

DOG & BULL

BREW & MUSIC HOUSE

APPS | SHARED PLATES

CHEESESTEAK DOG EARS \$8 our signature app! served w/ cheddar-ale dipping sauce

HUMMUS PLATE \$10 artichoke & sun-dried tomato hummus, served w/ grilled pita, feta cheese, tomato, cucumber, olives, roasted red peppers & olive oil

FRIED PICKLES \$9 lightly breaded w/ side of roasted garlic aioli

DOGHOUSE WINGS \$13 (8) jumbo fresh wings served w/ blue cheese, celery & your choice of: buffalo, honey chipotle, house bbq, garlic-parmesan or creamy cajun chipotle

CHEESE BOARD \$13.5 chef's daily selection of 4 rotating cheeses w/ house made crackers & apple-cranberry chutney - add local craft bacon for \$5

PRETZEL BOARD \$11 (3) warm bavarian pretzels served w/ cheddar-ale & house made beer mustard

MEXICAN STREET CORN \$8 fire roasted corn on the cob finished w/ garlic herb butter, cotija cheese, spices & fresh cilantro

WARM SPINACH ARTICHOKE DIP & CHIPS \$11

BUFFALO SHRIMP CANAPE \$15 lightly sauteed & tossed in buffalo over fried polenta cakes w/ blue cheese dressing

AHI TUNA POKE NACHOS \$19 marinated ahi tuna over fresh tortilla chips w/ wasabi cream, sweet soy & fresh salsa (add fresh avocado \$2)

DOG & BULL FRITES \$4.5

- cheddar ale smothered \$7
- garlic-parmesan \$7
- doghouse \$8 (garlic-parm topped w/ cheddar-ale)
- cheesesteak \$10
- picnic pork \$11 (pulled pork, bbq, jalapeno & pepperjack cheese)

LOBSTER BISQUE \$7.5

SALADS

add to any salad: HUMMUS \$3, CHICKEN \$3.5, SHRIMP \$6, SALMON \$10, FRESH AVOCADO \$2.5

APPLE WALNUT SALAD \$11 mixed greens tossed w/ maple vinaigrette, apple slices, candied walnuts, dried cranberries & blue cheese

SURF & TURF SALAD \$20 Filet Tips & Shrimp over baby greens in a strawberry balsamic vinaigrette topped w/ polenta croutons, chevre goat cheese, sun dried tomato, cucumbers & olives

SOUTHWEST CAJUN SHRIMP SALAD \$16 cajun spiced shrimp served over mixed greens tossed in a creamy chipotle-lime dressing w/ fried green tomatoes, smoked gouda & pico de gallo

GREEN GODDESS CHICKEN COBB \$15 grilled chicken over baby greens in a goddess buttermilk dressing topped w/ crisp bacon, fresh avocado, blue cheese crumbles, tomato & hard boiled egg

BUILD YOUR OWN

BUILD YOUR BULL BURGER \$11.5 fresh hand formed burger patty, a blank canvas for all of your favorite toppings below w/ lettuce, tomato, red onion & pickles upon request

"BEYOND" MEATLESS BURGER \$13 100% vegetarian all natural burger patty that has the taste & feel of a beef burger patty served on a brioche bun w/ lettuce, tomato, onions pickles upon request

CHOOSE FROM

CHEESES for \$1 Each: american, cheddar, pepperjack, smoked gouda, provolone, blue cheese, brie, goat, feta or our cheddar-ale sauce

MIXERS & VEGGIES for 50¢ Each: garlic-aioli, sweet thai chili, house bbq, sauteed onions, mushrooms, jalapeno, crispy fried onions, roasted peppers, arugula, remoulade, blackening seasoning, buffalo sauce, pico de gallo, honey chipotle, chipotle cream, green chili, black beans, baby spinach, beer mustard, korean bbq, spinach artichoke dip or pickles

MEATS & TOPPINGS for \$2.5 Each: bacon, pulled pork, pork roll, fresh avocado or fried egg

PREMIUM TOPPINGS: Local Craft Bacon (\$3)

BURGERS | WRAPS | SANDWICHES

all burgers, sandwiches & wraps are served w/ fries

(gluten free buns available \$2, pretzel bun \$1)

- substitute garlic parm or cheddar-ale fries for \$1.5
- substitute fries w/ side salad, sauteed spinach, rice, doghouse fries, coleslaw or green bean saute \$2
- substitute lobster bisque or fried pickles \$3

CHEDDAR-ALE BACON BURGER \$14.5 (Dog & Bull Amber)

our famous burger smothered in our cheddar-ale sauce, topped w/ bacon & crispy fried onions



BOMBER BURGER \$17.5 fresh burger patty topped w/ bacon, pulled pork, bbq sauce, pepperjack cheese & a beer battered onion ring

BBQ PULLED PORK \$14 slow roasted pulled pork, house bbq sauce, crispy onions & a side of coleslaw

CAJUN SALMON AVOCADO WRAP \$16 cajun spiced roasted salmon, fresh avocado, chipotle cream, mixed greens & tomato

CHICKEN, BACON & BRIE SANDWICH \$13 grilled chicken breast topped w/ bacon, brie, apple-cranberry chutney, tomato & arugula

AVOCADO CRAFT BACON BLT ON SOURDOUGH \$11 thick cut local craft bacon, fresh avocado, juicy tomato, crisp lettuce & garlic aioli sandwiched between toasted sourdough

DOG & BULL CHEESESTEAK \$12 smothered in our house cheddar-ale sauce & topped w/ crispy fried onions

SWEET CHILI FRIED CHICKEN SANDWICH \$13 boneless fried chicken tossed in a sweet & spicy thai chili sauce w/ pepperjack cheese, lettuce & pickled onions

BUFFALO CHICKEN WRAP \$12 grilled chicken, buffalo sauce, blue cheese dressing, lettuce & tomato

ENTRÉES

SESAME CRUSTED AHI TUNA \$19 drizzled w/ wasabi cream & sweet soy, served w/ steamed rice & stir-fry vegetables

FILET MIGNON IN CRAB BUTTER \$26 7oz filet topped w/ lump crab in garlic butter served w/ seasonal potatoes & vegetables

HONEY CHIPOTLE CHICKEN & WAFFLES \$17 spiced & fried chicken tossed in a sweet & spicy honey chipotle sauce served over belgian waffles w/ green bean saute

SMOTHERED GREEN CHILI BURRITO \$14 stuffed w/ choice of grilled chicken, pulled pork, or seasoned beef, black beans, pico de gallo & drizzled w/ sour cream. substitute shrimp or seasoned vegetarian beyond beef for \$3.5

FISH & CHIPS \$14.5 brown-ale beer battered tilapia served w/ fries, remoulade & cole slaw

FINGERS, CHIPS & DIPS \$14.5 (3) fresh battered chicken fingers served w/ french fries, cole slaw & your choice of 3 dipping sauces (cheddar-ale, honey chipotle, house bbq, remoulade, garlic aioli, beer mustard, chipotle cream, sweet thai chili, green chili, ranch, honey mustard, korean bbq)

SWEET CHILI GLAZED MAHI MAHI \$23 8oz pan roasted mahi mahi filet topped w/ roasted corn salsa served w/ steamed rice & green bean saute

KOREAN BBQ SALMON \$20 6oz salmon filet finished in korean bbq sauce garnished w/ pickled red onion w/ fire roasted corn on the cob & steamed rice

CHILI VERDE PORK TACOS \$16 (3) soft tacos stuffed w/ slow roasted pulled pork, green chili, cilantro lime cabbage & pico de gallo served w/ rice & beans on request (add fresh avocado \$2.5)

KOREAN BBQ FRIED CHICKEN TACOS \$16 (3) soft tacos stuffed w/ spiced fried chicken, korean bbq sauce, cilantro lime cabbage & pico de gallo served w/ rice & beans on request (add fresh avocado \$2.5)

CHIPOTLE FISH TACOS \$16 (3) soft tacos stuffed w/ choice of cajun fried tilapia or mahi mahi (add \$5), chipotle cream, cilantro lime cabbage & pico de gallo served w/ rice & beans on request (add fresh avocado \$2.5)

DESSERTS

DESSERT TOPPINGS chocolate sauce, caramel sauce, candied walnuts, chocolate chips, sprinkles, whipped cream, cherry

MUDSLIDE CHOCOLATE CAKE \$8 rich chocolate cake layered w/ whipped cream, cookie crumbs & finished w/ chocolate sauce

BELGIAN WAFFLE SUNDAE \$9 warm belgian waffle topped w/ vanilla ice cream, caramel & chocolate sauces, candied walnuts & whipped cream

CUP OF ICE CREAM \$5 choice of chocolate or vanilla & tasty toppings

CHEESECAKE \$8 creamy cheesecake w/ choice of toppings

KID'S MENU

served w/ choice of fries, rice or corn on the cob

DINO CHICKEN NUGGETS \$7

KIDS BURGER \$7

KIDS GRILLED CHEESE \$7

GRILLED CHICKEN \$7

FOR THE PUPS

CHICKEN & RICE \$7

BEEF & RICE \$7

PUPSICLE DESSERT \$7

