



# BARKING DOG ALE HOUSE

## STARTERS

### KONA AHI SLIDERS | 13

(3) seared Ahi with a Hawaiian style dry coffee-chili rub, fresh arugula, soy-ginger aioli on a Hawaiian roll

### AHI POKE | 10

sushi grade Ahi in a pineapple-soy marinade served with avocado, pickled ginger and ginger sea salt chips

### 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

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

## 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

### SO CAL CHICKEN SANDO | 14

grilled chicken breast, topped with prosciutto, provolone cheese, tomatoes, arugula, sun dried tomato pesto and fresh avocado on toasted brioche

WHISKEY MAPLE PORK BELLY +2.5 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 | crisp risotto cake +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

### 'GUCCI' BOURBON BLUE | 16

7oz Snake River Farms Wagyu ground beef topped with bacon-fig jam, melting blue cheese, bourbon braised onions and rosemary aioli on a toasted potato roll, served with house cut blue cheese fries

WHISKY-MAPLE PORK BELLY +3 AVOCADO +2.5

TOMATO (NO CHARGE)

### QUINOA BURGER | 13

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**

## 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**

### PESTO SALMON | 16.75

pan seared wild sockeye salmon topped with basil pesto and cherry tomatoes in a hot skillet over a crispy risotto cake, served with sautéed vegetables

### SKILLET CRAB MAC | 16.75

5 melty cheeses and fresh herbs folded into macaroni topped with fresh Dungeness crab, served au gratin in a piping hot skillet

**SUB WHISKEY-MAPLE BRAISED PORK BELLY -3**

### 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**

## 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*

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

# SALADS & BOWLS

**SOUTHWEST STEAK BOWL | 17**  
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**

**PDX CAESAR WITH SALMON | 17**  
fine chopped kale and romaine, tossed in authentic anchovy-garlic vinaigrette with herbed croutons and parmesan, topped with blackened salmon  
**CHICKEN -3**  
**FRIED TOFU -3.5**

**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**

**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**

**AHI SALAD**  
spinach, arugula, grilled pineapple, pickled red onion and avocado tossed in a cilantro-soy vinaigrette, topped with crispy wonton strips and seared sesame sushi grade Ahi

**ALOHA BOWL | 15.75**  
sesame encrusted Ahi over toasted coconut rice, with grilled pineapple, sliced radish, cucumbers and arugula with a soy-cilantro vinaigrette

**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)**

**B.Y.O. 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 CRISPY RISOTTO CAKE +1**

## 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 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 | 9/34

**MURPHY GOODE**  
SAUVIGNON BLANC | 8.5/32

### 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. 1 rock.

**HOT PALOMA | 10**  
Hornitos, Grapefruit Pamplemousse, Firewater Bitters, Sours. Rocks

**LAST OF THE OAXACANS | 11**  
Union Mezcal, Maraschino Liqueur, Green Chartreuse, Lime Juice. Lime. Up

**RUM NEGRONI | 11**  
Bacardi Rum, Antica Vermouth, Campari, Lemon. Up

### RED WINE

**HOUSE RED**  
7

**KJ VINTNER'S RESERVE**  
PINOT NOIR | 9.5/36

**MURPHY GOODE**  
CABERNET SAUVIGNON | 8/30

**EDMEADS**  
ZINFANDEL | 9.5/36



**A LOCAL WATERING HOLE SINCE 1933!**  
Offering a great selection of northwest brews, tasty food, and fun lovin' neighborhood vibe.

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