12 Year Single Malt 8

Tullamore Dew 6 | Tullamore Dew Caribbean Rum Cask 10 | The Sexton Single Malt 6

Tyrconnell Single Malt 8 | Connemara Peated Single Malt 12

Teeling Small Batch 6 Month Rum Cask 7 | Bushmills 6 | Bushmills Black Bush 8

Bushmills 10 Year Single Malt 10 | Bushmills 16 Year Single Malt 22

Green Spot Single Pot Still 12 | Yellow Spot 12 Year Single Pot Still 15

Hyde Limited Edition 10 Year Single Pot Still 20 | Dingle Batch No. 3 Single Malt 30

Jack Ryan Toomevara 10 Year 25 | Jack Ryan Beggars Bush 12 Year 16

Powers Three Swallow Single Pot Still 12