

Shareables

SPINACH & ARTICHOKE DIP

A signature blend of Italian cheeses, spinach, artichoke, baked to perfection. Served with tortilla chips.

15⁰⁰ (978 Cals)
ADD GRILLED NAAN **3⁰⁰** (300 Cals)

BLARNEY CHIPS

Seasoned lattice cut fries, pub made queso cheese sauce, tomato, pickled jalapeño, and green onion. Served with cilantro pepita and sour cream.

18⁰⁰ (1280 Cals)

SMOKED GOUDA BOMBS

Savour the smoky perfection with our Smoked Gouda Bombs. Golden-fried Gouda, panko-crisped, and served with zesty chili aioli.

14⁰⁰ (760 Cals)

MINI YORKIES

Four mini Yorkshire pudding bowls, pub made Shepherd's Pie filling, creamy mashed potatoes, and melted pub-blend cheese.

14⁰⁰ (365 Cals)

CRISPY CALAMARI

Tender, hand cut calamari steak, marinated in buttermilk, crispy banana pepper, and green onion. Served with our signature Dungloe sauce.

18⁰⁰ (700 Cals)

JAMESON HONEY GARLIC BITES

Hand breaded boneless chicken, Jameson infused honey garlic sauce, sesame seeds, and green onion.

17⁰⁰ (880 Cals)

FRENCH ONION SOUP

Pub made French onion soup, baked with croutons, and provolone cheese.

10⁰⁰ (870 Cals)

SEASONAL SOUP

Ask your server for details.

10⁰⁰ (190-600 Cals)

CAULIFLOWER WINGS

Crispy tempura battered cauliflower wings, tossed in your choice of sauce. Served with carrot and celery sticks, and your choice of ranch or blue cheese dip.

16⁵⁰ (780 Cals)

Choice of sauce or dry rub

JAMESON BBQ, JAMESON HONEY GARLIC, MEDIUM, HOT, HOT & HONEY G, SPICY GARLIC PARMESAN, BUFFALO, SALT & BLACK PEPPER, CAJUN. (4-310 Cals)

TRIPLE DILL'D PICKLES

Crispy dill breaded dill pickle spears, served with our pub made honey dill sauce.

11⁰⁰ (460 Cals)

BBQ CHICKEN FLATBREAD

Jameson BBQ sauce, caramelized onions, roasted Cajun chicken, jalapeño, ranch, mix of pub-blend cheese baked to perfection on a crispy fresh flatbread.

16⁰⁰ (1150 Cals)

CHICKEN QUESADILLAS

Cajun chicken, shredded pub-blend cheese, pico de gallo, and sweet peppers on seasoned flour tortillas. Served with cilantro pepita.

17⁰⁰ (1055 Cals)

PUB NACHOS

Seasoned tortilla chips, a mix of pub-blend cheese and Guinness® cheese sauce, pico de gallo, lettuce, pickled jalapeño, green onion, and drizzled with cilantro pepita.

18⁰⁰ (1530 Cals)

Add

CAJUN CHICKEN	6⁰⁰ (210 Cals)
TACO BEEF	6⁰⁰ (239 Cals)
GUACAMOLE	4⁰⁰ (200 Cals)
GUINNESS CHEESE SAUCE	3⁰⁰ (240 Cals)

Salads & Bowls

CAJUN SALMON BOWL

Grilled Cajun salmon, spinach, shredded carrot, braised cabbage, avocado, cilantro, roasted red pepper, corn, pico de gallo, sesame seeds, and cilantro pepita crema. Served on a bed of jasmine rice.

22⁰⁰ (923 Cals)

FIONN'S FIESTA BOWL

Crisp tortilla bowl, packed with romaine spring mix and tossed in cilantro pepita dressing, topped with taco beef, edamame, roasted corn, jalapeño, cheddar cheese, avocado, pico de gallo, and cilantro.

21⁰⁰ (680 Cals)

CELTIC HARVEST SALAD

Arugula, spinach, and spring mix tossed in a pub made raspberry vinaigrette, topped with roasted beets, sliced strawberries, crispy Gouda cheese, shaved red onions, edamame and candied pumpkin seeds.

15⁰⁰ (560 Cals)

COBB SALAD

Grilled chicken breast, smoked bacon, tomato, cucumber, red onion, avocado, pub-blend cheese, blue cheese, hard boiled egg, and romaine hearts drizzled with a honey mustard dressing.

22⁰⁰ (720 Cals)

CHICKEN CAESAR SALAD

Chicken breast, romaine hearts, smoked bacon, Parmesan cheese, croutons, and tossed in a classic Caesar dressing.

19⁰⁰ (1085 Cals)



Dublin Griddled Cheese



JALAPEÑO POPPER GRILLED CHEESE

Signature blend of spinach, artichoke, roasted red peppers, jalapeño, caramelized onions, Italian cheeses, and cheddar cheese. Served on griddled sourdough bread.

17⁰⁰ (1200 Cals)

MONTREAL SMOKED MEAT GRILLED CHEESE

Shaved tender corned beef, provolone, cheddar cheese, braised red cabbage, pickles, burger sauce, and our spicy beer mustard aioli. Served on griddled sourdough bread.

20⁰⁰ (1366 Cals)

D'Arcy's Dirty Fries

THE GREAT CANADIAN

Smoked bacon, cheese curds, and gravy.

14⁰⁰ (1070 Cals)

THE SHEPHERD'S FRY

Pub made Shepherd's Pie filling, cheese curds, and gravy.

16⁰⁰ (1316 Cals)

THE ROCKIN' REU TINE

Shaved tender corned beef, cheese curds, chopped dill pickles, gravy, and drizzled with pub made beer mustard aioli.

16⁰⁰ (1464 Cals)

CLASSIC POUTINE

Pub style fries, fresh gravy, and cheese curds.

13⁰⁰ (1080 Cals)

YOUR TICKET TO CHEESY BLISS!



Side Options

PUB STYLE FRIES	(560 Cals)	SWEET POTATO FRIES	3⁵⁰ (480 Cals)
LATTICE CUT FRIES	(700 Cals)	GRAVY	3⁵⁰ (70 Cals)
CAESAR SALAD	(370 Cals)	POUTINE	4⁰⁰ (710 Cals)
HOUSE SALAD	(150 Cals)	CELTIC SALAD	4⁰⁰ (250 Cals)
MASHED POTATOES	(270 Cals)	FRENCH ONION SOUP	4⁰⁰ (440 Cals)
SEASONAL VEGETABLES	(190-260 Cals)	GUINNESS MAC AND CHEESE	4⁰⁰ (250 Cals)
		MINI BLARNEY CHIPS	6⁰⁰ (640 Cals)

Famous Wings

Pub marinated in our special blend of beer and spices, served with carrot and celery sticks. Get em' breaded or naked with your choice of wing sauce, and a side of blue cheese or ranch dip. (1300-2780 Cals)

1 LB 18⁰⁰

1.5 LB 26⁰⁰

Choice of sauce or dry rub

JAMESON BBQ, JAMESON HONEY GARLIC, MEDIUM, HOT, HOT & HONEY G, SPICY GARLIC PARMESAN, BUFFALO, SALT & BLACK PEPPER, CAJUN. (4-310 Cals)



Crispy Chicken Tenders

All tenders are hand breaded in pub and served with pub style fries and cabbage slaw.

BUFFALO RANCH

Chicken tenders, smoked bacon, Buffalo sauce, ranch dressing, and green onion.

20⁰⁰ (1580 Cals)

TRADITIONAL TENDERS

Classic chicken tenders, served with your choice of sauce or dry rub.

19⁰⁰ (1340 Cals)

Vegetarian

19⁰⁰ (1340 Cals)

Choice of sauce or dry rub

JAMESON BBQ, JAMESON HONEY GARLIC, MEDIUM, HOT, HOT & HONEY G, SALT & BLACK PEPPER, CAJUN, BUFFALO, SPICED GARLIC PARMESAN. (4-310 Cals)

Breaded wings not your vibe?

ASK FOR OUR NAKED WINGS

VEGETARIAN PUBS SIGNATURE GLUTEN FRIENDLY

Adults and youth (ages 13 and older) need an average of 2000 calories a day, and children (ages 4 to 12) need an average of 1500 calories a day. However, individual needs vary.

Burgers & Handhelds

Our burgers are 7oz. patties made with 100% Canadian ground chuck and brisket. All burgers and handhelds are served with your choice of pub style fries, lattice cut fries, house or Caesar salad. (150-568 Cals)

CHICKEN BACON CLUB


Grilled chicken breast, double smoked bacon, provolone cheese, arugula, tomato, red onion, avocado, and spiced beer aioli on a griddled sourdough bread. Served with your choice of side.

20⁰⁰ (1020 Cals)

FISH TACOS

Three freshly beer battered haddock tacos with cabbage slaw, cilantro pepita crema, pico de gallo, pickled onions, and cilantro. Served on soft flour tortillas.

20⁰⁰ (645 Cals)

Vegetarian 

20⁰⁰ (760 Cals)

MEDITERRANEAN SMASH BURGER

Two house made smashed patties blended with Canadian beef and lamb. With provolone cheese, roasted red peppers, pickled onions, tomato, lettuce and fresh tatziki aioli on a griddled egg bun.

21⁰⁰ (1050 Cals)

CHICKEN BACON CLUB TRIO

Enjoy a grilled chicken breast half sandwich, served on delicious sourdough bread with double smoked bacon, provolone cheese, arugula, tomato, red onion, avocado, and spiced beer aioli. Served with a side of seasonal soup and a mixed green salad.

20⁰⁰ (1210-1620 Cals)

STACKED FRIED CHICKEN

Two crispy fried chicken thighs marinated in our secret blend of pub spices, lettuce, red onion, dill pickle coins, and pub made honey dill sauce on a griddled egg bun.

20⁰⁰ (1110 Cals)

PUBS BACON CHEESEBURGER

Double smoked bacon, cheddar, lettuce, tomato, pickles, red onion, and our signature burger sauce on a griddled egg bun.

20⁰⁰ (1050 Cals)

FIONN'S CHEESY BURGER

Cheddar, pub made Guinness cheese sauce, lettuce, tomato, red onion, pickles, and our signature burger sauce on a griddled egg bun. Topped with a fried dill pickle spear.

21⁰⁰ (1000 Cals)

CRISPY CHILI CHICKEN WRAP

Our pub made Yorkshire pudding wrap, hand breaded Crispy Chicken Tenders, coleslaw, spiced chili aioli, pickled onions, and a drizzle of our famous Hot & Honey sauce.

21⁰⁰ (1060 Cals)

STEAK YORKSHIRE PUDDING WRAP

A hearty pub made Yorkshire pudding wrap stuffed with freshly grilled steak, arugula, horseradish aioli, crispy fried onions, and chimichurri sauce.

24⁰⁰ (1180 Cals)

FIONN'S GARDEN BURGER

Plant based patty with roasted red peppers, provolone cheese, avocado, lettuce, tomato, red onion, pickles, and our signature burger sauce on our griddled egg bun.

19⁰⁰ (610 Cals)

We try not to take life too seriously but our Burgers mean business



RODEO BURGER

Pub made onion rings, fried smoked Gouda, Jameson BBQ sauce, diced jalapeño, lettuce, tomato, pickle and horseradish aioli on a griddled egg bun.

22⁰⁰ (1120 Cals)



Add

GRAVY	3⁵⁰ (70 Cals)
CHEDDAR CHEESE	3⁰⁰ (90 Cals)
PROVOLONE CHEESE	3⁰⁰ (45 Cals)
GUACAMOLE	4⁰⁰ (230 Cals)
BACON	4⁰⁰ (240 Cals)
AVOCADO	3⁰⁰ (160 Cals)

Sub

SWEET POTATO FRIES	3⁵⁰ (480 Cals)
SIDE CELTIC SALAD	4⁰⁰ (250 Cals)
SIDE POUTINE	4⁰⁰ (710 Cals)
SIDE FRENCH ONION SOUP	4⁰⁰ (440 Cals)
SIDE GUINNESS MAC AND CHEESE	4⁰⁰ (600 Cals)
MINI BLARNEY CHIPS	6⁰⁰ (640 Cals)
PLANT BASED PATTY	(subtract 150 Cals)
GLUTEN FRIENDLY BUN	(60 Cals)


Pub Classics

FAMOUS FISH & CHIPS

Our signature beer battered haddock, pub style fries, cabbage slaw, lemon, and our signature Dungloe sauce.

19⁰⁰ (1110 Cals)

ADD A PIECE **6⁰⁰** (210 Cals)

Vegetarian 

19⁰⁰ (1400 Cals)

ADD A PIECE **6⁰⁰** (500 Cals)

STEAK FRITES

7 oz top sirloin aged a minimum of 38 days and grilled to your preference. Served with pub made peppercorn sauce, crispy onion strings, and garlic Parmesan fries.

28⁰⁰ (1510 Cals)

GUINNESS® STEAK & MUSHROOM STEW

100% Canadian beef and button mushrooms braised in a rich Guinness® gravy and topped with creamy mashed potatoes. Served with mini Yorkshire pudding bowls and your choice of side.

22⁰⁰ (730 Cals)

GUINNESS® MAC AND CHEESE

Our spin on mac and cheese, cavatappi noodles caramelized whiskey glazed onions, diced jalapeños, Guinness® cheese sauce, mix of pub blend cheese and Parmesan. Your choice of chicken or beef, served with grilled naan bread.

22⁰⁰ (1300 Cals)

CHICKEN SCHNITZEL

Two tender, golden-fried chicken schnitzels topped with spiced garlic cream sauce and provolone cheese. Served on a bed of mashed potatoes, accompanied by braised red cabbage and seasonal vegetables.

24⁰⁰ (1145 Cals)



GUINNESS® STEAK & MUSHROOM PIE

Pub made buttery pie crust, filled with our signature Guinness® Steak and Mushroom stew, baked to perfection. Served with a side of mashed potatoes, seasonal veg and topped with gravy.

23⁰⁰ (1250 Cals)

TRADITIONAL SHEPHERD'S PIE

A combination of 100% Canadian beef & lamb, green peas, corn, carrot, simmered in a rich gravy, and topped with creamy mashed potatoes. Served with a house salad.

22⁰⁰ (540 Cals)

Seasonal Pies Available
ASK YOUR SERVER!

Ribs

BABY BACK RIBS

1/2 RACK OR FULL RACK

Pork ribs, Jameson BBQ sauce, cabbage slaw, and pub style fries.

1/2 RACK **26⁰⁰** (1320 Cals)

FULL RACK **34⁰⁰** (1980 Cals)

BABY BACK RIBS TRIO

Half rack of pork ribs, with wings and hand breaded tenders. Served with cabbage slaw, Jameson BBQ sauce, and pub style fries.

35⁰⁰ (1845 Cals)

BABY BACK RIBS DUO

Half rack of pork ribs, Jameson BBQ sauce, cabbage slaw, and pub style fries.

WITH 4 PC CHICKEN WINGS **30⁰⁰** (1860 Cals)

WITH 3 PC HAND BREADED CHICKEN TENDERS **30⁰⁰** (1760 Cals)




DAILY DEALS

SUNDAY - THURSDAY

Ask your server for details.

 VEGETARIAN

 PUBS SIGNATURE

 GLUTEN FRIENDLY

Adults and youth (ages 13 and older) need an average of 2000 calories a day, and children (ages 4 to 12) need an average of 1500 calories a day. However, individual needs vary.