

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, jalapenos & sour cream 14
add 2 meats +5

DUBLIN BAY PLANKS
Hand-cut chicken strips breaded with a homemade potato breading and served with honey Dijon 14.5

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 16

Irish fayre

Served with Irish soda bread excluding Reuben & Turkey Reuben

REUBEN
Slow cooked & trimmed fresh corned beef served on marble rye with crunchy cabbage, 1000 island & Swiss. Served with choice of side 16.5

TURKEY REUBEN
Roasted turkey on marble rye with crunchy cabbage, 1000 Island and Swiss. Served with choice of side 14

GUINNESS BEEF BOXTY
Guinness-marinated beef, carrots, peas, & pearl onion in a potato pancake with gorgonzola cream sauce. Served with choice of 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
Irish sausages on garlic mashed potatoes with onion gravy, red onion, and 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 piece of fish +5

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

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*

sandwiches

Served with choice of steak fries, mixed greens or cottage cheese. Brussels sprouts w/ bacon & red onion +2.5, cup of soup +1.5, bowl of soup +2.5, **substitute gluten free bun +1.5**

STEAK SANDWICH*
Grilled 8oz sirloin served on ciabatta with provolone, lettuce, & tomato 21
add bacon +2, sautéed mushrooms or onions +1 each

DUBLIN CLUB
Ham, roasted turkey, bacon, caramelized onions, cheddar, provolone, lettuce, & tomato. Served hot on ciabatta with mayo & 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 18.75

BRUSCHETTA GRILLED CHEESE
Fresh bruschetta and provolone served on sourdough toast 12.5
add bacon +2, add turkey +5

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

BREADED PORK TENDERLOIN
Hand-cut, marinated in buttermilk, and breaded with saltine crackers & spices. Served on ciabatta with dill pickle aioli, dill pickles, lettuce, tomato 16



DUBLIN BAY
Irish pub and grill

soup & salads

Dressing Choices
garlic parmesan, ranch, chipotle ranch, blue cheese, honey dijon, catalina, 1000 island, white balsamic vinaigrette

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 with your choice of dressing 12

SOUP & SANDWICH
Bowl of baked potato soup or soup of the day served with your choice of corned beef or turkey Reuben. Served with cottage cheese 13.5

GRILLED SALMON &
STRAWBERRY SALAD*
Hand-cut grilled salmon on mixed greens with strawberries, feta crumbles, candied walnuts, cucumber, & croutons. Served with white balsamic vinaigrette 19.5
** 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 12.5
** gluten-free upon request*
add grilled chicken breast +5
add hand-cut grilled salmon +7

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

BUFFALO CHICKEN SALAD
Buffalo tenders on mixed greens with bacon, blue cheese crumbles, tomato, red onion, & croutons. Served with ranch 16.5

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

entrees

Add cup of soup or side salad +3

LEMON DILL SALMON*

Hand-cut and grilled fresh salmon on a bed of rice pilaf and topped with lemon dill sauce. Served with Brussels sprouts w/ bacon & red onion 30.5

ANCHO CHILE TORTELLINI

Cheese stuffed tortellini in ancho chile cream sauce with chicken, Andouille sausage, red & green peppers, red onion, & California gold raisins. Served with ciabatta toast 23.5

NUTTY WALLEYE

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

burgers & chicken

Served with choice of steak fries, mixed greens or cottage cheese. Brussels sprouts w/ bacon & red onion +2.5, cup of soup +1.5, bowl of soup +2.5, **substitute gluten free bun +1.5**

GRILLED LAMB BURGER*

Local lamb burger served with provolone, garlic aioli and red onion 16

BURGER OF THE MONTH*

Rotating selection. Price varies.

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, sautéed mushrooms or onions +1 each, fried egg +1.5

BRUSCHETTA BURGER*

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

BRUSCHETTA CHICKEN SANDWICH

Grilled chicken breast with fresh bruschetta, provolone, lettuce & garlic aioli 15

IMPOSSIBLE BURGER

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

GRILLED CHICKEN SANDWICH

Grilled chicken breast with lettuce, tomato, & red onion 12.5
add cheddar, provolone, Swiss or pepper jack +1, bacon +2, sautéed mushrooms or onions +1 each

sides

MIXED GREENS

Garlic parmesan, ranch, chipotle ranch, blue cheese, 1000 island, honey Dijon, catalina, white balsamic vinaigrette 5

BRUSSELS SPROUTS

w/ bacon and red onion 6.5

COTTAGE CHEESE 4

STEAK FRIES 5

APPLESAUCE 3

desserts

BAILEYS PIE

Baileys Irish Cream infused vanilla ice cream in a homemade Oreo cookie crust. Served with chocolate sauce and whipped cream 8

MAMA DEE’S HOMESTYLE CHEESECAKES

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

BREAD PUDDING

Homemade with bread & spices, Granny Smith apples, and California golden raisins. Served hot with vanilla ice cream, whiskey caramel and chocolate sauces, and whipped cream 7.5

PEANUT BUTTER LANDSLIDE

Peanut butter, peanut butter cups, fudge, and milk chocolate served with chocolate sauce and 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 chocolate mousse, chocolate ganache, and whipped cream. Made with gluten-free ingredients 7.5

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*



DUBLIN BAY
irish pub and grill



BEER MENU

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