



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

BLACK & TAN ONION RINGS

Thick cut, hand-battered, and served with chipotle ranch 12

SPINACH & ARTICHOKE DIP

Served warm with toasted Irish soda bread & tortilla chips 13.5

IRISH NACHOS

Choice of beef or chicken served on waffle fries with mixed cheese, tomato, green onions, black olives, jalapeños & sour cream 14

Add 2 meats +3.5

DUBLIN BAY PLANKS

Hand-cut & breaded boneless chicken served with honey Dijon 14

IRISH SODA BREAD & BUTTER

Baked fresh daily in-house and served warm with honey butter 6.5

BUFFALO TENDERS

Hand-cut & breaded boneless chicken dipped in Buffalo sauce. Served with ranch, carrots & celery 15

CRAB CAKES

3 handmade fresh crab cakes served on a bed of spring mix tossed in citrus vinaigrette and topped with bacon, green onion, and garlic aioli 16

soups & salads

Dressing Choices

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

BAKED POTATO SOUP / SOUP OF THE DAY

Cup 4, Bowl 6.5

LAWLESS SOUP & SALAD

Bowl of baked potato soup or soup of the day served w/ Irish soda bread and side salad w/ your choice of dressing 12

SOUP & SANDWICH

Bowl of baked potato soup or soup of the day with your choice of corned beef or turkey reuben. Served with cottage cheese 13.5

DUBLIN BAY CHICKEN SALAD

Grilled chicken breast (breaded upon request) on mixed greens with egg, mixed cheese, cucumber, mushroom, red onion, & croutons. Served with choice of dressing 16.5 **gluten-free upon request**

BUFFALO CHICKEN SALAD

Buffalo chicken on mixed greens with bacon, blue cheese crumbles, tomato, red onion, & croutons. Served with ranch 16.5

GRILLED SALMON & STRAWBERRY SALAD*

Hand-cut grilled salmon on mixed greens with strawberries, feta crumbles, candied walnuts, cucumber, & croutons. Served with white balsamic vinaigrette 18

gluten-free upon request

APPLE BERRY SALAD

Mixed greens with Granny Smith apple, strawberries, blueberries, feta crumbles, candied walnuts, & croutons. Served with white balsamic vinaigrette 11.5

**gluten-free upon request* add grilled chicken breast +5, add hand-cut grilled salmon +6.5*

burgers & chicken

Choice of fries, side salad, cottage cheese, applesauce, garlic mashed potatoes, or Irish soda bread
Brussels sprouts with bacon & red onion (limited availability) +2.5,
cup of soup +1.5, bowl of soup +2.5, substitute gluten-free bun +1

GUINNESS BBQ BURGER*

1/2 pound fresh burger with Guinness BBQ sauce, provolone, lettuce, tomato, & red onion 16.5 *add bacon +2*

BRUSCHETTA BURGER*

1/2 pound burger with fresh bruschetta, provolone, lettuce and garlic aioli 17

DUBLIN BAY BURGER*

1/2 pound fresh burger with lettuce, tomato, & red onion 14.5
add cheddar, provolone, Swiss or pepper jack +1, bacon +2, sauteed onions +1, sauteed mushrooms +1, fried egg +1.5

BUFFALO CHICKEN SANDWICH

Hand-breaded chicken breast dipped in Buffalo sauce with lettuce, tomato, & red onion. Served with ranch 16

IMPOSSIBLE BURGER

Plant-based vegan burger served with lettuce, tomato, & red onion 14.5
add cheddar, provolone, Swiss, or pepper jack +1, bacon +2, sauteed onions +1, sauteed mushrooms +1

GRILLED LAMB BURGER*

Local lamb, provolone, garlic aioli, red onion 15

GRILLED CHICKEN SANDWICH

Grilled chicken breast with lettuce, tomato, & red onion 14
add cheddar, provolone, Swiss, or pepper jack +1, bacon +2, sauteed onions +1, sauteed mushrooms +1

BRUSCHETTA CHICKEN SANDWICH

Grilled chicken breast with fresh bruschetta, provolone, lettuce and garlic aioli 16

sandwiches

Choice of fries, side salad, cottage cheese, applesauce, garlic mashed potatoes, or Irish soda bread
Brussels sprouts with bacon & red onion (limited availability) +2.5,
cup of soup +1.5, bowl of soup +2.5, substitute gluten-free bun +1

STEAK SANDWICH*

Grilled 8 oz. ribeye served on a sourdough hoagie with provolone, lettuce, & tomato 18.5 *add bacon +2, sauteed onions +1, sauteed mushrooms +1*

DUBLIN CLUB

Ham, roasted turkey, bacon, caramelized onions, cheddar, provolone, lettuce, and tomato. Served hot on ciabatta with mayo and a side of BBQ sauce 16.5

SALMON CLUB*

Hand-cut grilled salmon served on ciabatta with bacon, Swiss, lettuce, tomato, & red onion. Served with chipotle mayo 18

BRUSCHETTA GRILLED CHEESE

Fresh bruschetta and provolone on Texas toast 12.5 *add bacon +2 add turkey +5*

BLACKENED TUNA*

Blackened rare sushi-grade ahi tuna served on ciabatta with lettuce, tomato, & red onion. Served with chipotle mayo 16.5

TURKEY REUBEN

Roasted turkey on marble rye with crunchy cabbage, 1000 Island, and Swiss 14

CRAB CAKE BLT

2 fresh handmade crab cakes served on Texas toast with bacon, lettuce, tomato and chipotle mayo 16

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Irish fare

Served with Irish soda bread excluding Reuben

REUBEN

Slow cooked & trimmed fresh corned beef served on marble rye with crunchy cabbage, 1000 island & Swiss 16.5

CORNED BEEF & CABBAGE

Slow-cooked & trimmed fresh corned beef with red & green cabbage, & garlic mashed potatoes. Served with Guinness pub mustard 20 **gluten-free upon request**

GUINNESS BEEF BOXTY

Guinness-marinated beef, carrots, peas, & pearl onion in a potato pancake with gorgonzola cream sauce. Served with choice side 14

CORNED BEEF BOXTY

Slow cooked & trimmed fresh corned beef in a potato pancake with gorgonzola cream sauce. Served with choice of side 14

BANGERS AND MASH

(limited availability)

Irish sausages on garlic mashed potatoes with onion gravy, red onion, & red & green peppers. Served with buttered peas 17

FLAHERTY'S FISH & CHIPS

Harp Irish Lager beer battered cod served with fries & tartar sauce 14 *extra fish +4.5*

LAMB STEW

Local ground lamb & stew meat in light gravy with fresh root vegetables 13.5 **gluten-free upon request**

O'BRIEN'S STEW

Local ground lamb & stew meat in light gravy with fresh root vegetables served over garlic mashed potatoes 16.5 **gluten-free upon request**

SHEPHERD'S PIE

Ground beef & fresh vegetables in savory beef gravy topped with toasted mashed potatoes 14.5 **gluten-free upon request**

entrees

Add cup of soup or side salad +3

STOUT SALMON

Hand-cut and grilled fresh salmon on a bed of rice pilaf and topped with Guinness BBQ sauce. Served with Brussels sprouts with bacon & red onion 28

ANCHO CHILE TORTELLINI

(limited availability)

Cheese stuffed tortellini in ancho chile cream sauce with chicken, Andouille sausage, red & green peppers, red onion, & California gold raisins. Served with ciabatta toast 22

NUTTY WALLEYE

(limited availability)

Fresh walleye in nutty breading served over rice pilaf with hazelnut cream sauce. Served with Brussels sprouts w/ bacon & red onion 28

sides

SIDE SALAD

Garlic parmesan, ranch, chipotle ranch, bleu cheese, 1000 island, honey Dijon, catalina, white balsamic vinaigrette, oil & vinegar 5

BRUSSELS SPROUTS

(limited availability)

With bacon and red onion 6.5

COTTAGE CHEESE 4

KILLARNEY POTATOES

Garlic mashed potatoes 4

FRIES

Battered steak fries or waffle fries 5

APPLESAUCE 3

DUNMURRY RICE

Rice pilaf 4

desserts

MAMA DEE'S HOMESTYLE CHEESECAKES

Made local and fresh-from-scratch. Rotating flavors, price varies.

BREAD PUDDING

Homemade with bread & spices, apples, California golden raisins, vanilla ice cream, whiskey caramel sauce, chocolate sauce, whipped cream 7.5

PEANUT BUTTER LANDSLIDE

Peanut butter, peanut butter cups, fudge, milk chocolate, chocolate sauce, whipped cream 8

SALTED CARAMEL CHEESECAKE (GF)

Creamy caramel cheesecake baked on a sweet and salty almond crust, topped with a thick bed of buttery caramel and a sprinkle of more almonds. Made with gluten-free ingredients 7.5

WHITE CHOCOLATE MOUSSE CAKE (GF)

Dark chocolate sponge cake layered with white chocolate mousse, chocolate ganache, whipped cream 7.5 *Add vanilla ice cream +1*

BAILEY'S PIE

Homemade with Irish cream infused vanilla ice cream, Oreo cookie crust, chocolate sauce, whipped cream 8

refreshments

Free Refills:

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
Morning Bell locally-roasted Sumatra Coffee
Morning Bell locally-roasted Columbian Decaf Coffee

Non-free Refills:

Strawberry Lemonade | Millstream Root Beer | Seagram's Ginger Ale | Red Bull
Anderson Erickson 2% Milk | Juice cranberry, orange, pineapple, tomato
Hot Chocolate | Hot Apple Cider | Hot Tea Chai, Green Tea, Earl Grey

signature cocktails

MOSCOW MULE

Vodka, Barritt's ginger beer,
Rose's lime juice 7

FLAVORED MOSCOW MULE

ABSOLUT Pear, Peach, Grapefruit,
Mango, Lime, Citron or Raspberry,
Smirnoff Watermelon or Green
Apple, Pearl Cucumber 9

IRISH MULE

Jameson Irish whiskey, Barritt's
ginger beer, Rose's lime juice 9

JAMESON & GINGER

Jameson Irish whiskey,
Seagram's ginger ale 7

IRISH COFFEE

Jameson Irish whiskey, Kahlua coffee
liqueur, and locally-roasted Morning
Bell Sumatra coffee. Served with
brown sugar and whipped cream,
topped with creme de menthe 9

MAPLE OLD FASHIONED

Bird Dog Maple whiskey, pure
maple syrup, Angostura bitters,
orange, Maraschino cherry 12

STRAWBERRY LEMONADE SANGRIA

Canyon Road Moscato, lemonade,
fresh strawberry sauce 8.5



PLEASE SCAN TO
VIEW OUR ROTATING
BEER MENU

red wines

CASTLE ROCK PINOT NOIR 7 | 26
Medium-Bodied • California Cuvée

BENZIGER MERLOT 9 | 34
Medium-Bodied • Monterey County, California

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

SHANNON RIDGE ZINFANDEL 8 | 30
Full-Bodied • Lake County, California

THE HERDSMAN CABERNET SAUVIGNON 10 | 36
Full-Bodied • Dunnigan Hills, CA

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

white wines

CANYON ROAD MOSCATO 6 | 22
Sweet • California

FRISK PRICKLY RIESLING 8 | 30
Semi-Sweet • Victoria, Australia

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

ECCO DOMANI PINOT GRIGIO 7 | 26
Dry • Delle Venezie, Italy

DECOY CHARDONNAY 8 | 30
Dry • Sonoma County, California

SYCAMORE LANE CHARDONNAY 6 | 22
Dry • California

irish whiskey

**Jameson Taster Flight: .75 oz. each of Jameson Orange, Jameson Caskmates IPA Edition,
Jameson Caskmates Stout Edition, & Jameson Select Reserve Black Barrel 16**

Jameson 18 Year Limited Reserve 40 | Jameson 6 | Jameson Caskmates IPA Edition 8

Jameson Caskmates Stout Edition 8 | Jameson Black Barrel 8 | Jameson Orange 8

Redbreast 12 Year Single Pot Still 12 | Redbreast 15 Year Single Pot Still 40

The Legendary Silkie 10 | Knappogue Castle 12 Year Single Malt 10

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

Tyrconnell Single Malt 10 | Connemara Peated Single Malt 14

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

Yellow Spot Single Pot Still 17 | Green Spot Single Pot Still 14 | Drumshanbo Single Pot Still 15

Hyde Limited Edition 10 Year Single Pot Still 22 | Jack Ryan Toomevara 10 Year 25

West Cork Black Cask 10 | Powers Three Swallow Single Pot Still 14