



# BARKING DOG

## ALE HOUSE

## STARTERS

### BLACK 'N BLUE SALMON TACOS | 13.5

(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 | 13

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 | 12.5

served with ranch dipping sauce

### ISLAND NACHOS | 13.5

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

### WINGS OF THE WEEK | 14

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

## STANDARDS

### FISH + CHIPS | 17

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 | 9 HALF / 14.5 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 | 13.5

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 | 15.5

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

### SPICY FRIED CHICKEN | 15

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 | 16.5

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 | 16

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 | 14.5

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.