



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

IPA PORK 'N PORK SLIDERS | 12.5

3 sliders made with Bodhizafa IPA braised pork shoulder, pulled and topped with bourbon BBQ, caramelized onions, melting provolone cheese AND a slice of whiskey-maple braised pork belly on sweet 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

BEET & PISTACHIO SALAD | 14

roasted red beets, crumbled goat cheese, pickled onions, cherry tomatoes & navel orange hearts over baby spinach and arugula tossed with toasted red quinoa with toasted pistachios in a beet balsamic vinaigrette

SAUTEED GULF PRAWNS +5.5 | GRILLED CHICKEN +3.5

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

SEARING SALMON | 15.5

blackened, seared Alaskan salmon, jalapeño-to-mato-bacon jam, fresh jalapeños, tomato and arugula on a toasted brioche bun

APPLEWOOD BACON +2

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 6 | SWEET POTATO 7 | TOFU 7.5 | 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 maduros, 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 sautéed kale, avocado, pickled carrots, radish and scallions topped with toasted sesame seeds

SUB SPICY TOFU +0

THAI POWER CHICKEN | 16

tender roasted chicken in a tahini yogurt marinade over brown rice, with sesame soy kale, red cabbage, pickled carrots, cucumbers, fresh cilantro and peanuts finished with a tahini drizzle

SUB GRILLED STEAK OR PRAWNS +4

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 | 18

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

HARVEST SALMON | 16.75

maple sage glazed Alaskan salmon over a bed of fresh arugula and kale tossed in a white balsamic vinaigrette, with herb infused crispy red quinoa, warm brown rice allspice roasted local squash, sweet potatoes, fresh avocado, toasted pepitas, goat cheese and served with grilled Italian bread

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
SAGE BERRY SMASH
RYE 'MUSTACHE' OLD FASHIONED