



# BARKING DOG

## ALE HOUSE

## STARTERS

### BLACK 'N BLUE SALMON TACOS | 13

(3) flour tortillas stuffed with blackened Alaskan salmon, jalapeno aioli, avocado, house slaw and a Urban Family blueberry sour ale chutney

### KONA AHI SLIDERS | 12.5

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

### CHICKEN TENDERS + FRIES | 12

served with ranch dipping sauce

### ISLAND NACHOS | 13

tortilla chips, 5 cheese blend, Mojo pulled pork, mango-pineapple salsa, pickled onions and jalapeños with avocado

### WINGS OF THE WEEK | 13.5

one pound house smoked wings marinated in a different sauce, served with ranch dressing and celery

## STANDARDS

### FISH + CHIPS | 16.5

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

LUNCH SIZE 13.5

### KALE CAESAR | 8.5 HALF / 14 FULL

fine chopped romaine and kale tossed in an authentic anchovy-garlic vinaigrette with herbed croutons and parmesan

GRILLED CHICKEN +3.5 | SAUTEED PRAWNS +5.5  
ANCHOVIES +1

### CHICKEN CHOP CHOP | 15.5

char grilled pesto chicken breast over fine chopped romaine and arugula topped with fresh mozzarella, provolone, salami, garbanzo beans, cherry tomatoes and toasted pepitas tossed in a white balsamic herb vinaigrette, finished with basil

FRESH AVOCADO +3 | SUB GULF PRAWNS +2.5

## SANDWICHES & BURGERS

ALL SANDWICHES COME WITH HOUSE MADE POTATO CHIPS

GLUTEN FREE BREAD +3 | AVOCADO +3 | SUB CHICKEN +0

### THE REUBEN | 15

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

### FRIED CHICKEN | 14

48 hour brined breast, fried in a buttermilk and herb batter, provolone, tomatoes, pickled onions and coleslaw on a brioche bun with jalapeno aioli

### STEAK SANDO | 16

grilled tender teres major filet, topped with melting provolone and Swiss cheeses, pickled onions, arugula and fresh herb chimichurri on a hoagie roll

### THE CUBAN | 15

slow roasted mojo pork shoulder, whiskey/maple braised pork belly, stone ground mustard and pickles grill pressed on fresh baguette, served with waffle fries

### SECHLT SALMON | 16

grilled Alaskan salmon, mango-pineapple salsa, cole slaw, avocado, tomatoes and arugula on a brioche bun

SUB SIDE SALAD +2.5

### IPA PHILLY CHEESE STEAK | 15.5

grilled, chopped roasted top round, mixed with sautéed peppers, caramelized onions and melting provolone and Swiss, topped with an IPA white cheddar sauce on a hoagie roll served with cheesy waffle fries

WHISKY-MAPLE PORK BELLY +3 | BACON +2

### ALEHOUSE BURGER | 16

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

TOMATO ON REQUEST | BACON +2 | AVOCADO +3

### JALAPEÑO QUINOA BURGER | 14

house made white bean, quinoa patty with jalapeños, melting pepperjack, avocado jalapeño aioli and arugula on a toasted brioche

## FRIES

WAFFLE 7.5 | SWEET POTATO 8 | TOFU 8.5 | HAND CUT 6.5 STADIUM HAND CUT FRIES  
FINISHED WITH GARLIC & PARMESAN 8

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

# BOWLS

## MOJO PORK BOWL | 16

grilled slow roasted pulled pork in a Mojo marionette (herb-citrus marinade) with grilled pineapple and avocado on a bed of arugula with a mango-pineapple salsa, fried plantains, Caribbean black beans 'n rice, cotija cheese, cucumbers, radish and tomatoes in a cilantro-lime vinaigrette

## BANG BANG | 16

thick cut chili hoisin glazed pork belly over a bed of fresh arugula tossed in a soy vinaigrette with toasted sesame soba noodles, Thai spiced green beans, avocado, pickled carrots, radish and scallions topped with toasted sesame seeds

**SUB SPICY TOFU +0**

## ALOHA BOWL | 16.5

sesame encrusted Ahi with toasted coconut rice, grilled pineapple, mango-pineapple salsa, sliced radish, cucumbers, pickled onions and crispy wontons over arugula and spinach with a soy-cilantro vinaigrette

## BUDDHA | 14

kale and spinach tossed in a white balsamic vinaigrette, with toasted quinoa and brown rice, garbanzo beans, roasted beets, cucumbers and radish, topped with fried tofu, finished with toasted pepitas and gorgonzola cheese, grilled pesto bread on the side

**GRILLED SALMON +6.5 | GRILLED CHICKEN +3**

**AVOCADO +3 | +SAUTÉED GULF PRAWNS +5.5**

## SW STEAK BOWL | 17.5

chipotle dry rubbed 7+oz petite shoulder tenderloin topped with herb chimichurri and avocado over a bed of arugula and baby spinach, roasted corn and black bean salsa, cilantro rice, topped with spicy toasted pepitas, cotija cheese and tortilla chips in a cilantro-lime vinaigrette

**CHICKEN -2 | SAUTEED PRAWNS +0**

## MISO SALMON | 17.5

pan seared Alaskan salmon topped with a miso glaze over a bed of miso braised kale and spiced soba noodles in a cilantro-soy vinaigrette with spicy green beans, finished with fresh avocado, pickled carrots, roasted beets and topped with toasted sesame seeds and fried wonton

**GLAZED PORK BELLY +3 | FETA +1**

# PIZZA

GLUTEN FREE CRUST +3

## CHEESE | 15.5

marinara, mozzarella **PEPPERONI +2**

## THE BUTCHER | 18.5

marinara, pepperoni, fennel sausage, prosciutto, black olives & portobello mushrooms

## FLORENTINE CHICKEN | 17.5

olive oil base, grilled chicken, black olives, sun dried tomatoes, artichoke hearts & fresh spinach

## TUSCAN MARGARITA | 17

marinara, fresh mozzarella, tomatoes and fresh basil

# CREATE YOUR OWN

**SAUCE, CHEESE, 3 TOPPINGS | 18.5**

## SAUCE OPTIONS

marinara, pesto, olive oil or ranch

## MEAT TOPPINGS

pepperoni, prosciutto, chicken, applewood bacon, fennel sausage, black forest ham, pork belly

## 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

# KIDS MENU

## CHICKEN TENDERS | 8

### PIZZA!

CHEESE | 7.5

PEPPERONI | 8.5

## KIDS BURGER | 8.5

## SALMON & RICE | 10.5

## FISH N CHIPS | 8.5

EXTRA PIECE | +3

## PASTA

MARINARA | 6.5

BUTTER PARM | 7

MAC+CHEESE | 7.5

# GROWLERS/PINTS | WINE | COCKTAILS

## BEER

GEORGETOWN  
STOUP  
REUBEN'S  
CLOUDBURST

## WINE

KENDALL JACKSON  
MURPHY GOODE  
ROBERT MONDAVI  
BENVOLIO

## COCKTAILS

BRL AGED MANHATTAN  
HOT PALOMA  
BASIL BERRY SMASH  
WHITE SANGRIA