



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

BEER BELLY CHEESE FRIES | 10

hand cut fries smothered with IPA white cheddar sauce and whiskey braised pork belly

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, cojita 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

BOURBON BLUE WAY'GUCCI' | 16.5

6oz Snake River Farms Wagyu ground beef topped with bacon-fig jam, melting blue cheese, bourbon braised onions and rosemary aioli on toasted brioche, served with house cut blue cheese fries

WHISKY-MAPLE PORK BELLY +3

AVOCADO +2.5

QUINOA BURGER | 12

house made white bean and quinoa patty, melting provolone, caramelized onions, house made hummus and arugula on a toasted brioche served with tofu fries **AVOCADO +2.5**

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 | SUB HERBED COUS COUS +1

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.

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. Whiskey 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

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.

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