



Snacks & Starters

CHIPS & SALSA

Toasted tortilla chips, house salsa | 5.95
add queso dip 2.95

SHRIMP COCKTAIL

jumbo shrimp with cocktail sauce | 2.25 each

#10 CAN NACHOS

Stacked tortilla chips, mild chili,
homemade queso, jalapeños | 10.95

BUFFALO CHICKEN EGGROLLS

Stuffed buffalo chicken, smoked bacon,
fresh scallions, blue cheese dip | 11.95

POUTINE FRIES

Fries topped with mozzarella cheese curds
and our house made demi glaze gravy | 9.95

SAUSAGE STUFFED MUSHROOMS

Roasted red peppers, garlic breadcrumbs,
honey sriracha aioli drizzle | 11.95

PUB SKINS

Potato cups, topped with cheddar cheese,
smoked bacon bits, scallions | 11.95

CHEESEBURGER SLIDERS

3 classic mini burgers, served with american
cheese, lettuce, tomato, and secret sauce | 10.95

CHICKEN LIL' SLIDERS

3 mini crispy chicken sandwiches, topped with
herb mayo and chopped pickles | 10.95

STUFFIES

Classic New England style stuffed quahogs,
fresh lemon slice | 8.95

BANG BANG CALAMARI

Honey Sriracha coated breaded rings,
ranch dip | 12.95

MOZZARELLA STICKS

Breaded then lightly fried, marinara dip | 9.95

ANGUS MEATBALLS

Angus meatballs served with marinara and melted
mozzarella | 3 for 8.95 or 4 for 10.95

BAKED PRETZELS

Served with sweet honey mustard | 8.95

TOASTED RAVIOLI

Seasoned and lightly fried, marinara dip | 9.95

LAMB LOLLIPOPS

Back by popular demand - 4 to an order | 13.95

Wings

8 TRADITIONAL | 11.99

8 BONELESS STRIPS | 12.99
homemade baby!

*due to increased costs from our supplier,
we are temporarily forced to raise our wing prices
- we apologize for any inconvenience*

CHOOSE YOUR SAUCE

DUB'S SAUCE	JAMESON CHIPOTLE
SPICY BUFFALO	PARMESAN GARLIC
HONEY SRIRACHA	GARLIC BUFFALO
CAJUN DRY RUB	WHISKEY BBQ
SWEET N' SPICY	LEMON PEPPER
TERIYAKI	THAI PEANUT

CHOOSE A DIP

BLUE CHEESE OR RANCH

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

Soups & Salads

NEW ENGLAND CLAM CHOWDER

Creamy white broth, red bliss potatoes,
fresh local clams. Served with oyster crackers
Cup 5.95 | Bowl 8.95

CHEF'S CHILI

Made-from-scratch recipe, topped with
cheddar cheese | Cup 5.95 | Bowl 8.95

FRENCH ONION SOUP

Caramelized onions, croutons, swiss &
provolone cheese crust | 7.95

PUB HOUSE SALAD

Organic field greens, plum tomatoes,
black olives, red onion & pepperoncini with
golden Italian dressing | 10.95

CLASSIC CAESAR SALAD

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

enhancements

GRILLED CHICKEN 5.95	SALMON 8.95
STEAK TIPS 8.95	CAJUN SHRIMP 7.95

Sandwiches

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,
marbled rye | 12.95

BUTTERMILK CHICKEN SANDWICH

Crispy chicken, lettuce, tomato, smoked
bacon, ranch dressing, ciabatta | 13.95
make it buffalo style

THANKSGIVING SANDWICH

Carved turkey, stuffing, cranberry,
mayo, ciabatta | 13.95

DUBLIN CHEESESTEAK

Angus shaved steak, caramelized onions,
40 clove garlic spread, hoagie | 14.95

PULLED PORK SANDWICH

Pulled pork, tangy BBQ, fresh slaw
cheddar cheese, brioche bun | 13.95

TERIYAKI STEAK MELT

Angus shaved steak, caramelized onions,
american cheese, sourdough | 13.95

BALSAMIC CHICKEN SALAD SANDWICH

Red grapes, walnuts, baby arugula,
dijon mustard, ciabatta | 12.95

TURKEY BLT

Roasted turkey, bacon, lettuce, tomato,
mayo, grilled sourdough | 12.95

CHICKEN CAESAR WRAP

Grilled chicken breast, crisp romaine, shaved
parmesan cheese, caesar dressing | 12.95

Craft Burgers

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

CLASSIC BURGER

American cheese, LTO, secret sauce | 12.95

WHISKEY BURGER

Smoked gouda, bacon, panko onion rings,
Jameson chipotle sauce | 13.95

VEGGIE SHROOM BURGER

Black bean patty, grilled mushrooms, swiss
cheese, lettuce, tomato, mayo | 13.95

TEXAN BURGER

Cheddar cheese, pulled pork,
caramelized onions, whiskey BBQ | 13.95

ST. PADDY'S BURGER

Swiss cheese, sauerkraut, thousand island
sliced corned beef | 14.95

HOG & HEN BURGER

Aged cheddar, smoked bacon,
topped with a fried egg | 13.95

Flatbreads

CAPRESE MARGHERITA

Shredded mozzarella, chopped tomatoes,
EVOO, fresh basil, balsamic reduction | 12.95

PULLED PORK BBQ

Pulled pork, sliced onion, mozzarella,
whiskey BBQ drizzle | 13.95

BUFFALO CHICKEN

Crispy buffalo chicken, smoked bacon, red
onion, mozzarella, ranch drizzle | 13.95

CLASSIC PEPPERONI

House marinara, shredded mozzarella,
premium pepperoni | 12.95

Pub Fare

CAST IRON SHEPHERD'S PIE

Roasted corn, mashed potato, sautéed beef,
jack-cheddar cheese crust | 15.95

MARINATED STEAK TIPS

Sweet bourbon marinade. Served with
mashed potatoes & garlic green beans | 22.95

BUFFALO MAC & CHEESE

Oh yes please! Crispy buffalo chicken
baked in a four cheese blend. Topped with
garlic breadcrumbs | 15.95

FISH & CHIPS

Golden brown Norwegian haddock.
Served over fries with fresh coleslaw | 16.95

STUFFED PORK TENDERLOIN

Pork Loin roasted with garlic, caramelized
onions, sautéed peppers & stuffing.
Served with mashed potatoes | 18.95

GRILLED ATLANTIC SALMON

Served with steamed broccoli &
sweet potato fries | 19.95

Sides

All sides \$5.95

- REGULAR FRIES
- SWEET POTATO FRIES
- ONION RINGS
- STEAMED BROCCOLI
- GARLIC GREEN BEANS
- MAC N' CHEESE
- HOUSE SALAD
- COLESLAW

Desserts

All desserts \$8.95

SOLO CUP SUNDAE

Vanilla bean ice cream, crumbled oreo,
chocolate and caramel drizzle, whipped
cream and a cherry on top!

TIRAMISU

Lady finger cookies soaked in espresso,
layered with sweetened mascarpone cheese

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.

Served Daily until 10pm (11pm Friday & Saturday)

 NOW TAKING ONLINE RESERVATIONS AT DUBLINROSE.COM 

Liquid Diet

BARREL-AGED IRISH OLD FASHIONED

Irish whiskey, demerara, angostura bitters, giant cube (aged 2 weeks in house) | 11

AUTUMN SANGRIA ON TAP

Merlot mixed with a house concoction consisting of fresh apple cider, juices, and spiced rum | 10

PUMPKIN-TINI

Pumpkin pie liqueur, vanilla vodka, nutmeg sprinkle | 10

PRICKLY PEAR MARGARITA

Tequila blanco, prickly pear syrup, fresh lime, agave nectar | 10

DUBLIN'S BLOODY MARY

Vodka, homemade bloody mary mix, lemon juice, bacon slab, pepperoncini, celery stalk, pimento stuffed olive | 12

STRAWBERRY BANANA MARTINI

Strawberry vodka, banana & apple liqueur, pineapple & cranberry juice | 10

SPIKED WARM APPLE CIDER

Spiked with Stoli Salted Caramel, served with a cinnamon stick | 9

CRANBERRY MULE

Deep Eddy Cranberry vodka, ginger beer, lime squeeze | 9

ESPRESSO MARTINI

Vanilla vodka, irish cream, coffee liqueur, fresh ground espresso | 11

SPICED AND STORMY

Maple spice, dark rum, ginger beer, served with a cinnamon stick | 9

PICKLE MARTINI

Choice of vodka or gin. House pickle juice, salt & pepper rim | 11

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

BABY GUINNESS

Patrón café, irish cream

PICKLEBACK

Jameson, pickle juice

CINNAMON TOAST CRUNCH

Rumchata, fireball

PANCAKE BREAKFAST

Jameson, buttershots, OJ

Mocktails

PRICKLY PEAR LEMONADE

Citrus soda | 6

CANTALOUPE LIME RICKEY

Melon, fresh lime, club soda | 6

HUCKLEBERRY TWIST

Huckleberry, pineapple, cranberry, citrus soda | 6

Wine

BUBBLY

RUFFINO

Prosecco Brut (187 mL) • Italy 11

RED

CABERNET SAUVIGNON

Woodbridge • California 7

CABERNET SAUVIGNON

Tribute • California 9 | 31

CABERNET SAUVIGNON

Chateau St. Michelle • Washington . . 12 | 43

MERLOT

Woodbridge • California 7

MERLOT

Velvet Devil • Washington 8 | 28

PINOT NOIR

The Seeker • France 9 | 31

PINOT NOIR

Bread & Butter • California 10 | 35

PINOT NOIR

Meiomi • California 12 | 44

WHITE

CHARDONNAY

Woodbridge • California 7

CHARDONNAY

Benziger • California 9 | 31

CHARDONNAY

Kendall Jackson • California 11 | 38

PINOT GRIGIO

Woodbridge • California 7

PINOT GRIGIO

Chloe • Italy 8 | 28

PINOT GRIGIO

Santa Margherita • Italy 13 | 46

RIESLING

Kung Fu Girl • Washington 9 | 31

SAUVIGNON BLANC

Monkey Bay • New Zealand 8 | 28

SAUVIGNON BLANC

Kim Crawford • New Zealand . . 12 | 43

MOSCATO

Stella Rosa • California 8

ROSÉ

Fortant Grenache • France 8 | 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

WOODSTOCK INN AUTUMN ALE
Woodstock, NH - Brown Ale - 4.3% ABV - 25 IBU

SHIPYARD PUMPKIN HEAD
Portland, ME - Wheat Ale - 4.5% ABV - 18 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

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