



DUBLIN MENUS

DINNER MENU

SNACKS

TAVERN FRIES

\$8 Gluten-Free & Vegetarian Options Available

DEVILS ON HORSEBACK

\$11 Gluten-Free Options Available

TATER TOTS

\$9.5 Gluten-Free & Vegetarian Options Available

OLD FASHIONED DEVILED EGGS

\$13 Gluten-Free & Vegetarian Options Available

FRIED PICKLES

\$9.5 Gluten-Free & Vegetarian Options Available

SMOKED WHITEFISH SPREAD

\$12 Gluten-Free Options Available

STARTERS

CREAMY CLAM CHOWDER

\$16

Chorizo Dust, Oyster Crackers

JALAPEÑO SPOON CORN BREAD

\$17 Vegetarian Options Available

Whipped Butter, Local Honey

HOUSE SMOKED SALMON

\$24 Gluten-Free Options Available

Deviled Egg, Brioche, Scallion Tartar Sauce

CHICKEN WING CONFIT

\$19 for a pound

Gluten-Free Options Available

Gochujang Buffalo Sauce, Blue Cheese Dip

THAI CURRY MUSSELS

\$21 Gluten-Free Options Available

Coconut, Sake, Basil, Lime

FROM THE OYSTER ROOM

COLD

OYSTERS ON THE HALF SHELL *

3 pieces for \$15

Gluten-Free Options Available

PEEL & EAT GULF SHRIMP

\$22 for a Half Pound

Gluten-Free Options Available

YELLOWFIN TUNA CRUDO*

\$20

LOBSTER TAIL

\$34 Gluten-Free Options Available

HOT

N'AWLINS STYLE BAKED OYSTERS

3 Piece for \$24. Gluten-Free Options Available

Fried Oysters Chili Relish

3 Piece for \$18. Gluten-Free Options Available

CHILI GARLIC SHRIMP

\$22 Gluten-Free Options Available

BROILED LOBSTER TAIL

\$34 Gluten-Free Options Available

SHELLFISH TOWER*

Market Price. Gluten-Free Options Available

Dozen Oysters on the Half Shell, Half Pound Peel & Eat Gulf Shrimp, Yellowfin Tuna
Crudo, Lobster Tail, Cocktail Sauce, Pickled Horseradish

SALADS AND SANDWICHES

BEET SALAD

\$18 Gluten-Free & Vegetarian Options Available

Apple, Egg, Avocado, Candied Cashews, Blue Cheese, Buttermilk Dressing

CITRUS SALAD

\$17 Gluten-Free & Vegetarian Options Available

Gem Lettuce, Radicchio, Fennel, Chili Citrus Vinaigrette, Pistachios, Goat Cheese

TAVERN CAESAR

\$16 Gluten-Free Options Available

Egg, Parmesan Brioche Crumble, Radish, Anchovy Dressing

HARBOR SALAD

\$25 Gluten-Free Options Available

Shrimp, Crab, Scallops, Avocado, Croutons, Bacon, Egg, Aged Ricotta, Red Wine
Vinaigrette

PUB BURGER*

\$23 Gluten-Free Options Available
Ground Fresh Daily, Cambozola Cheese, Tomato Jam

CRISPY CHICKEN SANDWICH

\$19
Napa Slaw, Pickled Onion, Red Chili Aioli

CUBAN

\$21 Gluten-Free Options Available
Pork Confit, Sweet Garlic Pickles, Smoked Gouda, Mustard, Black Bean Stew

GRILLED CHEESE

\$20 Gluten-Free & Vegetarian Options Available
Brie, Pear Jam, Roasted Squash, Arugula Pesto

ENTRÉES

ATLANTIC SALMON*

\$38 Gluten-Free Options Available
Roasted Cauliflower, Aged Balsamic Vinegar, Cauliflower Purée

ROASTED CHICKEN

\$32 Gluten-Free Options Available
Romanesco Salad, Fennel, Roasted Potatoes, Natural Jus

REDFISH

\$37 Gluten-Free Options Available

Panko Crusted, Baby Carrots, Parsnip Purée, Cilantro Chimichurri

GREAT LAKES FISH N CHIPS

\$33 Gluten-Free Options Available

Malt Vinegar Fries, Coleslaw

SHRIMP AND GRITS

\$36 Gluten-Free Options Available

Kielbasa, Poblano Peppers, Gouda Cheese Grits

SEA SCALLOPS

\$48 Gluten-Free Options Available

Corn Purée, Roasted Tomato, Charred Green Beans, Lemon Chili Vinaigrette

HANGER STEAK*

\$49 Gluten-Free Options Available

Pineapple Marinated, Kimchee Fried Rice, Fried Egg*

BRAISED SHORT RIB

\$49 Gluten-Free Options Available

Horseradish Mashed Potatoes, Glazed Root Crop, Ale Reduction

STEAK*

\$61 Gluten-Free Options Available

12oz Prime New York Strip Steak, Charred Broccoli, Loaded Baked Potato

BRUNCH MENU

SNACKS

DEVILS ON HORSEBACK

\$11 Gluten-Free Options Available

TATER TOTS

\$9.50 Gluten-Free & Vegetarian Options Available

OLD FASHIONED DEVILED EGGS

\$13 Gluten-Free & Vegetarian Options Available

FRIED PICKLES

\$9.50 Gluten-Free & Vegetarian Options Available

SMOKED WHITEFISH SPREAD

\$12 Gluten-Free Options Available

STARTERS

CREAMY CLAM CHOWDER

\$16

Chorizo Dust, Oyster Crackers

HOUSE SMOKED SALMON

\$24 Gluten-Free Options Available
Deviled Egg, Brioche, Scallion Tartar Sauce

CHICKEN WING CONFIT

\$19 per pound
Gluten-Free Options Available
Gochujang Buffalo Sauce, Blue Cheese Dip

THAI CURRY MUSSELS

\$21 Gluten-Free Options Available
Coconut, Sake, Basil, Lime

BREADS

JALAPEÑO CORN SPOON BREAD

\$17 Vegetarian Options Available

CINNAMON ROLL

\$8 Vegetarian Options Available

BISCUIT DONUTS

\$7 Vegetarian Options Available
Blueberry Sauce, Cream Cheese Icing

FROM THE OYSTER ROOM

COLD

OYSTERS ON THE HALF SHELL*

3 pieces for \$15

Gluten-Free Options Available

PEEL & EAT GULF SHRIMP

\$22 for a Half Pound

Gluten-Free Options Available

YELLOWFIN TUNA CRUDO*

\$20

LOBSTER TAIL

\$34 Gluten-Free Options Available

HOT

N'AWLINS STYLE BAKED OYSTERS

3 pieces for \$24

Gluten-Free Options Available

FRIED OYSTERS

3 pieces for \$18

Gluten-Free Options Available

Chili Relish

CHILI GARLIC SHRIMP

\$22 Gluten-Free Options Available

BROILED LOBSTER TAIL

\$34 Gluten-Free Options Available

SHELLFISH TOWER*

Market Price. Gluten-Free Options Available

Dozen Oysters on the Half Shell, Half Pound Peel & Eat Gulf Shrimp, Yellowfin Tuna
Crudo, Lobster Tail, Cocktail Sauce, Pickled Horseradish

SALADS AND SANDWICHES

BEET SALAD

\$18 Gluten-Free & Vegetarian Options Available

Apple, Egg, Avocado, Candied Cashews, Blue Cheese, Buttermilk Dressing

CITRUS SALAD

\$17 Gluten-Free & Vegetarian Options Available

Gem Lettuce, Radicchio, Fennel, Chili Citrus Vinaigrette, Pistachios, Goat Cheese

TAVERN CAESAR

\$16 Gluten-Free Options Available

Egg, Parmesan Brioche Crumble, Radish, Anchovy Dressing

HARBOR SALAD

\$25 Gluten-Free Options Available

Shrimp, Crab, Scallops, Avocado, Croutons, Bacon, Egg, Aged Ricotta, Red Wine
Vinaigrette

PUB BURGER*

\$23 Gluten-Free Options Available

Ground Fresh Daily, Cambozola Cheese, Tomato Jam
Add Egg* for \$4

HAM & CHEESE

\$20

Open Faced, Cinnamon Swirl Toast, Sunny Side Egg*, Gruyere, Jalapeño Strawberry
Jam

CRISPY CHICKEN SANDWICH

\$19

Napa Slaw, Pickled Onion, Red Chili Aioli

CUBAN

\$21 Gluten-Free Options Available

Pork Confit, Sweet Garlic Pickles, Smoked Gouda, Mustard, Black Bean Stew

GRILLED CHEESE

\$20 Gluten-Free & Vegetarian Options Available

Brie, Pear Jam, Roasted Squash, Arugula Pesto

BRUNCH ENTRÉES

TAVERN BENNY

\$19

Poached Eggs*, House Made Sausage, Buttermilk Biscuits, Sausage Gravy

CHICKEN AND WAFFLES

\$19

Arbol Chili Butter, Cinnamon Apple Compote, Honey

SHAKSHUKA

\$16 Gluten-Free & Vegetarian Options Available

Two Spicy Tomato Stewed Eggs*, Roasted Peppers, Potatoes, Feta, Cilantro

BLUEBERRY PANCAKES

\$17 Vegetarian Options Available

Lemon, Almond Streusel, Mascarpone Whipped Cream

SHRIMP AND GRITS

\$36 Gluten-Free Options Available

Kielbasa, Poached Egg*, Poblano Peppers, Gouda Cheese Grits

HANGER STEAK*

\$49 Gluten-Free Options Available

Pineapple Marinated, Kimchee Fried Rice, Fried Egg

GREAT LAKES FISH N CHIPS

\$33 Gluten-Free Options Available

Malt Vinegar Fries, Coleslaw

SIDES

SKILLET POTATOES

\$5 Gluten-Free & Vegetarian Options Available

BREAKFAST SAUSAGE

\$5 Gluten-Free Options Available

SMOKED BACON

\$5 Gluten-Free Options Available

CINNAMON SWIRL TOAST

\$5 Vegetarian Options Available

FRUIT BRÛLÉE

\$5 Gluten-Free & Vegetarian Options Available

BEVERAGE MENU

COCKTAILS

OLD FASHIONED

\$18

George Dickel No. 8, Demerara, Spiced Orange

MANHATTAN

\$18

Old Forester, Carpano Antica Sweet Vermouth, Angostura Bitters

GIN THYME

\$16

Botanist Gin, Grand Poppy Amaro, Fresh Lime

SUN WILL COME OUT AMARO

\$15

Mi Campo Blanco, Roasted Jalapeño, Agave, Ginger, Amaro

MOSCOW MULE

\$16

Watershed Vodka, Fresh Lime Juice, Fresh Ginger, Ginger Beer

\$15 Additional Takes the Copper (Cup)

DUKE OF PEARL

\$14

Old Forester, Dry Vermouth, Lemon, Earl Grey, Black Pepper

THE CURE

\$16

Ketel One Peach & Orange Blossom, Guava Passionfruit, Mint, Cava

Punch Bowl for 4 for \$56

PALOMA PUNCH

\$14

Espolón Blanco Tequila, Fresh Grapefruit & Lime, Agave
Punch Bowl for 4 for \$52

MARGARITA

\$17

Corazón Reposado Tequila, Cointreau, Fresh Lime, Salt

MOJITO

\$15

Bacardi Superior Rum, Muddled Blueberries & Mint

BOURBON. BACON. BOOZY.

\$18

Fat-Washed Maker's Mark, Brown Sugar, Peychaud's Bitters, Candied Bacon

NO BOOZE

RIGHT ON THYME

\$9

Ritual Gin Alternative, Lemon Herb Infusion

NADA RITA

\$10

Ritual Agave Spirit Alternative, Agave, Citrus, Salt Rim

NOJITO

\$9

Seedlip Grove 42, Blueberry, Mint & Citrus

GRAPEFRUIT TEQUILA PUNCH

\$10

Tequila Substitute, Citrus, Agave, Sparkling Water, Ginger Beer

BEER MENU

DRAUGHT BEER

We reserve two additional draft handles for sourcing our Guests' favorites.

Please ask our associates for our current offerings.

HEFENWEIZEN

\$8.00

5.0% ABV

Hefeweizen, Wolf's Ridge Brewing, Columbus, OH

Clove, banana, clean finish

ELVIS JUICE

\$8.50

6.5% ABV

Grapefruit-Infused IPA, Brewdog, Columbus, OH

TENPENNY ALE

\$8.00

5.4% ABV

American Amber Ale, Homestead Beer Co., Heath, OH

CHEETAH

\$8.00

4.8% ABV

Lager, Rhinegiest Brewery, Cincinnati, OH

STELLA ARTOIS

\$8.00

4.8% ABV

Pilsner, BEL

ST. BERNARDUS ABT 12

\$10.25

10% ABV

Belgian Kwadrupel, Brouwerij St. Bernardus NV

Robust caramel malts, stewed dark fruits

HUMULUS NIMBUS

\$7.75

6% ABV

Super Pale Ale, Seventh Son Brewing Co., Columbus, OH

Piney but fruit-forward hops

PEARL OYSTER STOUT

\$8.50

6% ABV

Exclusive Dry Oyster Stout, North High Brewing, Columbus, OH

Dry roast, calcium sweet

3 FLOYDS Varying Rotation

\$9

Seasonal, 3 Floyds Brewing Co., IN

MYSTIC MAMA

\$9

7% ABV

West Coast-Style IPA, Jackie O's, Athens, OH

Complex blend of 5 hops

WINE POURS

SPARKLING

BRUT ROSÉ

Spumante, Scarpetta, "Timido," Italy

6oz. for \$15 | Bottle for \$60

BRUT ROSÉ

J Sparkling, Russian River Valley, California

6oz. for \$24 | Bottle for \$96

ALCOHOL-REMOVED SPARKLING

Mionetto, Veneto, Italy

6oz. for \$11 | Bottle for \$44

CAVA, BRUT

Codorníu, "Anna," Catalonia, Spain, NV

6oz. for \$12 | Bottle for \$48

BLANC DE BLANCS

Piper Sonoma, "Select Cuvée," Sonoma County, California

6oz. for \$13 | Bottle for \$52

WHITE

RIESLING

Chateau Ste. Michelle & Dr. Loosen, "Eroica," Columbia Valley, Washington

6oz. for \$13 | 9oz. for \$19.5 | Bottle for \$52

PINOT GRIGIO

Benvolio, Friuli, Friuli-Venezia Giulia, Italy

6oz. for \$11 | 9oz. for \$16.5 | Bottle for \$44

SOAVE CLASSICO

Pieropan, Veneto, Italy

6oz. for \$14 | 9oz. for \$21 | Bottle for \$56

SAUVIGNON BLANC

The Infamous Goose, Marlborough, New Zealand

6oz. for \$15 | 9oz. for \$22 | Bottle for \$60

SAUVIGNON BLANC

Hanna, Russian River Valley, California

6oz. for \$14 | 9oz. for \$21 | Bottle for \$56

ROSÉ

Château de Campuget, "Tradition," Costières de Nîmes, Rhône, France

6oz. for \$10 | 9oz. for \$15 | Bottle for \$40

PINOT GRIS

The Four Graces, Willamette Valley, Oregon

6oz. for \$12 | 9oz. for \$18 | Bottle for \$48

CHABLIS

Drouhin Vaudon, Burgundy, France

6oz. for \$18 | 9oz. for \$27 | Bottle for \$72

CHARDONNAY

St. Francis, Sonoma County, California

6oz. for \$12 | 9oz. for \$18 | Bottle for \$48

CHARDONNAY

Girlan, Südtirol-Alto Adige, Italy

6oz. for \$15 | 9oz. for \$22 | Bottle for \$60

CHARDONNAY

Patz & Hall, Sonoma Coast, California

6oz. for \$16 | 9oz. for \$24 | Bottle for \$64

RED

PINOT NOIR

La Crema, Monterey, California

6oz. for \$14 | 9oz. for \$21 | Bottle for \$56

PINOT NOIR

Cloudline Cellars, Willamette Valley, Oregon

6oz. for \$17 | 9oz. for \$26 | Bottle for \$68

TOSCANA

Antinori, "Villa Antinori," Tuscany, Italy

6oz. for \$14 | 9oz. for \$21 | Bottle for \$56

MALBEC

Tamari, "Reserva," Mendoza, Argentina

6oz. for \$13 | 9oz. for \$19.50 | Bottle for \$52

RIOJA

Cune, "Crianza," Rioja, Spain

6oz. for \$10 | 9oz. for \$15 | Bottle for \$40

ZINFANDEL

Zanon, "Old Vine," Dry Creek Valley, California

6oz. for \$13 | 9oz. for \$19.50 | Bottle for \$52

PROPRIETARY RED

Smith & Hook, Central Coast, California
6oz. for \$13 | 9oz. for \$19.50 | Bottle for \$52

CABERNET SAUVIGNON

Boomtown, Columbia Valley, Washington
6oz. for \$15 | 9oz. for \$22 | Bottle for \$60

CABERNET SAUVIGNON

The Prisoner Wine Company, "Unshackled," California
6oz. for \$17 | 9oz. for \$26 | Bottle for \$68

CABERNET SAUVIGNON

Quilt, Napa Valley, California
6oz. for \$20 | 9oz. for \$30 | Bottle for \$80