



# BARKING DOG ALE HOUSE

## STARTERS

### KONA AHI SLIDERS | 13.5

(3) seared Ahi with a Hawaiian style dry coffee-chili rub, arugula, soy-ginger aioli on 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 +3.5 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 | 13.5

feta, Kalamata olives, hummus, yogurt cucumber salad, tzatziki, warm flatbread **CHICKEN +3.5**

### 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

### AHI STREET TACOS | 12.5

(3) corn tortilla tacos filled with our dry chili rubbed ahi, mango salsa, sliced jicama, cilantro crema over pineapple slaw

**AVOCADO +2.5**

## SALADS

### THE LOUIE | 17.75

chilled fresh Dungeness crab, grilled herb encrusted Mahi, Gulf prawns over fine chopped romaine and mixed greens tossed in a tarragon vinaigrette or 1000 isle dressing with asparagus, black olives, tomatoes and hard boiled egg

**FRESH AVOCADO +2.5 SUB SOCKEYE +2**

### BLACKBERRY SOCKEYE SALAD | 16.5

grilled wild Sockeye salmon over a bed of arugula and spinach, pickled red onions, grape tomatoes, blackberries, blueberries and feta tossed in a blackberry vinaigrette

**SUB SAUTEED GULF PRAWNS +0**

## SANDWICHES

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

### FRENCH DIP | 15.5

house roasted top round, 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 | 15

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

### SECHLT SALMON | 15

grilled sockeye salmon fillet, mango salsa, pineapple slaw, fresh avocado, tomatoes and arugula on a brioche bun

### SO CAL CHICKEN SANDO | 14.5

grilled chicken breast, topped with prosciutto, provolone cheese, tomatoes, arugula, basil pesto and fresh avocado on a butter toasted brioche bun

**WHISKEY MAPLE PORK BELLY +3 APPLEWOOD BACON +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*

## BURGERS

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

### ALEHOUSE BURGER | 15

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

**TOMATO ON REQUEST | BACON +2 | AVOCADO +2.5**

### WAY 'GUCCI' | 17

7oz Snake River Farms Wagyu ground beef with peach-bacon jam, Alpine white cheddar, IPA caramelized onions, arugula, applewood bacon and avocado on toasted brioche

**WHISKEY MAPLE PORK BELLY +3 SAUTEED MUSHROOMS +1**

### 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**

### BARKING COBB | 16.5

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 | 7.5 HALF / 11.5 FULL

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

**GRILLED CHICKEN +3.5 | BLACKENED WILD SOCKEYE +6.5  
SAUTEED PRAWNS +5 | ANCHOVIES +1**

## FRIES

WAFFLE 6.5 | SWEET POTATO 7 | TATER TOTS 5.5 | TOFU 7.5  
CHILI CHEESE FRIES 7.25 | HAND CUT 6 | PICKLE 8  
STADIUM HAND CUT FRIES FINISHED WITH GARLIC & PARMESAN 6.5

\*\*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 AND BOWLS

## STEAK AND FRIES | 17.75

grilled 7+oz baseball cut prime top sirloin, aged 30 days, topped with an IPA steak butter, served with hand cut fries tossed in garlic and parmesan **GARLIC SAUTÉÉD PRAWNS +5**

## SOUTHWEST STEAK BOWL | 17.5

chipotle dry rubbed 7+oz tender petit filet, cilantro pesto, over a bed of arugula and baby spinach, roasted corn and black bean salsa, cilantro rice, topped with spicy toasted pepitas, avocado, cojita cheese, tortilla chips, in a creamy cilantro-lime vinaigrette

**CHICKEN -3 | SAUTEED PRAWNS OR GRILLED SALMON +0**

## SKILLET MAHI MAHI | 15.5

herb encrusted mahi mahi, mango salsa, fresh jalapenos, black beans, rice, fresh avocado, and pineapple slaw, with grilled flour tortillas

## SPINACH 'N SAGE RAVIOLI | 12.5

Cucina Fresca ricotta and mozzarella stuffed spinach ravioli in browned butter and fresh sage, tossed with wilted spinach, cherry tomatoes and shaved parmesan

**GRILLED CHICKEN +3.5 | BLACKENED WILD SOCKEYE +6.5  
SAUTEED PRAWNS +5 | DUNGENESS CRAB +6.5**

# PIZZA

GLUTEN FREE CRUST +2.5

## CHEESE | 14

marinara, mozzarella

## CLASSIC PEPPERONI | 16

marinara, pepperoni, mozzarella

## MEAT LOVERS | 17.5

marinara, pepperoni, prosciutto, fennel sausage, mozzarella

## GREEN MARGARITA | 17

pesto base, fresh mozzarella, tomato, fresh basil

## THE NUTTY PEAR | 15

olive oil based, toasted walnuts, shaved d'anjou pears, crumbled blue cheese, fresh arugula and a balsamic drizzle

**GRILLED CHICKEN +2 FENNEL SAUSAGE +2**

## SICILIAN PIZZA | 17

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

## 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**

## 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 +3.5 | AVOCADO +2.5**

**GRILLED SALMON W/DILL BUTTER +6.5**

**GARLIC SAUTEÉD PRAWNS +5**

## ALOHA BOWL | 15.75

sesame encrusted Ahi over toasted coconut rice, grilled pineapple, mango salsa, sliced radishes, cucumbers, pickled onions, crispy wontons, over arugula and spinach with a soy-cilantro vinaigrette

## MOJO PORK BOWL | 16.5

grilled slow roasted pulled pork in a Mojo marionette (herb-citrus marinade) with grilled pineapple and fresh avocado on a bed of arugula with a mango salsa, sliced jicama, fried plantain, Caribbean black beans 'n rice, cotija cheese, cucumber, radish and tomatoes in an orange vinaigrette

**FETA +1 SUB SAUTEÉD PRAWNS +3**

# CREATE YOUR OWN

**SAUCE, CHEESE, 3 TOPPINGS | 16.5**

## SAUCE OPTIONS

marinara, pesto, olive oil or ranch

## MEAT TOPPINGS

pepperoni, prosciutto, chicken, applewood bacon, fennel sausage, black forest ham, pork belly, garlic sauteed prawns

## 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

7

### BENVOLIO

PINOT GRIS | 8/30

### KJ VINTER'S RESERVE

CHARDONNAY | 10/38

### MURPHY GOODE

SAUVIGNON BLANC | 9/34

## COCKTAILS

### BARREL AGED MANHATTAN | 11

Bulleit, Antica Vermouth, Walnut Bitters, Whisky Cherry. Up

### BARREL AGED GIN OLD FASHIONED | 11

Hendrick's Gin, Antica Vermouth, Barrel Aged Bitters, Whiskey Cherry. 1 Big Rock

### HOT PALOMA | 11

Hornitos, Grapefruit Pamplemousse, Firewater Bitters, Sours. Rocks

### RYE LEMONADE | 10

Bulleit Rye, Antica Vermouth, Barrel Aged Bitters, Fresh Lemonade. Rocks

### SANGRIA | 10

Metaxa Brandy, Allspice Dram, Peach Schnapps, Orange and Pineapple Juice, Blackberries. KJ Pinot Noir. Orange. Rocks.

## RED WINE

### HOUSE RED

7

### KJ VINTNER'S RESERVE

PINOT NOIR | 10/38

### MURPHY GOODE

CABERNET SAUVIGNON | 9/34

### TERRAZAS

MALBEC | 8/30



**A LOCAL WATERING HOLE SINCE 1933!**

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

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