



# BARKING DOG ALE HOUSE

## STARTERS

### IPA PORK N PORK SLIDERS | 12

Bodhizafa IPA braised pork shoulder, pulled and topped with bourbon BBQ, caramelized onions, melted Swiss cheese AND a slice of whiskey-maple braised pork belly on sweet (3) 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

### SUB STEAK +2

### BLACK BEAN NACHOS | 13

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

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

### AVO-COD-O TACOS | 10.75

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

### SPICY SHRIMP TACOS | 11.5

(2) tacos filled with ancho chipotle marinated shrimp, butterflied and sautéed with cilantro, lime and olive oil topped with roma tomatoes, mango-jalapeño coleslaw and cotija cheese

### AVOCADO | +2.5

## SALADS

### 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

### THE HUNTER | 15.75

organic Maple Leaf Farms roasted pulled duck over a bed of spinach and mixed greens in a black fig balsamic vinaigrette w/ roasted butternut squash, crispy prosciutto, pickled onions, olive oil herb roasted almonds & a drizzle of our balsamic reduction, served with two toasted crostini topped w/ bacon fig jam & goat cheese

### AVOCADO +2.5

## 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 | 14

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

*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

### WAY 'GUCCI' | 16

6oz Snake River Farms Wagyu ground beef with tomato-bacon jam, Alpine white cheddar, IPA caramelized onions and maple-whiskey braised pork belly on toasted brioche

### WHISKY-MAPLE PORK BELLY +3 AVOCADO +2.5

### 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**

### 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

### BLACKENED PRAWN CAESAR | 16

fine chopped romaine tossed in an authentic anchovy-garlic vinaigrette with herbed croutons and parmesan, topped with blackened Gulf prawns

### SUB GRILLED CHICKEN -3

## 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

DUCK POUTINE HAND-CUT FRIES TOPPED WITH PULLED DUCK, OAXACAN SQUEAKY CHEESE & DUCK CONFIT

\*\*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 SAUTÉÉD PRAWNS +4.5**

## DUCK RAGU | 15.75

house braised Maple Farms duck confit simmered and stewed in a reduced red wine roasted fresh tomato sauce over pappardelle pasta with parmesan and herbs, served with grilled rustic Italian bread

## 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

## SKILLET SALMON | 16.75

pan seared wild sockeye salmon topped with whiskey-butter sauteed mushrooms in a hot skillet over creamy mushroom risotto, 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**

## B.Y.O. BOWL | 13

toasted red quinoa, arugula, grilled vegetables, fried garbanzo beans, cucumbers, radishes and pickled carrots w/ a lemon-dill vinaigrette **CHICKEN +2.5 | +2.5 TOFU AND FALAFEL GRILLED SALMON W/DILL BUTTER +3 | CHICKEN +3 GARLIC SAUTÉÉD PRAWNS +4.5 | WILD RICE +1**

## PORK VERDE | 15.75

slow roasted Carlton Farms pulled pork shoulder over romaine lettuce with a cilantro-lime vinaigrette, black beans, cilantro rice, spicy fried gabanzos, avocado, cotija cheese, grilled flour tortillas, pico de gallo and sour cream **SUB SAUTÉÉD PRAWNS +3**

# 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

## HUNTER & GATHERER | 17

olive oil base, pulled roasted duck, whiskey caramelized onions, crimini mushrooms, goat cheese, mozzarella and fresh arugula, finished with a drizzle of 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 | 10/38

### MURPHY GOODE

SAUVIGNON BLANC | 9/34

### BENVOLIO

PROSECCO | 6.5/29

## 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

### SKYNARD LEMONADE | 10

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

### DRAM IT ALL | 11

Metaxa Brandy, Cointreau, Allspice Dram, Cardamom Bitters. Orange. Up

## RED WINE

### HOUSE RED

7

### KJ VINTNER'S RESERVE

PINOT NOIR | 10/38

### MURPHY GOODE

CABERNET SAUVIGNON | 9/34

### EDMEADS

ZINFANDEL | 9.5/36

### 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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