



# BARKING DOG ALE HOUSE

## STARTERS

### TURKEY SLIDERS | 12

3 organic ground turkey patties made with herbs and caramelized onions topped with arugula, melting provolone and maple garlic aioli on Hawaiian rolls

### CHIPS, SALSA + GUACAMOLE | 8.5

all house made

### CHICKEN QUESADILLA | 13

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

### BLACK BEAN NACHOS | 13

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

CHILI +2 CHICKEN +3

### CHICKEN TENDERS + FRIES | 11

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 | 12.5

warm flatbread, feta, Kalamata olives, hummus, marinated grilled vegetables, tzatziki **CHICKEN +3**

### SIDE O' VEGGIES | 5

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

### AVOCADO PRAWN TACOS | 11.5

(3) mini corn tortillas filled with sliced avocado, sauteed prawns, mango-jalapeno slaw and cotija cheese

## SALADS & BOWLS

### QUINOA & KALE | 13.25

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

### PDX CAESAR WITH SALMON | 17

fine chopped kale and romaine, tossed in an authentic anchovy-garlic vinaigrette with herbed croutons and parmesan, topped with blackened salmon **CHICKEN -3 | FRIED TOFU -3.5**

### SOUTHWEST STEAK BOWL | 17

chipotle dry rubbed 7+oz prime top sirloin, cilantro pesto, over a bed of arugula and baby spinach, roasted corn and black bean salsa, cilantro rice, topped with spicy toasted pepitas, avocado, cotija cheese, tortilla chips, in a creamy cilantro-lime vinaigrette **CHICKEN -3**

## SANDWICHES

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

### FRENCH DIP | 15

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

### FALAFEL | 14

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

### THE REUBEN | 13.75

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

### SECHLT SALMON | 14.5

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

### HOT BIRD | 13.50

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

PORK BELLY +2.5 BACON +2

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

## BURGERS

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

### ALEHOUSE BURGER | 14.75

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

TOMATO ON REQUEST | BACON +2 | AVOCADO +2.5

### WAY 'GUCCI' BURGER | 16.5

6 oz Snake River Farms Wagyu ground beef with tomato-bacon jam, IPA-white cheddar sauce, frizzled onions and maple glazed bacon on toasted brioche

WHISKY-MAPLE PORK BELLY +3

AVOCADO +2.5

### BLACKBEAN BURGER | 12

jack cheese, jalapeno mayo, guacamole, on toasted brioche

### BARKING COBB | 16.50

chopped romaine, marinated chicken, applewood bacon, tomatoes, Maytag blue cheese crumbles, hard boiled egg, sliced

avocado with choice of creamy avocado or bleu cheese dressing

SUB FETA +1

### PRAWN & AVOCADO | 16.75

grilled gulf prawns and avocado over a bed of spinach and arugula with tomato, pickled red onion and hard boiled egg with an avocado cream dressing

(SUB GRILLED CHICKEN FOR FREE)

### BYO BOWL | 12.50

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

AVOCADO +2.5 | TOFU AND FALAFEL +2.50 | GRILLED SALMON W/ DILL BUTTER +6 | CHICKEN +3 | GARLIC SAUTEED PRAWNS +4.5 | LONG GRAIN & CILANTRO RICE OR TOASTED FARRO +1.5

## 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 BEER BELLY CHEESE FRIES HAND CUT FRIES  
SMOTHERED WITH IPA WHITE CHEDDAR SAUCE WHISKEY BRAISED PORK BELLY 8.5

\*\*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

## STEAK AND FRIES | 17.5

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 SAUTÉED PRAWNS +4.5**

## BLACKBERRY SALMON | 16.75

pan seared Wild Sockeye salmon topped with a blackberry chutney over a hot skillet of couscous with herbs, carrots and celery, served with sautéed vegetables on the side

## SKILLET MAC | 13.75

5 melty cheeses and fresh herbs folded into macaroni topped with our house braised whiskey-maple pork belly served au gratin in a piping hot skillet

## SEAFOOD ROTINI | 16.25

sautéed cod, Wild Sockeye salmon and Gulf prawns in a bed of rotini pasta finished with white wine, garlic, butter, cherry tomatoes and fresh spinach

## 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**

# PIZZA

GLUTEN FREE CRUST +2.5

## CHEESE | 13

marinara, mozzarella

## CLASSIC PEPPERONI | 15.50

marinara, pepperoni, mozzarella

## MEAT LOVERS | 17

marinara, pepperoni, prosciutto, fennel sausage, mozzarella

## GREEN MARGARITA | 16.5

pesto base, fresh mozzarella, tomato, fresh basil

## FUN GUY | 17

olive oil base, portobello and crimini mushrooms, goat and mozzarella cheeses, fresh arugula and balsamic reduction

## SICILIAN PIZZA | 16.5

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

# 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 sautéed 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

6.75

### BENVOLIO

PINOT GRIS | 7.75/29

### KJ VINTER'S RESERVE

CHARDONNAY | 8.75/33

### MURPHY GOODE

SAUVIGNON BLANC | 8.25/31

### BENVOLIO

PROSECCO | 6.5/29

## COCKTAILS

### BARREL AGED MANHATTAN | 11

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

### BARREL AGED RYE MUSTACHE | 10

Bulleit Rye, Cynar, Averna Amaro, Barrel Aged Bitters. Whiskey Cherry. Rocks

### HOT PALOMA | 10

Hornitos, Grapefruit Pamplemousse, Firewater Bitters, Sours. Rocks

### EYE OF THE TIGER | 11

Ketel One Vodka, Aperol, Green Chartreuse, Sours. Orange Zest. Up

### SMOKED CORPSE REVIVER #2 | 11

Smoked Juniper Infused Aviation Gin, Cointreau, Lillet, Absinthe, Lemon. Up

## RED WINE

### HOUSE RED

6.75

### KJ VINTNER'S RESERVE

PINOT NOIR | 9.25/35

### MURPHY GOODE

CABERNET SAUVIGNON | 7.75/29

### EDMEADS

ZINFANDEL | 9.5/36

CAPTAIN'S LIST AVAILABLE



**A LOCAL WATERING HOLE SINCE 1933!**

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

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