



BARKING DOG

ALE HOUSE

STARTERS

SALMON BRUSCHETTA | 12.5

Alaskan salmon, herbed salmon cream cheese on grilled baguette slices, red onions, capers, lemon

MUSHROOM RISOTTO | 8

rich, creamy risotto with sauteed crimini mushrooms and parmesan

CHIPS, SALSA + GUACAMOLE | 6.5

all house made

CHICKEN QUESADILLA | 12.5

grilled flour tortilla, 5 cheese blend, roasted chicken served with sour cream and our chipotle corn salsa

BLACK BEAN NACHOS | 11.5

tortilla chips, 5-cheese blend, black beans, sour cream, side of house-made salsa

+CHILI 2 +CHICKEN 3 +PORK VERDE 3

CHICKEN TENDERS + FRIES | 10.5

served with ranch dipping sauce

SOUP OF THE DAY | 4/6

fresh daily made soup

HOUSE-MADE CHILI | 5/7.5

chipotle cream, green onion, cheese

CB'S NUTS | 4

locally owned and roasted peanuts

MEDITERRANEAN PLATE | 11.5

flatbread, Thessaloniki feta, housemade hummus & tzatziki, balsamic cherry tomatoes and pepperoncini peppers

+CHICKEN 3

SIDE O' VEGGIES | 4.5

carrot, celery, cucumbers, bell peppers, ranch or bleu cheese

MOZZARELLA STIX | 8

fresh mozzarella breaded in italian seasonings and flash fried, served with marinara and fresh basil

SALADS

QUINOA & KALE | 11

red quinoa, fine chopped kale, arugula, fresh grapefruit, oranges, goat cheese, pickled onions, in a lemon-ginger vinaigrette

+ CHICKEN | 3 + BLACKENED COD | 5

+ APPLEWOOD BACON | 2 + PORK VERDE | 4

PDX CAESAR | 10

fine chopped kale and romaine, tossed in an authentic anchovy-garlic vinaigrette with herbed croutons and parmesan

+ BLACKENED SALMON | 6 + CHICKEN | 3

+ FRIED TOFU | 5

SANDWICHES

*ALL BURGERS COME WITH WAFFLE FRIES

FRENCH DIP | 13.5

roasted beef, melted swiss, rosemary au jus, horseradish cream on the side, soft French roll

FALAFEL | 13.5

house made falafel, lettuce, diced tomatoes, hummus, Thessaloniki feta, tzatziki, flatbread

BD CLUB | 13

tender sliced chicken breast, prosciutto, black forest ham, blackberry cream cheese, arugula on a toasted hoagie

(SWAP FOR APPLEWOOD BACON, NO CHARGE)

SWEET POTATO FRIES +2 | TOFU FRIES +2.5
SIDE SALAD +2.5 | SOUP/CHILI +2 | FRESH FRUIT
+2.5 | VEGGIES +2 | CHEESE +1 | PORKBELLY +3
GLUTEN FREE BREAD +2.5
WHISKEY-MAPLE BRAISED PORK BELLY +3
SUB GARDEN BURGER OR CHICKEN +0

BURGERS

*ALL BURGERS COME WITH WAFFLE FRIES

ALEHOUSE BURGER | 13.5

½ lb NW all natural Angus Beef, cheddar, lettuce, pickles, onion on brioche

TOMATO ON REQUEST | +BACON 2 | +AVOCADO 1.5

LAMB SLIDERS | 12

two 3oz fresh ground lamb burgers with garlic, herbs, tzatziki, feta, lettuce, onion, tomato on Hawaiian rolls

+ EXTRA SLIDER | 5

WAY 'GUCCI' BURGER | 14.5

6oz Snake River Farms Wagyu ground beef with Alpine white cheddar, tomato-bacon marmalade and roasted garlic aioli, served with duck fat fries

+ WHISKY-MAPLE BRAISED PORK BELLY | 3

+ APPLEWOOD BACON | 2

BLACKBEAN BURGER | 11.5

jack cheese, jalapeno mayo, guacamole, on toasted brioche

BARKING COBB | 16

chopped romaine, marinated chicken, applewood bacon, tomatoes, Maytag blue cheese crumbles, hard boiled egg, sliced avocado with choice of creamy avocado or blue cheese dressing

SUB FETA FOR +1

SOUTHWEST SALAD | 14

chopped romaine, shredded cheddar, chipotle corn and black bean salsa, tortilla chips, pork verde

(SUB GRILLED CHICKEN FOR FREE)

FRIES WAFFLE | 5.25 SWEET POTATO | 6.25 FRIED PICKLES | 7.5 TATER TOTS | 5 TOFU FRIES | 7.25
CHILI CHEESE FRIES | 7.25 HAND CUT FRIES | 6.5 FINISHED WITH GARLIC-PARMESAN OR DUCK FAT

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

HOUSE FAVORITES

FISH + CHIPS | 14.75

3 pieces of line caught Alaskan cod, hand dipped in IPA beer batter, waffle fries, cole slaw, side of tartar **LUNCH SIZE 12**

PORK VERDE | 14.5

roasted pulled pork, black beans, Spanish rice, fresh guacamole, flour tortillas, side of house-made salsa

SKILLET MAC | 11

5 melty cheeses over elbow macaroni in a hot skillet topped with whisky-maple braised pork belly. Yum.

SWAP FOR BACON OR GRILLED CHICKEN | NO CHARGE

GRILLED SALMON + RISOTTO | 17

grilled Alaskan salmon, blackberry chutney, parmesan risotto and sauteed vegetables

DUCK CASSOULET | 15

roasted duck, Italian sausage and whisky braised pork belly simmered with cannellini beans in a cast iron skillet, served with sauteed vegetables

SALMON BOWL | 17

seared Alaskan salmon on a bed of seasoned rice, black beans, tomato, fresh arugula, pickled onions, avocado, spicy green verde sauce, served with grilled baguette

PIZZA

GLUTEN FREE CRUST +2.5

CHEESE | 12

marinara, mozzarella

CLASSIC PEPPERONI | 15

marinara, pepperoni, mozzarella

MEAT LOVERS | 16

marinara, pepperoni, prosciutto, fennel sausage, mozzarella

GREEN MARGARITA | 15

pesto base, fresh mozzarella, tomato, fresh basil

BBQ CHICKEN | 15

BBQ sauce, roasted chicken, red onions, fresh cilantro

HUNTER GATHERER | 18

olive oil base, goat cheese, roasted duck, crimini mushrooms, fresh arugula

SICILIAN PIZZA | 16

olive oil base, mozzarella, prosciutto, grape tomato, drizzled with a balsamic reduction, parmesan

CREATE YOUR OWN

SAUCE, CHEESE, 3 TOPPINGS | 16

SAUCE OPTIONS

marinara, pesto, olive oil or ranch

MEAT TOPPINGS

pepperoni, prosciutto, roasted duck, chicken, applewood bacon, fennel sausage, black forest ham, pork belly

VEGGIES

mushroom, diced tomato, grape tomato, onion (raw or grilled), fresh garlic, tofu, fresh or pickled jalapeno, black olive, arugula, spinach, fresh basil, pineapple, bell peppers, pickled onions

CHEESES

maytag Bleu cheese crumbles, Thessalonika feta, buffalo mozzarella, 5-cheese blend, goat cheese

DAILY SPECIALS

Check out our Chalkboard for the fresh daily specials. Available while they last

WHITE WINE

HOUSE WHITE

6.5

BENVOLIO

PINOT GRIS | 7.5/28

KJ VINTER'S RESERVE

CHARDONNAY | 8.5/32

MURPHY GOODE

SAUVIGNON BLANC | 8/30

BENVOLIO

PROSECCO | 6/28

RED WINE

HOUSE RED

6.5

KJ VINTNER'S RESERVE

PINOT NOIR | 9/34

MURPHY GOODE

CABERNET SAUVIGNON | 7.5/28

EDMEADS

ZINFANDEL | 9.25/35

CAPTAIN'S LIST AVAILABLE

COCKTAILS

BD MANHATTAN | 9

House Infused Oak & Vanilla Whisky, Amaro, Black Walnut Bitters. Stirred.

AVIATION | 10

Aviation Gin, Creme de Violette, Luxardo Maraschino, Lemon Juice. Stirred.

BOULEVARD IPA | 9

Bulleit Bourbon, Amaro, Sweet Vermouth, IPA foam. Rocks

KETEL MULE | 9

Ketel One, limes, Bundaberg Ginger Beer. Rocks

TORONTO | 9.5

Bulleit Rye, Fernet, Orange Bitters, Simple Syrup. Italian Cherry. Shaken.



A LOCAL WATERING HOLE SINCE 1933!

Offering a great selection of northwest brews, tasty food, and fun lovin' neighborhood vibe.

****CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.**