

DUBLIN CROSSING IRISH PUB & FAMILY RESTAURANT

small plates & shares

BUTTERMILK CHICKEN TENDERS

Marinated & hand-breaded with Japanese panko. Fried until golden & served with french fries. 15%
Sauces: Plum, Sweet Chili or Honey Mustard

CHICKEN QUESADILLA

Chicken breast seasoned with our house blend of spices, marble cheddar, mozzarella, sautéed onion & bell pepper in a grilled flour tortilla. Served with sour cream & salsa. 15%
 Add Guacamole 2%

CHICKEN WINGS

Served with ranch & celery. 15% | Half Order 9%
Sauces: BBQ, Teriyaki, Hot, Honey Garlic, Sweet Chili
Rubs: Cajun, Mango Chipotle, Salt & Pepper

BEER-BATTERED PARMESAN TRUFFLE FRIES

Crispy beer-battered fries dusted with parmesan, sea salt & cracked black pepper. Served with truffle mayo. 11

PEROGIES

Crispy fried potato & cheddar perogies topped with melted cheddar, bacon & sautéed onions, with a side of sour cream. 13%
 Add Chorizo 5

SWEET CHILI CAULIFLOWER

Buttermilk dipped cauliflower hand-breaded & fried until crispy. Tossed in sweet chili sauce, topped with crispy wontons, green onion & sesame seeds. 14%

NACHOS

Tri-colour corn tortilla chips layered with marble cheddar, tomatoes, jalapeños, green onion, banana peppers & black olives. Served with sour cream & salsa. 23% | Half Order 17%
 Add Guacamole 2% | Add Ground Beef or Chicken 4

STUFFED MINI YORKIES

4 mini Yorkshire puddings stuffed with shaved slow-roasted beef over garlic mashed potatoes & sautéed mushrooms. Topped with Kilkenny jus & horseradish sour cream. 16

STEAK BITES

Tender seasoned sirloin steak with button mushrooms, baby spinach & chipotle mayo dip. 15%

TWICE BAKED POTATO SKINS

Stuffed with freshly made garlic mashed potatoes, cheddar, bacon & green onion. Topped with parmesan panko and baked to order. Served with sour cream. 14%

CRAB DIP

Wild Atlantic rock crab, cream cheese, cheddar, red pepper & scallions baked to order with a parmesan panko crust. Topped with diced tomato & served with grilled naan bread & tortilla chips. 15%

BAJA FISH TACOS

Two beer-battered wild cod fillets, pico de gallo, guacamole, shredded cabbage & house-made smoked jalapeño crema on grilled flour tortillas. 15% | Extra Taco 5

traditional fare

FISH & CHIPS

Two wild cod fillets dipped in our house beer-batter & fried to order. Served with french fries, house-made tartar, & fresh coleslaw. 18 | One Fillet Fish & Chips 15

ST. PATRICK'S IRISH STEW

Braised New Zealand lamb shoulder, root vegetables, russets, barley, green peas & house-made potato dumplings in a rich beef broth. Served with our house-made warm cheddar caraway soda bread. 18%

BANGERS & MASH

Naturally raised pork sausages, Yorkshire pudding & garlic mashed potatoes topped with Guinness gravy. Served with sautéed onions and seasonal vegetables. 19%

STUFFED YORKSHIRE PUDDING

Two large Yorkshires stuffed with shaved slow-roasted beef, topped with Guinness gravy & horseradish sour cream. Served with garlic mashed potatoes & sautéed seasonal vegetables. 21

SHEPHERD'S PIE

Made in-house with lean ground beef, carrots, celery, onion, green peas & garlic mashed potatoes. Topped with a parmesan panko crust & diced tomatoes. Served with a side of Guinness gravy & your choice of daily soup, salad or fries. 19%

soups + salads

SEAFOOD CHOWDER

Made in-house with baby clams, steelhead, wild cod, shrimp, bacon & vegetables in a cream broth. Served with our house-made warm cheddar caraway soda bread. Cup 9 | Bowl 14

CREAM OF MUSHROOM SOUP

Made in-house with an exotic mushroom blend, topped with green onions & white truffle oil. Served with our house-made warm cheddar caraway soda bread. Cup 8 | Bowl 12

DAILY SOUP

Please ask your server about today's freshly made soup. Served with our house-made warm cheddar caraway soda bread. Cup 6% | Bowl 9

MARGARITA CHICKEN TACO SALAD

Grilled tequila-lime marinated chicken breast, marble cheddar, avocado, sweet corn, black beans, tomato, cilantro & crispy tortilla strips on romaine lettuce with house-made smoked jalapeño ranch dressing. 19

DUBLIN HOUSE SALAD

Cucumber, grape tomatoes, julienne carrot, sun-dried cranberries & toasted pumpkin seeds on artisan greens with our house-made whiskey honey dijon dressing. 14

DILL PICKLE COBB SALAD

Grilled chicken breast, avocado, bacon crumble, smoked cheddar, chopped egg, tomato, shaved cabbage, croutons & romaine lettuce with our house-made creamy dill pickle dressing. 21

Salad Dressings: Blue Cheese, Ranch, Italian, Thousand Island, Whiskey Honey Dijon, Raspberry Vinaigrette, Asian Sesame, & Balsamic Vinaigrette.

mains

RAINBOW BUDDHA BOWL

Seasoned chicken breast, roasted vegetables, shaved red cabbage & baby spinach over steamed brown rice. Topped with avocado, cilantro, superfood seeds & house-made sambal peanut sauce. 19%
 Vegetarian variation available upon request

BAKED MAC & CHEESE

Our original recipe with house-made four cheese mornay sauce, chopped bacon & trotole pasta baked to order. Topped with crispy parmesan panko, green onion, & fresh diced tomato, with a side of grilled garlic ciabatta. 19 | Add chorizo 5
 Vegetarian variation available upon request

TERIYAKI BOWL

Grilled chicken breast, ginger garlic teriyaki sauce, stir-fried vegetables, braised red cabbage, scallions, sriracha yogurt, crispy wontons & superfood seeds over coconut jasmine rice. 19
 Vegetarian variation available upon request

MANGO CHIPOTLE SALMON

Grilled Lois Lake Steelhead with a sweet chipotle seasoning, garlic butter, mango avocado salsa & emerald herb oil. Served with sautéed seasonal vegetables & steamed brown rice. 22%

TOP SIRLOIN

Char-grilled 8oz AAA Canadian top sirloin served with sautéed seasonal vegetables & garlic mashed potatoes. 29%
 Add Sautéed Shrimp 6% | Add Sautéed Mushrooms 4 | Add Guinness Gravy 2

sandwiches & burgers

Served with daily soup, salad or fries. Gluten-free options available.

TURKEY FRENCH DIP

In-house oven roasted turkey, swiss cheese, smoked bacon, sautéed onion, & horseradish honey dijonaise on a toasted demi-baguette. Served with turkey gravy to dip. 19

CLUB HOUSE

In-house oven roasted turkey, smoked bacon, aged cheddar, tomato, lettuce & roasted garlic aioli. Served on your choice of toasted sourdough, multigrain, or white. 17

ROAST BEEF DIP

Shaved slow-roasted beef with horseradish aioli on a garlic toasted demi-baguette. Served with Kilkenny jus. 18
Add-ons 1% each: swiss, cheddar, crispy fried onions, sautéed onions, mushrooms, peppers

CAJUN CHICKEN BURGER

Grilled chicken breast seasoned with our house cajun spice blend & garlic butter. Topped with swiss cheese, tomato, lettuce & garlic aioli on a toasted brioche bun. 18%

STEAK SANDWICH

Grilled 5oz sirloin, grainy dijonaise, baby spinach, crispy beer-battered onion rings & fried mushrooms served open-faced on grilled garlic ciabatta. 21%

BOURBON BURGER

In-house ground beef patty, bourbon whiskey glaze, double cream brie, smoked bacon, tomato & chipotle pepper coleslaw on a toasted brioche bun. 19%

BELFAST BACON CHEDDAR BURGER

In-house ground beef patty char-grilled with aged cheddar, smoked bacon, lettuce, tomato, red onion & roasted garlic aioli on a toasted brioche bun. 19

THE IMPOSSIBLE™ BURGER

Impossible™ plant-based patty, aged cheddar, lettuce, tomato, red onion, pickles, mustard & roasted garlic aioli on a toasted brioche bun. 19

happy hour

DRINK SPECIALS

Every Day | 3pm-6pm

HOUSE HIGHBALLS	1oz 5½ 2oz 8
Vodka	Rum
Gin	Rye
6OZ GLASS OF WINE	5½
House Shiraz	House Pinot Grigio
16OZ DOMESTIC DRAUGHT	5
Canadian	Pilsner
Coors Light	Dublin House Pale Ale
Rickard's Red	Granville Island Tap

FOOD

Sunday - Thursday | 3pm-6pm

DEEP-FRIED PICKLES	7
BEER BATTERED PARMESAN TRUFFLE FRIES	7
SWEET CHILI CAULIFLOWER	8
TWICE BAKED POTATO SKINS	8
WINGS	9
GARLIC DRY RIBS	9
CHILI CHICKEN BITES	9
STUFFED MINI YORKIES	11

half order lunch specials \$12

Available Monday - Saturday 11am-2pm. Served with daily soup, salad or fries.

1/2 CLUB HOUSE	1/2 ROAST BEEF DIP	1/2 QUESADILLA	1 PIECE BEER BATTERED COD
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daily specials

MONDAY

Canadian (16oz) 5½
 Wings 9
 Smashing Lemons 1 off

TUESDAY

Rickard's Red (16oz) 5½
 House Red or White Wine 6oz 5½ | 9oz 8%
 Fish & Chips 1 Pc. 12 | 2 Pc. 15

WEDNESDAY

Irish Family Pints (20oz) 7
 Irish Fare Pub Food 2 off
 The Irish Sour 1 off

THURSDAY

Belgian Moon (16oz) 5½
 Bottle of Wine (750ml) 7 off
 Steak Sandwich 5 off

FRIDAY

Coors Light (16oz) 5½
 Highballs 1oz 5½ | 2oz 8

SATURDAY

Pilsner (16oz) 5½
 Highballs 1oz 5½ | 2oz 8

SUNDAY

Caesars 1oz 5½ | 2oz 8%
 Granville Island Tap (16oz) 5½
 Breakfast 7

Allergy Alert: Please alert your server of any food allergies. Our kitchen works with gluten, nut & shellfish products & we are concerned for your well-being.

BOTTLED BEER/CIDERS/COOLERS

LOCAL BOTTLED BEER (341ml) 6½

Budweiser | Coors Light | Kokanee
Molson Canadian | Molson Ultra

PREMIUM BOTTLED BEER

Corona (330ml) 7
Stella Artois (330ml) 7
MGD (355ml) 7
Alexander Keith's (341ml) 7
Heineken (330ml) 7
Whistler Gluten Free (330ml) 7½
Innis & Gunn (330ml) 7½

CIDERS/COOLERS

Growers Extra Dry Apple Cider (355ml) 6¾
Growers Peach (355ml) 6¾
Growers Pear (355ml) 6¾
Smirnoff Ice (330ml) 7
Mike's Hard Lemonade (330ml) 7
Hey Ya'll Hard Ice Tea (341ml) 7
White Claw Black Cherry (355ml) 7
White Claw Mango (355ml) 7
Vizzy Blueberry Pomegranate (355ml) 7

Draught

All draught reflect a 20oz pour.

IRISH FAMILY PINTS 8½

Guinness Harp Kilkenny Magners Cider

IRISH FLIGHTS 9

(4 X 5oz Glasses of our Irish Family)
Guinness, Kilkenny, Harp & Magners Cider

LOCAL

Pilsner 6½
Canadian 6½
Coors Light 6½
Rickard's Red 7½

IMPORT 8½

Kronenbourg Blanc Heineken

LOCAL CRAFT

Dublin House Pale Ale 7½
Trading Post Amber Ale 7½
Belgian Moon 7½
Steamwork's Flagship IPA 7½
Driftwood Fat Tug IPA 7½
Granville Island Cyprus Honey Lager 7½
Camp Beer Rotating Tap
Ask about our Seasonal Rotator

CRAFT FLIGHTS 4 x 5oz glasses 9

cocktails

All cocktails reflect a 2oz pour.

THE IRISH SOUR 9½

Glendalough Irish Whiskey, Amaretto,
lemon juice, simple syrup, egg whites, bitters

BRAMBLE SMASH 10

Irish Gun Powder Gin, Chambord,
lemon juice, simple syrup, soda

MANGO GIN MOJITO 9½

Irish Gun Powder Gin, Mango Puree,
Lime Juice, fresh mint, soda

DUBLIN PICK ME UP 10

Jameson Black Barrel, Bailey's Salted Caramel,
cold brew coffee, Guinness float

CHERRY COLA 9

Kraken Spiced Rum, Chambord,
Sour Puss Raspberry, Lime Juice, Jones Cola

EL DIABLO 8½

Tequila, cassis, lime juice, ginger beer

SCREWBERRY 9

Stoli Raspberry vodka, Galliano,
orange juice, soda

SMASHING LEMONS 9

Absolute Citron Vodka, Limoncello,
lemon juice, simple syrup, soda

DUBLIN SWEET TEA 8½

Jack Daniel's, Southern Comfort,
honey tea syrup, lemon juice, iced tea

PEACH MARGARITA 9½

Tequila, Peach Schnapps, Cointreau,
lime juice, simple syrup

DUBLIN CAESAR 1oz 7 | 2oz 9½

Smirnoff Vodka, Mott's Clamato, Worcestershire, Horseradish, Tabasco & Dublin Garnish.

martinis

All martinis reflect a 2oz pour. 10

RASPBERRY LEMONTINI

Stoli Raspberry, Sour Puss Raspberry, lemonade

LEMON ELDERFLOWER

Absolut Citron, St Germain's Elderflower Liqueur,
Pear Liqueur, lemon juice

SUMMER SPLASH

Stoli Vodka, Peach Schnapps, Sour Puss Green
Apple, Lime Juice, Simple Syrup

HPNOTIQ BREEZE 8½

Hpnotiq, Malibu Rum, Blue Curacao,
pineapple juice

PINA TINI 9

Smirnoff Vanilla, Malibu Coconut rum, Pina
Colada Purée, Pineapple Juice, Lime Juice

BERRY COSMO 9½

Stoli Blueberry, Cointreau, Chambord,
cranberry juice, lime juice

white wine

HOUSE PINOT GRIGIO - B.C. local

Light and crisp with refreshing notes of peach,
apple, and a hint of citrus.
6oz 7 | 9oz 10 | ½ Litre (18oz) 18½

MATUA HAWKES

SAUVIGNON BLANC - New Zealand
Aromas and flavours of pear, passion fruit, melon
and tropical fruit with grassy and mineral tones.
6oz 10½ | 9oz 13½ | ½ Litre (18oz) 25
Bottle (750ml) 39

MISSION HILL ESTATE

CHARDONNAY - B.C. VQA
Flavours of pear, melon and creamy toffee.
6oz 10½ | 9oz 13½ | ½ Litre (18oz) 24½
Bottle (750ml) 39

CEDAR CREEK

RIESLING - B.C. VQA
Bright and shiny citrus with just a hint of peach.
6oz 11 | 9oz 13 | ½ Litre (18oz) 25½
Bottle (750ml) 42

MIONETTE PRESTIGE

PROSECCO BRUT - Italy
Citrus fruit gives way to a creamy mouth feel
with pleasant stone fruit and mineral character.
6oz 11½ | 9oz 14½ | Bottle (750ml) 42

DOMAINE DE CHABERTON

BACCHUS - B.C. VQA
Produced from estate grown grapes, this
off-dry Bacchus showcases sweet aromas of
delicate white flowers and soft lemon notes.
Nuances of cinnamon and spice on the finish.
Bottle (750ml) 38

SANTA CRISTINA PINOT GRIGIO - Italy
Delicate yet intense with aromas of bananas and citrus fruits.
6oz 9½ | 9oz 12½ | ½ Litre (18oz) 23 | Bottle (750ml) 38

red wine

HOUSE SHIRAZ - B.C. local

A fruit-forward shiraz bursting with flavours
of juicy black cherry, with a hint of spice.
Smooth with a well balanced finish.
6oz 7 | 9oz 10 | ½ Litre (18oz) 18½

MISSION HILL ESTATE SERIES

PINOT NOIR - B.C. VQA
Aromatics of blackberry, and Lapin cherries draw
you in with hints of dusty soil and cinnamon.
6oz 12½ | 9oz 15½ | ½ Litre (18oz) 28½
Bottle (750ml) 44

BERINGERS FOUNDER'S ESTATE

CABERNET SAUVIGNON - California
Dry and medium-bodied with supple texture
and forward cassis, cherry and spice flavours.
6oz 10½ | 9oz 13½ | ½ Litre (18oz) 24½
Bottle (750ml) 39

MISSION HILL ESTATE SERIES

ROSÉ - B.C. VQA
Crisp and vibrant with aromas of fresh
watermelon, juicy raspberry and wild
strawberry all balanced with bright and
refreshing acidity.
6oz 10½ | 9oz 13½ | ½ Litre (18oz) 25
Bottle (750ml) 39

CEDAR CREEK

MERLOT LOT 87 - B.C. VQA
Brimming with notes of forest floor,
violets, and pepper on the nose.
6oz 11½ | 9oz 14½ | ½ Litre (18oz) 26½
Bottle (750ml) 41

GRAFFIGNA CENTENARIO

MALEBC - San Juan
Deep ruby colour; dark plums, blackberries,
vanilla and spice notes; dry; medium.
6oz 9½ | 9oz 12½ | ½ Litre (18oz) 23
Bottle (750ml) 38

RAVENSWOOD VINTNERS BLEND

OLD VINE ZINFANDEL - California
A not-too-dry, medium-bodied, juicy, red wine
with ripe raspberry, boysenberry, and bramble.
Bottle (750ml) 40

QUARISA JOHNNY Q

CABERNET SAUVIGNON - Australia
intense red colour with purple hues, the nose
is fresh and complex exuding aromas of cassis,
mint, and some well-integrated vanillin oak.
Bottle (750ml) 39

19 CRIMES SHIRAZ - California

Deep ruby in colour with a purple hue; aromas of black cherry, cassis and pepper. Flavours replay
on the aromas with an emphasis on black pepper and smoke that linger on the finish.
6oz 11 | 9oz 13½ | ½ Litre (18oz) 25½ | Bottle (750ml) 40

shooters

All shooters reflect a 1oz pour. 6½

PEANUT BUTTER & JELLY

Frangelico, Raspberry Liqueur,
Butter Ripple Schnapps

FLAMIN' BEAVER

Fireball, Magners Cider

SHAMROCKED

Melon Liqueur, Jameson Irish

NUTTY IRISHMAN

Frangelico, Irish Cream

OLIVER PLUNKETT

Irish Cream, Jameson Irish
Whiskey, Guinness

COKE BOTTLE

Jäger, Galliano,
Root Beer Schnapps

PANCAKE

BREAKFAST
Crown Royal Maple,
Butter Ripple Schnapps

CONEY ISLAND

Crown Royal Apple,
Bailey's Salted Caramel

GATE KEEPER

Crown Royal Apple,
Fireball, Guinness

BLACK OUT

Absinthe, Root Beer
Schnapps, Pepsi

scotch & whiskey

IRISH WHISKEY

1oz 2oz

GLENDALOUGH DOUBLE BARREL 8½ 11½
Nose of caramel, vanilla, spice and oak

BUSHMILLS OLD 8½ 11½
Tangy, elder flower, a little coastal

BUSHMILLS BLACK BUSH 6½ 9
Very fruity, milky

JAMESON 6½ 8
Marmalade and fudge, madeira
and a little cut grass note

JAMESON BLACK BARREL 8½ 11½
Nutty notes and vanilla sweetness. The sherry
casks add flavours of nectarines, apricot and
ripe apple. Aromas of cereal, toffee, and citrus peel

TULLAMORE DEW 9½ 12½
Nutmeg, allspice, a touch of honey
and creamy fruits in yogurt

MIDDLETON RARE 30 45
Fresh flowers, butterscotch and vanilla

SINGLE MALT

1oz 2oz

CRAGGANMORE 12 YR OLD, SPEYSIDE 10½ 14½
Rich, honey, stone fruits, chestnuts, walnuts,
almonds and berries

GLENFIDDICH SPECIAL RESERVE, HIGHLAND 12½ 17½

Light, floral, spices, very smooth

GLENLIVET 12 YR OLD, SPEYSIDE 10½ 14½
Apple cores, fresh and fruity trifle & creamy citrus

DALWHINNIE 15 YR OLD, HIGHLAND 10½ 14½
Malty, walnuts steeped in manuka honey

LAGAVULIN 16 YR OLD, ISLAY 12½ 17½
Very thick and rich, malt and sherry,
fruity sweetness, big, powerful peat and oak

OBAN 14 YR OLD, HIGHLAND 12½ 17½
Notes of citrus with smooth sweetness, seaweed

TALISKER 10 YR OLD, ISLE OF SKYE 10½ 14½
Full bodied with huge plumes of smoke
and volcanic, peppery peat, intense

ABERFELDY 21 YR OLD, HIGHLAND 25 40
Smooth, vanilla, undulating, refined smoke

ABERLOUR 12 YR OLD DOUBLE CASK, SPEYSIDE 10½ 14½
Apricots, caramel, spice, ginger, cinnamon,
vanilla and toast

GLENMORANGIE NECTAR D'OR, HIGHLAND 12½ 17½
Ginger, nutmeg and toasted almonds,
syrupy lemon meringue & honeycomb middle

BALVENIE 12 YR OLD DOUBLEWOOD 12½ 17½
Vanilla, honey and dried fruit, a peppery kick
and slight peatiness

BLENDED SCOTCH

1oz 2oz

JOHNNIE WALKER RED 6½ 9
Malted barley and potpourri,
a touch of winter spice and fruitcake

JOHNNIE WALKER BLACK 8½ 11½
Wood smoke and dry spice, barley and
cereal with creamy toffee, herbal note

CHIVAS REGAL 8½ 11½
Banana chips, barley malt, allspice,
notes of ground walnut and caramel

JOHNNIE WALKER BLUE 30 45
Good toffee and hints of very wistful smoke,
chocolate, hints of grass and a good hit of malt

CELTIC NATIONS 30 45
Notes of wood, spice, hints of dried peels
and fudge with a little barley sweetness.

COGNAC/BRANDY

1oz 2oz

ST. REMY NAPOLEON BRANDY 5½ 7½
Rounded and smooth on the palate, sweet berry

HENNESSY VSOP COGNAC 8½ 14
Vanilla, oak and a hint of grape

REMY MARTIN VSOP COGNAC 8½ 14
Red berry, vanilla, honey with a long finish
with a warm spice