



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.