



BARKING DOG ALE HOUSE

BRUNCH MENU

MEAT chicken-apple, fennel sausage patties, black forest ham, applewood bacon, pork belly

BREAD English muffin, rustic Italian, 9 grain wheat, baguette (**GLUTEN FREE +2.5**)

FRESH PASTRY fresh made daily, changes weekly **+.75**

CLASSICS

2 EGGS YOUR WAY | 8

any style with country potatoes and choice of toast (gluten free available)

'SLAM IT' WITH ONE BUTTERMILK PANCAKE +2

ADD ANY MEAT +3

PANCAKES | 7

3 large buttermilk pancakes served with fruit

ADD AN EGG +2

ADD ANY MEAT +3

BENEDICTS

2 MEDIUM POACHED EGGS OVER TOASTED ENGLISH MUFFIN WITH HOUSEMADE HOLLANDAISE SAUCE. SERVED WITH COUNTRY POTATOES

PORK BELLY BENE | 13.5

whisky-maple braised pork belly

SUB COUNTRY HAM +NO CHARGE

BALLARD BENE | 15.5

bacon, avocado, spinach, tomato

SALMON BENE | 16.5

grilled Alaskan salmon, dill cream cheese, tomato

DUNGENESS CRAB BENE | 17

Dungeness crab over tomato and arugula

BRUNCH DRINKS

MIMOSAS

6.5 GLASS/ 19.5 CARAFE

champagne with your choice of juice

BLOODY MARY | 7.5

special house made mix spiced with horseradish and peppers, garnished with celery, olives, lime

HERKIMER COFFEE | 3

roasted a 1/2 mile away (bottomless)

+5 BAILEY'S, KAHLUA OR GRIND

BEER & WINE

ask your server for today's selection

SCRAMBLES

SERVED WITH BREAKFAST POTATOES, MAKE EITHER A BURRITO

AVOCADO | 14

country ham, grilled mushrooms, tomatoes topped with fresh avocado and a cilantro cream. **DUNGENESS CRAB +6**

GARDEN | 12.5

basil, spinach, seasonal greens, bell peppers, mushrooms, onions, garlic, tomatoes and cheddar. (**TOFU +2**)

FAVORITES

AVOCADO TOAST W/ DUNGENESS CRAB | 16.5

rustic Italian toast with avocado, NW Dungeness crab and an over medium egg, served with a small arugula salad

CORNED BEEF HASH | 13.5

Better Meat's corned brisket, braised in house, mixed with tiny diced potatoes and herbs in a skillet with 2 eggs your way and grilled rustic Italian bread

CHORIZO SKILLET | 13.5

black beans, Spanish rice, pico de gallo, fresh arugula and avocado with 2 eggs your way, spicy house made chorizo and jalapeño aioli

SUB PORK BELLY OR FENNEL SAUSAGE | FREE

BRUNCH BURGER | 14

6 oz fennel sausage patty, bacon, white cheddar, over easy egg, tomato-bacon marmalade, served with tator tots

ADD PORK BELLY +3

BREAKFAST BURRITO | 12.5

flour tortilla filled with scrambled eggs, bacon, cheddar cheese, black beans and breakfast potatoes with verde salsa on top and sour cream on the side

ADD AVOCADO +2.5 ADD ANY MEAT +3

FARMERS BOWL | 12

roasted vegetables, breakfast potatoes, toasted farro, baby spinach, arugula, tomatoes, avocado, 2 poached eggs and a little hollandaise sauce

ADD PORK BELLY +3 ADD SAUTÉED PRAWNS +4.5

BRIOCHE FRENCH TOAST | 13

thick cut brioche dipped in a nutmeg, orange zest and Grand Marnier batter, grilled and topped with our macadamia nut-maple butter. 2 eggs your way

+ 3 FENNEL SAUSAGE +3 APPLEWOOD BACON

KIDS BRUNCH

KIDS SLAM | 7

3 silver dollar pancakes, a scrambled egg, some bacon, ham or sausage

BLUEBERRIES +1

KIDS PANCAKES | 6

silver dollar pancakes with seasonal fruit

BLUEBERRIES +1

SIDE ORDERS APPLEWOOD SMOKED BACON +3 | FENNEL SAUSAGE PATTY +3 | SLICE OF HAM +3 | CHICKEN-APPLE SAUSAGE LINK +3 | BLACK BEANS +2.75 | SIDE OF FRUIT +3 | FRESH GUACAMOLE +3.5 | SIDE OF TOAST +1.5 | FRESH AVOCADO +2.5 | 2 EGGS +3 | WHISKY-MAPLE PORK BELLY +3

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



BARKING DOG ALE HOUSE

LUNCH MENU

APPETIZERS

LAMB SLIDERS | 13.75

fresh ground local lamb mixed with garlic and herbs served with house made tzatziki, crumbled feta, lettuce and heirloom tomatoes on (3) toasted Hawaiian rolls

CHIPS, SALSA + GUACAMOLE | 8.5

all house made

CHICKEN QUESADILLA | 13.5

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

SUB STEAK +2

BLACK BEAN NACHOS | 13.5

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

CHILI +2 CHICKEN +3 STEAK +4

CHICKEN TENDERS + FRIES | 11.5

served with ranch dipping sauce

SOUP OF THE DAY | 4.5/6.5

fresh daily made soup

HOUSE-MADE CHILI | 5.5/8

chipotle cream, green onion, cheese

CB'S NUTS | 5

locally owned and roasted peanuts

MEDITERRANEAN PLATE | 13

feta, Kalamata olives, hummus, yogurt cucumber salad, tzatziki, warm flatbread CHICKEN +3

SIDE O' VEGGIES | 5

carrot, celery, cucumbers, bell peppers, ranch or bleu cheese or side warm veggies, sauteed in butter and garlic

AVO-COD-O TACOS | 11

(3) tacos with blackened Alaskan cod, cabbage slaw, fresh avocado & Sriracha aioli

PORK VERDE TACOS | 8.5

(3) corn tortillas stuffed with slow roasted pork and tomatillos, topped with pickled onions, black bean and corn salsa, cilantro and cotija

AVOCADO +2.5

SALADS & BOWLS

BEET & PISTACHIO SALAD | 12

roasted red beets, crumbled goat cheese, pickled onions, tomatoes & candied orange hearts over baby spinach tossed with toasted red quinoa with toasted pistachios in tossed in a beet balsamic vinaigrette

GRILLED CHICKEN +3

TEQUILA SHRIMP | 16.25

tequila-lime sautéed Gulf prawns with a mango-jalapeno salsa on a bed of crisp romaine and mixed greens in a tequila-lime vinaigrette, with roasted corn and black beans, fried garbanzo beans, cotija cheese with a grilled flour tortilla and fresh avocado

SOUTHWEST STEAK BOWL | 17

chipotle dry rubbed 7+oz tender petit filet, cilantro pesto, arugula and baby spinach, roasted corn and black bean salsa, cilantro rice, spicy toasted pepitas, avocado, cotija cheese, tortilla chips, creamy cilantro-lime vinaigrette

SANDOS + BURGERS

ALL SANDWICHES COME WITH HAND CUT FRIES, WAFFLE FRIES +1

FRENCH DIP | 15.5

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

FALAFEL | 14.5

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

THE REUBEN | 14.5

corned brisket braised in house, pickled red cabbage, Swiss, thick-cut marbled rye. 1000 isle on the side

SECHLT SALMON | 15

grilled sockeye salmon, mango-jalapeno slaw, guacamole, tomatoes, arugula on a brioche bun

HOT BIRD | 14.5

blackened chicken breast, spicy coppa, pepper jack cheese, fresh avocado, tomatoes, arugula and a jalapeño aioli on toasted brioche

WHISKEY MAPLE PORK BELLY +3 APPLEWOOD BACON +2

ALEHOUSE BURGER | 15

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

TOMATO ON REQUEST | BACON +2 | AVOCADO +2.5

QUINOA BURGER | 13.5

house made white bean and quinoa patty, melting provolone, caramelized onions, house made hummus and arugula on a toasted brioche

served with hand cut fries AVOCADO +2.5

TOFU FRIES +2

*sweet potato fries +2 | tofu fries +2
side salad +2.5 | soup/chili +2 | fresh fruit +2.5
veggies +2 | cheese +1 | gluten free bread +2.5
avocado +2.5 | whiskey braised pork belly +3
sub chicken +0*

HOUSE FAVORITE

FISH + CHIPS | 16

3 pieces of line caught Alaskan cod, hand dipped in IPA beer batter, waffle fries, cole slaw, side of tartar LUNCH SIZE | 13

BARKING COBB | 16.50

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

SUB FETA +1

KALE CAESAR | 7 HALF // 11 FULL

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

GRILLED CHICKEN +3 | BLACKENED WILD SOCKEYE +6

SAUTEED PRAWNS +4.5 | ANCHOVIES +1

B.Y.O. BOWL | 13

toasted red quinoa, arugula, grilled vegetables, fried garbanzo beans, cucumbers, radishes and pickled carrots w/ a lemon-dill vinaigrette

TOFU AND FALAFEL +2.5 | CHICKEN +3

GRILLED SALMON W/DILL BUTTER +6

GARLIC SAUTEÉD PRAWNS +4.5

FRIES

WAFFLE 6 | SWEET POTATO 6.50 | TATER TOTS 5 | TOFU FRIES 7.50

CHILI CHEESE FRIES 7.25 | HAND CUT FRIES 5.5 | PICKLE FRIES 7.75

STADIUM FRIES HAND CUT FRIES FINISHED WITH GARLIC & PARMESAN 6.5

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