



## SOUPS

**FRENCH ONION SOUP**  
beef stock, gratinéed *with* crostini +  
gruyere \$8

**SMOKED FISH CHOWDER**  
smoked salmon & pork belly,  
mussels, potatoes, carrots, light  
cream stock, parsley \$7

## SIDES

pomme frites  
mashed potatoes  
wok vegetables  
pea puree

\$6

**EXECUTIVE CHEF:**  
**JOSH CHAPMAN**

## SMALL PLATES

**PORK + GINGER GYOZA** soy scallion sauce \$8

**QUESO FRESCO QUESADILLA** charred poblano street corn, avocado crema, pickled jalapeños & carrots, corn tortillas \$9.50 add chicken tinga \$4

**DUBLIN EGG ROLLS** housemade corned beef, collard greens, cabbage, served *with* mustard cheddar dip \$8.50

**STEAKHOUSE BACON** pepper smoked pork belly, chargrilled, butternut squash purée, pickled tomato relish \$14

**HOUSE SMOKED SALMON** trio of daily preparations: brown sugar bbq, caper dip, lemon thyme served *with* crostini, cucumber dill dip, charred lemon \$19

**HUMMUS TRIO** red pepper & eggplant, sun-dried tomato, red beet topped with feta, crispy chickpeas, served *with* housemade grilled naan \$14

**DRUNKEN MUSSELS** sake garlic, butter broth, chives served with miso butter baguette \$16

**CHARCUTERIE BOARD** country style pork terrine with walnuts, whiskey & peanut pâté, grilled house bacon, hng chicarones, grilled bread, house pickled vegetables \$19

**IRISH POUTINE** pomme frites, mcdonnells style curry sauce, cheese curds, scallions \$12.50

**HAWAIIAN POKE\*** sashimi grade tuna, avocado, scallions, nori, sesame soy marinade *with* wonton crisps \$14.50

## ENTREES

**STEAK FRITES\*** pomme frites, grilled green onion *with* smoked tomato compound butter & bourbon ketchup \$26

**CURRY LAKSA** shredded chicken, shrimp, bun rice noodles, shredded cucumber, thai basil, baby bok choy, spicy coconut broth \$20 🌰

**MISO SALMON\*** pea purée, wok vegetables \$25

**FISH N' POMME FRITES\*** topped with a shaved root vegetable salad, served *with* pea puree, housemade tarter sauce & bourbon ketchup \$19

**US BURGER\*** double patties, pickles, american cheese, special special sauce \$16  
—add pomme frites \$3

**BANGERS + MASH** the peach stand by sal bangers, pea puree, sautéed onion gravy, parsley \$18

**STUFFED SUMMER SQUASH** roasted corn & eggplant ragu, with tomato basic essence, crispy kale & parmesan \$19

**SHEPARDS PIE** mutton, pork, beef, carrots, peas, corn, thyme, mashed potatoes \$22

**STEAK + MUSHROOM PIE** brisket, pearl onions, carrots, red wine, thyme, puff pastry \$24

## SALADS

**MEXICAN CAESAR** romaine, queso fresco, tortilla, jalapeño, caesar dressing \$13

**COBB** romaine, bacon cubes, smoked tomato, chopped egg, charred poblano street corn, blue cheese, avocado purée, housemade ranch \$14.50

**CHINESE STYLE** cabbage, cucumber, pickled carrots, cilantro, red onion, wonton crisps, ginger carrot dressing \$13

**SPINACH GOAT CHEESE** butternut squash, candied walnuts, red onion, warm bacon vinaigrette \$14

**GRAIN + ROOTS** wheat rye, blanched kale, butternut squash, smoked tomato, red beets, champagne vinaigrette \$14.50

## WINGS

6 - \$8, 12 - \$15, 18 - \$21

### CHOICE OF SAUCE

add carrots, celery, cucumber & housemade dill ranch  
\$3.50

malaysian chili

spicy buffalo *with* blue cheese foam & crumbles

general tso's

house smoked with white bbq sauce

grilled teriyaki

### ADD:

chicken tinga \$6

steak\* \$9.50

miso salmon\* \$9.50

\*these items may be raw or undercooked. consuming raw or undercooked meats, poultry, shellfish, seafood, or eggs may increase your risk of food-borne illness.  
Please tell your server about any allergies. 🌰contains peanuts

# COCKTAILS

## DUBLIN DONKEY

drumshanbo irish gin, ginger beer, lime, mint **\$11.50**

## CILANTRO PALOMA TONIC

herradura tequila, agave, lime, jalapeño, fentiman pink grapefruit tonic, cilantro **\$13**

## IRISH MAIDEN

jameson, elderflower liqueur, lemon, cucumber, simple syrup **\$12**

## EMERALD ISLE

muddy river coconut rum, melon liqueur, pineapple **\$11**

## GRAPEFRUIT COLLINS

deep eddy grapefruit vodka, elderflower liqueur, lemon **\$11**

## NO-GRONI

beefeater gin, aperol, noilly prat sweet vermouth **\$12**

## THE LAST OAXACAN

union mezcal, green chartreuse, luxardo, lime **\$13**

## BRAMBLE TONIC

aviation gin, fentiman tonic, blackberries, sage, lemon **\$13**

## BLACKTHORN

black barrel jameson, noilly prat dry vermouth, angostura bitters, absinthe **\$13**

## TIPPERARY

slane irish whiskey, green chartreuse, noilly prat sweet vermouth, angostura bitters, orange **\$13**

## CORPSE REJUVENATOR

espolon reposado tequila, lillet blanc cointreau, lemon, brown sugar rim **\$13**

## SODAS & TEAS

### BOYLAN SODAS gourmet craft sodas **\$3.25**

COLA

CREME

DIET COLA

RED BIRCH

GINGER ALE

LEMON-LIME

ORANGE

ROOT BEER

**TEA** sweet or unsweet **\$2.50**

# ON DRAFT

WILD BLOSSOM - cider - sycamore brewing **\$7.50**

YELLOW BLAZER - german kölsch - blue blaze brewing co. **\$7.50**

SENIOR CHIEF - lager - benford brewing **\$5.50**

FORT MILLSNER - pilsner - amor artis brewing **\$6.50**

GOLDEN BOY - blonde ale - triple c brewing co. **\$5.50**

WHISKERS ON KITTENS - blond sour - d9 brewing co. **\$9**

GINGER WHEAT - american wheat - unknown brewing co. **\$7.50**

WHITE ZOMBIE - belgian witbier - catawba brewing co. **\$5.50**

OLD NITROLEE - hefeweizen - benford brewing co. **\$7**

COPPER - amber - omb **\$5.50**

EASY GAME - apa - slow play brewing **\$8**

DAT PALE - apa - lenny boy brewing **\$7**

THE BIG OH - orange ipa - sugar creek brewing **\$6**

HOP, DROP 'N ROLL - ipa - noda brewing co. **\$7**

MOUNTAIN CANDY - ipa - sycamore brewing **\$6.50**

BOOTY CALL - imperial ipa - lenny boy brewing co. **\$8**

COCO LOCO - porter - noda brewing co. **\$8.50**

WHITE MOCHA - stout - legal remedy brewing **\$8**

BLACK BLAZE - milk stout - blue blaze brewing **\$7.50**

## BOTTLES

BUD LIGHT usa — **\$4.50**

MILLER LIGHT usa — **\$4.50**

YUENGLING usa — **\$4.50**

GUINNESS ireland — **\$7 (can)**

FULLER'S ESB england — **\$7**

KRONENBURG 1664 france — **\$7**

MURPHYS IRISH STOUT  
ireland — **\$5.50**

NEWCASTLE BROWN ALE  
netherlands — **\$5.50**

SAM SMITH OATMEAL STOUT  
england — **\$8**

FRANZISKANER WEISSEBIER  
germany — **\$6**

# SENIOR

## WHITE

HUGUET DE CAN FEIXES PENEDES  
spain **\$10 / \$39**

PACIFICANA CHARDONNAY  
california **\$10.50 / \$40**

HUGUES BEAULIEU PICPOUL  
france **\$9 / \$35**

MATUA VALLEY SAUVIGNON BLANC  
new zealand **\$8 / \$32**

ARDECH CHARDONNAY  
france **\$7.50 / \$30**

BENVOLIO PINOT GRIGIO  
italy **\$7 / \$28**

SUMMER WATER ROSE  
california **\$13 / \$51**

## RED

MARIETTA CELLARS ZINFANDEL  
california **\$11 / \$43**

SEAGLASS PINOT NOIR  
california **\$10 / \$39**

NOAH RIVER CABERNET SAUVIGNON  
california **\$9 / \$35**

REVELRY MERLOT  
washington **\$13 / \$51**

PALAMA SALICE SALENTINO  
italy **\$10 / \$39**

PEIRANO ESTATES ILLUSION BLEND  
california **\$10 / \$39**

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