



# 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

### FALAFEL SLIDERS | 11

(3) sliders with house made falafel, pickled onion, cucumber, tomato, arugula and an herbed yogurt sauce

### 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

### BARKING COBB | 18

chopped romaine, marinated herbed chicken, applewood bacon, cherry tomatoes, Maytag blue cheese crumbles, hard boiled egg, sliced avocado tossed in blue cheese dressing

SAUTEED PRAWNS +5.5 | GRILLED SALMON 6.5

## 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

### SPICY FRIED CHICKEN | 14.5

48 hour brined breast, fried in a buttermilk and herb batter, pepper jack, tomatoes, pickled onions and jalapeño 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

### 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.