

NEW MAP
IRELAND



“SÁILTE”

“Welcome”

Please visit us at:
www.DublinSquarePub.com

Connect with us at the following:



Dublin Square Irish Pub & Eatery

We've gone local! A majority of our menu is comprised of meats, cheeses, breads, and produce from Wisconsin, Minnesota, and Iowa. Some of the La Crosse, Wisconsin area companies that we source from are: Holmen Meat Locker, Joliette Family Farms, Reinhart Foods, Bakalars Sausage Company, Pearl Street Brewery, Brick Oven Bakery, and Westby Cooperative Creamery.

APPETIZERS

Served with choice of one sauce: BBQ, Ranch, Honey Mustard, Original Dublin Sauce, Buffalo, Thousand Island, Original Two Thousand Island, or Bleu Cheese. *Additional sauces are .25

Pair your Appetizer with a Pearl Street Brewery Downtown Brown

MOLLY MALONE'S MUSSELS

A dozen Blue Mussels sauteed in a white wine and lemon beurre blanc sauce. Served with toasted sourdough bread. 9

O'REUBEN ROLLS

An Irish twist to the traditional egg roll.

Four crispy wraps stuffed with thinly-shaved corned beef, sauerkraut, and mozzarella cheese served with our own house-prepared Thousand Island dressing. Delicious! 7

DUBLIN BANGER BOATS

A unique take on America's beloved stuffed potato skins. Four boats per serving featuring Irish banger sausage, sauerkraut, and mozzarella cheese. Try it with our homemade Thousand Island dressing. These have become a Dublin Square staple! 7

KILLIAN'S NACHOS

Our nachos feature a hefty portion of thick-cut house potato "chips" (in America we call them French fries) loaded with all the fixings including cheese sauce, lettuce, jalapenos, black olives, tomato, and bacon. Large enough to share with friends. 8

*Add grilled chicken breast. 2 *Add corned beef. 3

LAMB SLIDERS

Three hand-pattied lamb burgers served with rosemary mint cream cheese spread and garnished with cucumber slices. Your taste buds will go crazy when you taste these miniature baaaah-aaaah-urgers. 10

BLACK AND TAN O'RINGS

Thick cut and beer battered, our onion rings are simply scrumptious. Try them dipped in our homemade original Dublin Sauce. 7

CELTIC CHICKEN STRIPS

Four juicy, tender, lightly breaded and seasoned chicken strips, served with your choice of one sauce. 6

HOMEMADE IRISH CHEESE CURDS

Yes, please! These are a pub favorite. Beer battered Wisconsin cheese curds served with your choice of one sauce. 8

"Saoi Fada Chugat"

"Long Life To You"

“Éirinn Go Brách”

“Ireland Forever”

IRISH FARE

All Irish Fare is served with Irish soda bread and honey butter.

JAMES JOYCE'S CORNED BEEF AND CABBAGE

A hearty portion of tender, sliced corned beef, served with succulent cabbage, carrots, and potatoes.

A favorite in the Joyce household. 11

Pair this with a *McSorley's Ale*

GUINNESS BEEF TIPS AND MUSHROOMS

Our take on the classic dish. Lean cuts of tenderloin beef seared on a hot grill with fresh mushrooms. Served with creamy mashed potatoes and our rich, hearty Guinness gravy along with a side of glazed carrots. 9.5

Pair this with a *Guinness Draught*

IRISH STEW

A rich, comforting stew featuring juicy lamb, beef, and an array of seasonal root vegetables. Comes with a side salad and your choice of one dressing. 10.5

Pair this with a *Smithwick's Ale*

DUBLIN TRIO

For a culinary tour of the Emerald Isle, try our Dublin Trio, featuring generous portions of Irish Stew, Shepherd's Pie, and Corned Beef & Cabbage. 12.5

Pair this with a *Killian's Irish Red*

BANGERS & CHAMP

A dish so satisfying it's no wonder it's a symbol of the working class! A hearty portion of juicy Irish banger sausages served with creamy mashed potatoes and rich Guinness gravy. 9

Pair this with a *New Belgium Fat Tire*

THE OSCAR WILDE

An all-day Irish breakfast suited to even the most ravenous of hunger, with a starving artist price. Three eggs, homestyle breakfast potatoes, Irish bangers, pecanwood smoked bacon, and a tomato slice. 9

*Add Bub's Bread Pudding. 3.5

Pair this with an *Irish Coffee*

OL' SHEPHERD'S PIE

An artisan twist on the British classic, our Shepherd's Pie features a decadent blend of carrots, peas, onions, and lean cuts of lamb and beef sirloin topped with our signature creamy mashed potatoes and Guinness gravy. 10.5

Pair this with a *Finnegan's*

FISH & CHIPPERS

An Irish pub staple. Fresh fillets of cod batter-fried in our house secret recipe (a tad spicy). Served with thick-cut seasoned chips (we know them as French fries). You have the option for broiled cod as well. Two-Pieces 9.5 Three-Pieces 10.5

Pair this with a *New Glarus Spotted Cow*

IRISH REUBEN BOXTY

A generous serving of our mouth-watering corned beef is joined by cabbage and Swiss cheese and nestled between two fluffy Irish potato pancakes. 9

Pair this with a *Harp Lager*

EMERALD ISLE'S ENORMOUS POT PIE CHALLENGE

Take the Shamrock of Shame Challenge! Coming in at 6 lbs., we are extremely confident when we say that this is the biggest pot pie you've ever laid your eyes upon. A compilation of chicken, Yukon Gold mashed potatoes, carrots, peas, onion, and garlic.

Please allow 24 hours to prepare from the time we are notified of challenge request. 35

You have one-hour to finish and if successful the meal is free, you win a t-shirt, and you get your picture taken. You may not leave the table once you begin or the challenge is forfeited. You pay full price if you fail the challenge.

*Consuming raw or undercooked foods may increase your risk of food borne illness, especially if you have certain medical conditions.

SANDWICHES

Served with your choice of Sweet Potato Fries, French Fries, Mashed Potatoes and Guinness Gravy, O'ings, Seasonal Fruit, Seasonal Coleslaw, Side Salad, or Creamy Wisconsin Cheese 'n Macaroni.

Pair your Sandwich with one of our signature Jameson cocktails

REUBEN

The original. Corned beef, sauerkraut, Swiss cheese with Thousand Island dressing on freshly-baked rye bread. 8

*Add double meat. 2

RACHEL

Reuben's sister is served with lean, shaved turkey breast in place of corned beef. 7.5

*Add double meat. 2

THE MONTE DE'CARLOW

Smoked ham, turkey, and Swiss cheese stuffed between two thick pieces of wheatberry bread, then battered and served French toast-style with sprinkled powdered sugar.

Now you'll know what you've been missing. 8.5

*Add double meat. 2

IRISH BLT

Our own thick-cut pecanwood smoked Irish bacon loaded with lettuce, tomato and mayo on hearty wheatberry bread. 7.5

*Add double meat. 2

PATTY O'REILLY MELT

Fresh ground Angus beef patty served with mouth-watering caramelized onions and your choice of cheese on marble rye. 8.5

BANGER ROLL

Our famous Irish banger sausages served with rich Guinness gravy and melted mozzarella cheese on your choice of white or wheat bun. 8

BUILD YOUR OWN

Burgers are cooked medium-well unless otherwise specified.

Pair your Build Your Own with one of our signature Bushmills cocktails

Choose Your Patty:

1/2 lb. Fresh Ground Angus Patty 8

Grilled Chicken Breast 8

Hearty Walnut Burger 8.5

Choose Your Bread:

Wheat Bun

White Bun

Rye Bread

Wheatberry Bread

Sourdough Bread

Choose Your Cheese:

American

Cheddar

Mozzarella

Pepper Jack

Swiss

Choose Your Toppings:

Lettuce, Tomato, Red Onion, Black Olives, Green Olives, Pickles, Green Peppers, Jalapenos, Mushrooms, Caramelized Onions .25

Seasonal Cole Slaw, Salsa, Peanut Butter, Banana Peppers, Sour Cream, Horseradish, Sauerkraut, Pineapple, Bleu Cheese Crumbles .5

Fried Egg, Ham, Turkey, O'ings, Guacamole, Pecanwood Smoked Bacon, French Fries, Sweet Potato Fries, Mac 'n Cheese 1

DUBLIN SQUARE SPECIALTY BURGERS

See menu insert for featured specialty burgers. We change them up frequently and what you see is what you get, Dubliners. Additional toppings may not be added, they may only be taken off.

See Build Your Own menu if you are feeling a wee bit creative.

“Cead Mile Failte”

“A Hundred Thousand Welcomes”



SALADS & SOUPS

Salads served with your choice of one dressing. Dressings include: Raspberry Vinaigrette, Balsamic Vinaigrette, Citrus Vinaigrette, Thousand Island, Bleu Cheese, French, Ranch, and Honey Mustard.

*Additional dressings are .25

Pair your Salad or Soup with a Magner's Irish Cider

WRAPS

Choice of flour tortilla or tomato basil wrap.

Served with your choice of Sweet Potato Fries, French Fries, Mashed Potatoes and Guinness Gravy, O'rings, Seasonal Fruit, Seasonal Coleslaw, Side Salad, or Creamy Wisconsin Cheese 'n Macaroni.

Pair your Wrap with one of our signature
Tullamore Dew cocktails

SPICY IRISHMAN WRAP

Smoked salmon, lettuce, tomatoes, green peppers and bacon-jalapeno infused cream cheese spread. This is a delicious choice that will leave you satiated and wanting to come back for more. 9

*Add extra smoked salmon. 3

COUNTY LIMERICK WRAP

Crunchy lettuce, guacamole spread, tomatoes, onions, green peppers, and sautéed mushrooms.

Served with our creamy Dublin Sauce. 7

*Add grilled chicken breast. 2

BUFFALO WRAP

Diced chicken tenders tossed in our house Buffalo sauce.

Served with lettuce, tomatoes, onions, and bleu cheese dressing. 8

GRILLED VEGGIE WRAP

Sautéed red onions, mushrooms, tomatoes, and green peppers. Served with lettuce, our house Dublin Sauce, and your choice of cheese. 7

*Add grilled chicken breast. 2

DUBLIN SQUARE PUB SALAD

Simple and satisfying.

Crisp iceberg, tomatoes, onions, and cheddar cheese. 5.5

*Add grilled chicken breast. 2

*Add ham. 1.5

*Add turkey. 1.5

*Add Irish soda bread and honey butter. 1.5

OL' CAESAR SALAD

Romaine, tomatoes, Parmesan cheese, and Caesar dressing tossed with fresh house croutons. 6.5

*Add grilled chicken breast. 2

*Add Irish soda bread and honey butter. 1.5

SALMON SALAD

Smoked salmon served on a bed of fresh spinach lightly tossed in our house prepared citrus vinaigrette and topped with mandarin oranges, dried cranberries, and grapes. 12.5

*Add Irish soda bread and honey butter. 1.5

SHAMROCK SALAD

Romaine, tangy mandarin oranges, sweet glazed pecans, strawberries (when in season), dried cranberries, and bleu cheese crumbles comprise a symphony of flavor. 8

*Add grilled chicken breast. 2

*Add Irish soda bread and honey butter. 1.5

HOME-COOKED SOUP OF THE DAY


Hot and hearty homemade soup made with fresh ingredients

Cup 3 Bowl 5

*Add Irish soda bread and honey butter. 1.5

“Síocháin • Sonas • Sláinte • Spraoi”

“Peace • Happiness • Health • Fun”



*Consuming raw or undercooked foods may increase your risk of food borne illness, especially if you have certain medical conditions.

DESSERTS

Pair your Dessert with an Irish Coffee

BUB'S BREAD PUDDING 5.5

BAILEY'S CHEESECAKE 7

DEEP FRIED BROWNIE
WITH VANILLA ICE CREAM 6.5

FEATURED DESSERT OF THE MONTH

(Ask Server for Details)

KIDS CHOICES

Served with choice of Apple Sauce or French Fries. 5

WEE BURGER

WEE CORN DOGS

WEE GRILLED CHEESE

WEE MAC 'N CHEESE

WEE CHICKEN STRIPS

BEVERAGES

Pepsi, Sierra Mist, Mug Root Beer, Mountain Dew,
Cinger Ale, Diet Pepsi, Diet Sierra Mist, Diet Mountain Dew

Tropicana Lemonade, Arnold Palmer, Brisk Unsweetened Iced Tea,
Kiddie Cocktail, Tonic Water, Club Soda

Orange Juice, Cranberry Juice, Apple Juice, Pineapple Juice,
Grapefruit Juice

Milk, Chocolate Milk

Coffee

(Free refills on Soda and Coffee only)

SIDES

Mac 'n Cheese 2.5

French Fries 2.5

Sweet Potato Fries 3

Seasonal Fruit 2.5

Irish Soda Bread 1.5

Side Salad 3

Mashed Potatoes and Guinness Gravy 2

Seasonal Cole Slaw 1.5

Please note that an 18% gratuity is automatically
added to tables of 8 or more people.



*Consuming raw or undercooked foods may increase your risk of food borne illness, especially if you have certain medical conditions.