



Snacks & Starters



CHIPS & SALSA GF

Toasted tortilla chips, house salsa | 5.95

STREET CORN DIP GF

Fire roasted street corn dip served with toasted tortilla chips | 10.95

STACKED NACHOS GF

Stacked tortilla chips, jalapeño chili, white queso, topped with lettuce and chopped tomato | 14.95

SAUSAGE STUFFED MUSHROOMS

Roasted red peppers, garlic breadcrumbs, honey sriracha aioli drizzle | 12.95

BUFFALO CHICKEN EGGROLLS

Stuffed with buffalo chicken, smoked bacon, fresh scallions, blue cheese dip | 12.95

BANG BANG SHRIMP

Crispy shrimp tossed in our signature sriracha aioli sauce | 12.95

LOADED POTATO SKINS

Crispy potatoes topped with melted cheddar, scallions, and crispy bacon | 13.95

CHEESEBURGER SLIDERS

3 mini burgers, with american cheese, lettuce, tomato, and secret sauce | 12.95

SHORT RIB SLIDERS

3 mini sandwiches topped with provolone, braised short rib and caramelized onions | 13.95

BALSAMIC CALAMARI

Breaded rings tossed in balsamic glaze | 13.95

MOZZARELLA STICKS

Breaded then lightly fried. Served with marinara dip | 10.95

BAKED PRETZELS

Served with sweet honey mustard | 9.95

Wings

8 TRADITIONAL | 13.99

8 BONELESS STRIPS | 14.99
homemade baby!

CHOOSE YOUR SAUCE
*one choice included
additional sauces 50¢ each*

DUB'S SAUCE	JAMESON CHIPOTLE
SPICY BUFFALO	PARMESAN GARLIC
GARLIC BUFFALO	WHISKEY BBQ
CAJUN DRY RUB	SWEET N' SPICY
TERIYAKI	NAKED

DIPPING SAUCE
*one choice included
additional sauces 50¢ each*

BLUE CHEESE OR RANCH

Throwing a party? Now offering Party Platters to-go
Order online www.DublinRose.com

Some items are raw or partially cooked or may contain raw or under cooked ingredients. Consumption of raw or under cooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.

Before placing your order, please inform your server of any food allergies from anyone in your party.

Soups & Salads

NEW ENGLAND CLAM CHOWDER

Creamy white broth, red bliss potatoes, fresh local clams | Cup 6.95 | Bowl 9.95

CHEF'S CHILI GF

Made with jalapeño ground beef, topped with cheddar cheese
Cup 6.95 | Bowl 8.95

FRENCH ONION SOUP

Caramelized onions, croutons, swiss & provolone cheese crust | 8.95

PUB HOUSE SALAD GF

Organic field greens, plum tomatoes, black olives, red onion & pepperoncini with golden Italian dressing | 11.95

TANGERINE PECAN SALAD GF

Organic field greens, sliced pecans, tangerine slices, feta cheese, balsamic vinaigrette | 13.95

CLASSIC CAESAR SALAD

Crisp romaine, toasted garlic croutons, shaved parmesan cheese mixed with creamy Caesar dressing | 10.95

Protein Add On

GRILLED CHICKEN | 6.95

6OZ. STEAK TIPS | 9.95

SALMON FILET | 9.95

CRISPY CHICKEN | 7.95

Sandwiches & Burgers

Served with fries. Upgrade to sweet potato fries, onion rings or side salad \$2

CORNED BEEF REUBEN

Sliced corned beef, sauerkraut, swiss cheese & thousand island spread. Served on marbled rye | 14.95

CHEESESTEAK

Angus shaved steak, garlic aioli, melted American cheese & caramelized onions. Served on a hoagie roll | 16.95

DUBLIN DIP'AH

Sliced roast beef, caramelized onions, Swiss cheese, garlic spread & au-jus dip. Served on a hoagie roll | 15.95

TURKEY & HAM BLT

Roasted turkey, sliced ham, bacon, lettuce, sliced tomato & mayo. Served on toasted sourdough | 12.95

BUFFALO CHICKEN SANDWICH

Buffalo style crispy chicken, lettuce, sliced tomato & blue cheese dressing. Served on toasted bun | 14.95

CRISPY CHICKEN CAESAR WRAP

Crispy chicken, toasted garlic croutons, crisp romaine & caesar dressing | 13.95

CLASSIC BURGER

American cheese, lettuce, sliced tomato, red onion, house sauce | 13.95

WHISKEY BURGER

Smoked gouda, bacon, panko onion rings, Jameson chipotle sauce | 14.95

HANGOVER BURGER

Aged cheddar, crispy bacon, topped with a fried egg | 15.95

Flatbreads

CAPRESE MARGHERITA

Mozzarella, chopped tomatoes, EVOO, fresh basil, balsamic reduction | 12.95

SWEET HEAT PEPPERONI

Sliced pepperoni topped with Mike's Hot Honey drizzle | 13.95

BBQ CHICKEN & RANCH

Crispy chicken, sliced onions, bbq sauce, diced bacon with ranch drizzle | 14.95

CLASSIC TOMATO & CHEESE

House marinara and mozzarella | 11.95

Pub Fare

CAST IRON SHEPHERD'S PIE

Roasted corn, mashed potato, sautéed beef, jack-cheddar cheese crust | 17.95

TERIYAKI STEAK TIPS

8 oz. marinated steak tips. Served with fries, and green beans | 24.95

SHORT RIB MAC & CHEESE

Chianti braised short rib in a four cheese blend. Topped with breadcrumbs | 19.95

FISH & CHIPS

Golden brown Norwegian haddock. Served over fries with coleslaw | 18.95

COUNTRY FRIED CHICKEN

Breaded chicken breast topped with white gravy over mashed potatoes. Served with roasted corn | 19.95

CHAR-GRILLED SALMON

Grilled salmon filet served with coleslaw, and sweet potato fries | 22.95

GUINNESS BEEF STEW GF

A bowl of tender beef, sliced carrots, yukon gold potatoes, simmered in a Guinness broth | 20.95

Sides

All sides \$6.95

- REGULAR FRIES
- SWEET POTATO FRIES
- ONION RINGS
- ROASTED CORN
- GARLIC GREEN BEANS
- MAC N' CHEESE (+ \$1)
- HOUSE SALAD
- COLESLAW

Desserts

All desserts \$8.95

SOLO CUP SUNDAE

Vanilla bean ice cream, Heath bar toffee, chocolate and caramel drizzle, whipped cream and a cherry on top!

WARM BAKED COOKIE

Warm chocolate chip cookie topped with vanilla ice cream and chocolate drizzle

20% gratuity on parties of 8 or more.
Split checks in whole amounts only. No itemization.



KITCHEN OPEN DAILY UNTIL 10PM (11PM FRIDAY & SATURDAY)



Spring/Summer 2023

Liquid Diet

ESPRESSO NITRO-TINI ON TAP

Tito's vodka, vanilla vodka, coffee liqueur, cold brew coffee, ground espresso

ROSÉ SANGRIA ON TAP

Rosé blend mixed with a house concoction consisting of peach liquor, fresh juices, and Bacardi berry rum

ADULT CAPRI SUN

A combination of Blue Chair Bay coconut & spiced rum mixed with fresh juices, served in a party pouch with a neon straw

BARSTOOL'S TRANSFUSION

Tito's vodka, Owen's grape transfusion mix

STRAWBERRY BANANA MARTINI

Strawberry vodka, banana & apple liqueur, pineapple & cranberry juice

PEACH MULE

Deep Eddy Peach vodka, ginger beer, lime squeeze

BARREL-AGED IRISH OLD FASHIONED

Irish whiskey, demerara, angostura bitters, giant cube (aged 2 weeks in house)

SPICY WATERMELON MARGARITA

Tanteo jalapeño tequila, watermelon liquor, fresh lime, tajín rim

PICKLE MARTINI

Absolut vodka, chef's pickle juice, salt & pepper rim

PRICKLY PEAR PALOMA

Tequila blanco, prickly pear syrup, ruby red grapefruit, sparkling soda

JUNIPER BREEZE

Gin Lane violet gin, ruby red grapefruit, demerara syrup, sparkling soda

DUBLIN'S BLOODY MARY

Tito's vodka, homemade bloody mary mix, lemon juice, bacon slab, pepperoncini, celery stalk, pimento stuffed olive

Jameson Bottle Club

JOIN TODAY AND GET YOUR SPOT ON OUR WALL!

Members enjoy your personal bottle of Jameson and invites to secret private events throughout the year.

Memberships starting at \$125 plus tax

Specialty Shots

ORANGE GREEN TEA

Jameson Orange, peach schnapps, sour

PICKLEBACK

Jameson, house pickle juice

RASPBERRY RALLY

Peanut Butter whiskey, raspberry liqueur Irish cream

EMERALD ISLE

Vanilla vodka, Irish cream, blue curacao

Mocktails

PRICKLY PEAR LEMONADE

Citrus soda | 6

CANTALOUPE LIME RICKEY

Melon, fresh lime, club soda | 6

HUCKLEBERRY TWIST

Huckleberry, pineapple, cranberry, citrus soda | 6

Feeling boozy? Any spirit may be added to each Mock-tail

Wine

BUBBLY

6oz | 9oz | Btl

RUFFINO

Prosecco Brut (187 mL) • Italy 11

RED

WOODBIDGE

Cabernet Sauvignon • CA . . . 7 | 10 | 26

CHATEAU ST. MICHELLE

Cabernet Sauvignon • WA . . . 12 | 17 | 46

WOODBIDGE

Merlot • CA 7 | 10 | 26

MEIOMI

Pinot Noir • CA 12 | 17 | 46

PINK

6oz | 9oz | Btl

FORTANT GRENACHE

Rose • France 8 | 11 | 28

WHITE

6oz | 9oz | Btl

WOODBIDGE

Chardonnay • CA 7 | 10 | 26

KENDAL JACKSON

Chardonnay • CA 11 | 16 | 39

WOODBIDGE

Pinot Grigio • CA 7 | 10 | 26

SANTA MARGERITA

Pinot Grigio • CA 13 | 19 | 46

KUNG FU GIRL

Riesling • WA 9 | 13 | 31

MONKEY BAY

Sauvignon Blanc • NZ 8 | 11 | 28

KIM CRAWFORD

Sauvignon Blanc • NZ 12 | 17 | 46

STELLA ROSA

Moscato • CA 8 | 11 | 28

Classics

JUICE

Orange, pineapple, cranberry, grapefruit | 3

BOTTOMLESS SODA

Pepsi, diet pepsi, sierra mist, root beer, ginger ale | 3

ICED TEA & LEMONADE | 3

COFFEE | 3

COLD BREW | 4



* Beer List *

On Tap

GREY SAIL CAPTAIN'S DAUGHTER
Westerly, RI - Double IPA - 8.5% ABV - 69 IBU

WORMTOWN BE HOPPY
Worcester, MA - American IPA - 6.5% ABV - 69 IBU

MIGHTY SQUIRREL CLOUD CANDY
Waltham, MA - New England IPA - 6.5% ABV - 65 IBU

WHALERS RISE
Wakefield, RI - American Pale Ale - 5.5% ABV - 60 IBU

GUINNESS DRAUGHT
Dublin, IRL - Irish Dry Stout - 4.2% ABV - 45 IBU

21'ST AMENDMENT WATERMELON
San Francisco, CA - Wheat Ale - 4.9% ABV - 17 IBU

NARRAGANSETT LAGER
Pawtucket, RI - Pale Lager - 5.0% ABV - 12 IBU

SHOCK TOP BELGIAN WHITE
St. Louis, MS - Witbier - 5.2% ABV - 10 IBU

COORS LIGHT
Golden, CO - Light Lager - 4.2% ABV - 10 IBU

SAMUEL ADAMS SEASONAL
Boston, MA - Ask your server for details

BUD LIGHT
St. Louis, MS - Light Lager - 4.2% ABV - 6 IBU "DILLY, DILLY!"

DOWNEAST SEASONAL CIDER
Boston, MA - Unfiltered Cider - 5.1% ABV

MAGNERS IRISH CIDER
County Tipperary, IRL - Irish Cider - 4.5% ABV

ROTATING DRAFT
Usually something funky & fresh - Ask your server for details

Bottles & Cans

WHITE CLAW
Hard Seltzer - Various Flavors

KENTUCKY BOURBON BARREL
Lexington, KY - English Ale

STONE DELICIOUS (GLUTEN REDUCED)
Escondido, CA - IPA

BLUE MOON
Golden, CO - Belgian White

SAMUEL ADAMS
Boston, MA - Amber Lager

BUDWEISER
St. Louis, MS - Lager

MICHELOB ULTRA
St. Louis, MS - Light Lager

CORONA EXTRA
Grupo Modelo, MX - Lager

AMSTEL LIGHT
Zoeterwoude, NE - Light Lager

HEINEKEN
Zoeterwoude, NE - Pale Lager

MILLER LITE
Milwaukee, WI - Light Pilsner

STELLA ARTOIS
Leuven, BE - Pilsner