



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.