



DUBLIN BAY

Irish pub and grill

appetizers

BLACK & TAN ONION RINGS

Thick cut, hand-battered and served with chipotle ranch 13.5

SPINACH & ARTICHOKE DIP

Served warm with toasted Irish soda bread & tortilla chips 15

IRISH NACHOS

Choice of beef or chicken served on waffle fries with mixed cheese, tomato, green onions, black olives, jalapenos & sour cream 16 *—add 2 meats +5*

DUBLIN BAY PLANKS

Hand-cut chicken strips breaded with a homemade potato breading and served with honey dijon 16

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 17

CRAB CAKES

Served on a bed of citrus vinaigrette tossed mixed greens with bacon and green onion 16.5

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 with mixed greens & Irish soda bread 12

SOUP & ½ SANDWICH

Bowl of baked potato soup or soup of the day served with your choice of ½ corned beef or turkey Reuben 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 20

** 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 13

add grilled chicken breast +5 add hand-cut grilled salmon +7

** gluten-free upon request*

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 18

** gluten-free upon request*

BUFFALO CHICKEN SALAD

Buffalo tenders on mixed greens with bacon, blue cheese crumbles, tomato, red onion & croutons. Served with ranch 18

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 7

COTTAGE CHEESE 4

STEAK FRIES 5

APPLESAUCE 3

Irish Pub

Boxty side options: 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

GUINNESS BEEF BOXTY

Guinness-marinated beef, carrots, peas & pearl onion in a potato pancake with gorgonzola cream sauce. Served with choice of side 16.5

CORNED BEEF BOXTY

Slow cooked & trimmed fresh corned beef in a potato pancake with gorgonzola cream sauce. Served with choice of side 16.5

BANGERS AND MASH

Irish sausages on garlic mashed potatoes with onion gravy, red onion and red & green peppers. Served with buttered peas 19

CORNED BEEF & CABBAGE

Slow cooked & trimmed fresh corned beef served with red & green cabbage, garlic mashed potatoes & Guinness pub mustard 21

** gluten-free upon request*

entrees

Add cup of soup or mixed greens +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 26

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

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**

REUBEN

Slow cooked & trimmed fresh corned beef served on marble rye with crunchy cabbage, 1000 island & Swiss 17.5

TURKEY REUBEN

Roasted turkey on marble rye with crunchy cabbage, 1000 Island and Swiss 16.5

STEAK SANDWICH*

Grilled 8oz sirloin served on ciabatta with provolone, lettuce & tomato 22

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 and a side of BBQ sauce 17

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 & red onion 18.75

DUBLIN BAY BURGER*

½ pound fresh burger with lettuce, tomato & red onion 15.5

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

IMPOSSIBLE BURGER

Plant-based vegan burger served with lettuce, tomato & red onion 17

add cheddar, provolone, Swiss or pepper jack +1, bacon +2, sautéed mushrooms or onions +1 each

dessert

BAILEYS PIE

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

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

FLAHERTY’S FISH & CHIPS

Harp Irish Lager beer battered cod served with fries & tartar sauce 16.5 *extra piece of fish +5*

LAMB STEW

Local ground lamb & stew meat in light gravy with fresh root vegetables 16

** 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 19

** gluten-free upon request*

SHEPHERD’S PIE

Ground beef & fresh vegetables in savory beef gravy topped with toasted mashed potatoes 16.5

** gluten-free upon request*

NUTTY WALLEYE

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

STEAK DeBURGO*

Grilled 8oz sirloin smothered in DeBurgo cream sauce. Served with Brussels sprouts w/ bacon & red onion and mashed potatoes 26

SALMON CLUB*

Hand-cut grilled salmon served on ciabatta with bacon, Swiss, lettuce, tomato & red onion. Served with chipotle mayo 18.5

PESTO GRILLED CHEESE

Pesto and provolone served on sourdough 15

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 17.5

BREADED PORK TENDERLOIN

Hand-cut, marinated in buttermilk and breaded with saltine crackers & spices. Served on ciabatta with dill pickles, dill pickle aioli, lettuce, tomato & red onion 16.5

BRISKET BURNT ENDS BURGER*

½ pound burger topped with brisket burnt ends drizzled in BBQ sauce and topped with homemade onion straws. Served on an onion bun 21

PESTO BURGER*

½ pound burger topped with pesto, provolone, lettuce, tomato and red onion 18.5

GRILLED CHICKEN SANDWICH

Grilled chicken breast with lettuce, tomato & red onion 15

add cheddar, provolone, Swiss or pepper jack +1, bacon +2, sautéed mushrooms or onions +1 each

PESTO CHICKEN SANDWICH

Grilled chicken breast topped with pesto, provolone, lettuce, tomato and red onion 18

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

SEASONAL DESSERTS

Ask your server for today’s selections

drink menu

Irish Whiskey

Jameson 18 Year Limited Reserve	40	Tullamore Dew	6
Jameson	6	Tyrconnell Single Malt	10
Jameson Black Barrel	10	Connemara Peated Single Malt	17
Jameson Orange	8	Teeling Small Batch 6 Month Rum Cask	7
Triple Triple Jameson	8	Bushmills	6
Redbreast 12 Year Single Pot Still	15	Bushmills Black Bush	8
Redbreast 15 Year Single Pot Still	40	Red Spot Single Pot Still	60
Redbreast 18 Year Single Pot Still	50	Yellow Spot Single Pot Still	32
Redbreast 21 Year Single Pot Still	100	Blue Spot Single Pot Still	20
Redbreast 27 Year Single Pot Still	200	Green Spot Single Pot Still	15
Redbreast Cask Strength	25	West Cork Black Cask	10
Redbreast PX Single Pot Still	35	Powers Three Swallow Single Pot Still	14
Knappogue Castle 12 Year Single Malt	10	Midleton Very Rare	75



DUBLIN BAY

Irish pub and grill

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*

HAPPY HOUR

MONDAY-FRIDAY 2-5PM

20% OFF APPETIZERS
\$1 OFF DRAFTS, WELL DRINKS & WINES

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(ONE HUNDRED THOUSAND WELCOMES!)

scan to view our
beer
menu



Signature Cocktails

- IOWA MULE
Local Century Farms Single Barrel Bourbon, Barritt’s ginger beer, Rose’s lime juice 10
- IRISH MULE
Jameson Irish whiskey, Barritt’s ginger beer, Rose’s lime juice 10
- IRISH COFFEE
Jameson Irish whiskey, Kahlua coffee liqueur, and locally-roasted Morning Bell Sumatra coffee. Served with brown sugar and whipped cream, topped with creame de menthe 10
- IOWA OLD FASHIONED
Local Century Farms Single Barrel Bourbon, Angostura bitters, orange & Maraschino cherry 11
- 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

Red Wines

- CASTLE ROCK PINOT NOIR
Medium-Bodied
California Cuvée 7 | 26
- HAHN MERLOT
Medium-Bodied
Monterey County, California 9 | 34
- CHATEAU RECOUGNE BORDEAUX RED BLEND
Full-Bodied
Bordeaux, France 10 | 36
- SHANNON RIDGE ZINFANDEL
Full-Bodied
California Cuvée 9 | 34
- JOEL GOTT 815 CABERNET SAUVIGNON
Full-Bodied
California 10 | 36
- SYCAMORE LANE CABERNET SAUVIGNON
Full-Bodied
California 6 | 22

White Wines

- CANYON ROAD MOSCATO
Sweet
California 6 | 22
- FRISK PRICKLY RIESLING
Semi-Sweet
Victoria, Australia 8 | 30
- NOBILO SAUVIGNON BLANC
Semi-Dry
Marlborough, New Zealand 9 | 34
- ECCO DOMANI PINOT GRIGIO
Dry
Delle Venezie, Italy 7 | 26
- DECOY CHARDONNAY
Dry
Sonoma County, California 8 | 30
- SYCAMORE LANE CHARDONNAY
Dry
California 6 | 22
- LAMARCA PROSECCO 187ML BOTTLE
Sparkling Wine
Italy 11