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 18.5

BONE-IN CHICKEN WINGS
Buffalo dry rubbed wings and drummies served with ranch 15
double order 28

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 14

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 6

BRUSSELS SPROUTS
w/ bacon and red onion 8

COTTAGE CHEESE 5

STEAK FRIES 5

GARLIC MASHED POTATOES 5

Irish Fayre

Boxty side options: steak fries, mixed greens or cottage cheese. Brussels sprouts w/ bacon & red onion +3.5, 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* 17

CORNED BEEF BOXTY
Slow cooked & trimmed fresh corned beef in a potato pancake with gorgonzola cream sauce. Served with choice of side 17

BANGERS AND MASH
Irish sausages on garlic mashed potatoes with onion gravy, red onion and red & green peppers. Served with buttered peas 19.5

CORNED BEEF & CABBAGE
Slow cooked & trimmed fresh corned beef served with red & green cabbage, garlic mashed potatoes & Guinness pub mustard 22
** gluten-free upon request*

FLAHERTY'S FISH & CHIPS
Harp Irish Lager beer battered cod served with fries & tartar sauce 18.5 *extra piece of fish +6*

LAMB STEW
Local ground lamb & stew meat with fresh root vegetables 16.5
** gluten-free upon request*

O'BRIEN'S STEW
Local ground lamb & stew meat with fresh root vegetables served over garlic mashed potatoes 19.5
** gluten-free upon request*

SHEPHERD'S PIE
Ground beef & fresh vegetables topped with toasted garlic mashed potatoes 17.5
** 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 26.5

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
Walleye in nutty breading served over rice pilaf with hazelnut cream sauce. Served with Brussels sprouts w/ bacon & red onion 28.5

STEAK DEBURGO*
Grilled 8oz sirloin smothered in DeBurgo cream sauce. Served with Brussels sprouts w/ bacon & red onion and mashed potatoes 28

sandwiches

Served with choice of steak fries, mixed greens or cottage cheese. Brussels sprouts w/ bacon & red onion +3.5, cup of soup +1.5, bowl of soup +2.5, **substitute gluten free bun +2**

REUBEN
Slow cooked & trimmed fresh corned beef served on marble rye with crunchy cabbage, 1000 island & Swiss 18.5

TURKEY REUBEN
Roasted turkey on marble rye with crunchy cabbage, 1000 Island and Swiss 17

STEAK SANDWICH*
Grilled 8oz sirloin served on ciabatta with provolone, lettuce & tomato 23
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 17.5

SALMON CLUB*
Hand-cut grilled salmon served on ciabatta with bacon, Swiss, lettuce, tomato & red onion. Served with chipotle mayo 19

BRUSCHETTA GRILLED CHEESE
Fresh bruschetta and provolone served on sourdough 16
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 18

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 17

burgers & chicken

Served with choice of steak fries, mixed greens or cottage cheese. Brussels sprouts w/ bacon & red onion +3.5, cup of soup +1.5, bowl of soup +2.5, **substitute gluten free bun +2**

GRILLED LAMB BURGER*
Local lamb burger served with provolone, garlic aioli & red onion 19

DUBLIN BAY BURGER*
½ pound fresh burger with lettuce, tomato & red onion 16.5
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 18
add cheddar, provolone, Swiss or pepper jack +1, bacon +2, sautéed mushrooms or onions +1 each

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 22

BRUSCHETTA BURGER*
½ pound burger topped with fresh bruschetta and provolone. Served with garlic aioli and lettuce 20

GRILLED CHICKEN SANDWICH
Grilled chicken breast with lettuce, tomato & red onion 16
add cheddar, provolone, Swiss or pepper jack +1, bacon +2, sautéed mushrooms or onions +1 each

BRUSCHETTA CHICKEN SANDWICH
Grilled chicken breast topped with fresh bruschetta & provolone. Served with garlic aioli and lettuce 19.5

dessert

BAILEYS PIE
Baileys Irish Cream infused vanilla ice cream in a homemade Oreo cookie crust. Served with chocolate sauce and whipped cream 9

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 8.5

PEANUT BUTTER LANDSLIDE
Peanut butter, peanut butter cups, fudge and milk chocolate served with chocolate sauce and whipped cream 9

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 8.5

WHITE CHOCOLATE MOUSSE CAKE (GF)
Dark chocolate sponge cake layered with chocolate mousse, chocolate ganache, and whipped cream. Made with gluten-free ingredients 8.5

SEASONAL DESSERTS
Ask your server for today's selections

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

Drink Menu

Irish Whiskey

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

HAPPY HOUR

MONDAY-FRIDAY 2-5PM

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

céad míle fáilte!
(ONE HUNDRED THOUSAND WELCOMES!)

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*

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

MOSCOW MULE
Vodka, Barritt's ginger beer, Rose's lime juice 8
Flavored Mules +2 choice of: Absolut Peach, Raspberri, Lime, Mango, Pears, Grapefruit or Citron. Smirnoff Green Apple or Watermelon. Pearl Cucumber.

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 11

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 9

Red Wines

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

HAHN MERLOT
Medium-Bodied
Monterey County, California 9 | 34

CONUNDRUM RED BLEND
Full-Bodied
California 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