



BARKING DOG ALE HOUSE

STARTERS

IPA PORK N' PORK SLIDERS | 11.75
3 Bodhizafa IPA braised pulled pork shoulder sliders, bourbon BBQ caramelized onions, melted Swiss cheese, a slice of whiskey-maple braised pork belly on sweet Hawaiian rolls

CHIPS, SALSA + GUACAMOLE | 8.5
all house made

CHICKEN QUESADILLA | 12.75
grilled flour tortilla, 5 cheese blend, roasted chicken served with sour cream and our chipotle corn salsa

BLACK BEAN NACHOS | 12
tortilla chips, 5-cheese blend, black beans, sour cream, black olives, side of house-made salsa
CHILI +2 CHICKEN OR 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 | 4.5
locally owned and roasted peanuts

MEDITERRANEAN PLATE | 12.5
warm flatbread, feta, Kalamata olives, hummus, marinated grilled vegetables **CHICKEN +3**

SIDE O' VEGGIES | 4.5
carrot, celery, cucumbers, bell peppers, ranch or bleu cheese or side warm veggies, sauteed in butter and garlic

AVOCADO PRAWN TACOS | 11
(3) mini corn tortillas filled with sliced avocado, sauteed prawns, mango-jalapeno slaw, and feta

SALADS

QUINOA & KALE | 12.75
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 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

DUCK CONFIT | 15.75
crispy braised duck and applewood bacon over spinach and romaine, with grilled orange, parmesan cheese, toasted farro and a soft boiled egg in a roasted shallot vinaigrette

SANDWICHES

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

FRENCH DIP | 14.25
roasted beef, melted swiss, rosemary au jus, horseradish cream on the side, soft French roll

FALAFEL | 13.75
house made falafel, lettuce, diced tomatoes, hummus, Thessaloniki feta, tzatziki, flatbread

THE REUBEN | 13.25
corned brisket, braised in house, pickled red cabbage, Swiss, thick-cut marbled rye. 1000 isle on the side

SECHLT SALMON | 14
grilled sockeye salmon, mango-jalapeno slaw, guacamole, tomatoes, arugula on a brioche bun

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 | SUB PEA RISOTTO +1
WHISKEY BRAISED PORK BELLY +3
SUB CHICKEN +0

BURGERS

*ALL BURGERS COME WITH WAFFLE FRIES

ALEHOUSE BURGER | 14.25
½ lb NW all natural Angus Beef, cheddar, lettuce, pickles, onion on brioche
TOMATO ON REQUEST | BACON +2 | AVOCADO +2

LAMB SLIDERS | 13
two 3oz fresh ground lamb burgers with garlic, herbs, tzatziki, feta, lettuce, onion, tomato on Hawaiian rolls **EXTRA SLIDER +5**

WAY 'GUCCI' BURGER | 15.75
6 oz Snake River Farms Wagyu ground beef with Alpine white cheddar, tomato-bacon marmalade and roasted garlic aioli, served with hand cut fries

WHISKY BRAISED PORK BELLY +3
APPLEWOOD BACON +2

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**)

CHOP CHOP | 14.25
tender poached chicken, fine chopped romaine, salami, provolone, black olives, garbanzo beans, tomatoes with an Italian vinaigrette

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
NW DUCK POUTINE FRESH MOZZARELLA, WHITE CHEDDAR, PULLED DUCK AND GRAVY 8.5
STADIUM FRIES 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

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**

PORK VERDE | 14.75

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

FISH + CHIPS | 15.5

3 pieces of line caught Alaskan cod, hand dipped in IPA beer batter, waffle fries, cole slaw, side of tartar **LUNCH SIZE 12.5**

DUCK CASSOULET | 15.75

slow braised duck, toasted fennel sausage, whiskey-maple pork belly over herb infused cannellini beans in a skillet, served au gratin with sauteed vegetables

SKILLET MAC | 13.75

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

PEACH SALMON 'N RISOTTO | 17.5

pan seared salmon over an English pea risotto, topped with a harvest peach chutney and served with garlic-butter sautéed kale and spinach

PESTO PRAWN PENNE (3P'S) | 16.25

gulf prawns seared with olive oil and chili flakes tossed with crushed tomatoes, kalamata olives and pesto over penne pasta, served with grilled rustic bread

BYO BOWL | 12.5

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

AVOCADO +2 | TOFU AND FALAFEL +2.50

GRILLED SALMON W/ DILL BUTTER +6

CHICKEN + 3 | GARLIC SAUTEED PRAWNS +4

PIZZA

GLUTEN FREE CRUST +2.5

CHEESE | 12.50

marinara, mozzarella

CLASSIC PEPPERONI | 15.50

marinara, pepperoni, mozzarella

MEAT LOVERS | 16.50

marinara, pepperoni, prosciutto, fennel sausage, mozzarella

GREEN MARGARITA | 16

pesto base, fresh mozzarella, tomato, fresh basil

VIOLET'S | 16

marinara, toasted fennel sausage, pineapple, black olives, crimini mushrooms, mozzarella

GREEN FEATHERED PIG | 17

basil pesto, applewood bacon, herb roasted chicken, mozzarella, fresh basil

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, chicken, applewood bacon, fennel sausage, black forest ham, pork belly, garlic sauteed prawns, braised duck

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

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

COCKTAILS

BARREL AGED MANHATTAN | 11

Bulleit, Antica Vermouth, Walnut Bitters. Italian Cherry. Shaken. Up.

BARREL AGED 7 YEAR ITCH | 11

Zaya 12yr Rum, Pure Maple Syrup, Fernet Branca, Antica Vermouth. Orange Zest. Shaken. Up.

AVIATION | 10

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

KETEL MULE | 9

Ketel One Vodka, Limes, Bundaberg Ginger Beer. Rocks

PORCH SWING | 9

Bulleit Rye, Lemons, Vanilla Syrup, Cherry Heering Italian Cherry. Rocks.



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.**