



BOARDS

CHEESE BOARD \$13

Chef's Daily Selection of 4 Rotating Cheeses w/ House Made Crackers & Apple-Cranberry Chutney - Add Local Craft Bacon for \$4

HARVEST BOARD \$16 (Saison)

Smoked Gouda, Irish Banger Sausage, Apple Slices, Candied Walnuts, Chutney, House Beer Mustard & Crackers

PRETZEL BOARD \$10 (Pilsner)

3 Warm Bavarian Pretzels Served w/ Cheddar-Ale & House Made Beer Mustard

NO BULL BOARD \$25 (Dog & Bull Amber)

Irish Banger Sausages (2), Bavarian Pretzels (3), Local Craft Bacon (2), Smoked Gouda & Gruyere Cheese, Pickles, Cheddar-Ale & House Beer Mustard



APPS & SHARED PLATES

DOG EAR OF THE DAY \$7.5 (Ask Your Server for Beer Pairings)

Our Signature App! A Crispy Pastry Stuffed w/ Daily Treats

HUMMUS PLATE \$9 (Pale Ale)

Artichoke & Sun-Dried Tomato Hummus, Served w/ Grilled Pita, Feta Cheese, Tomato, Cucumber, Olives, Roasted Red Peppers & Olive Oil

SWEET CHILI SHRIMP SKEWERS \$13 (IPA)

Grilled Shrimp, Pineapple & Red Pepper Skewers with a Sweet Chili Glaze Served over a Bed of White Rice

MEXICAN STREET CORN \$6 (Pilsner)

2 Ears of Fire Roasted Corn on the Cob Tossed w/ Garlic Herb Butter, Cotija Cheese, Cilantro & Spices

PESTO SHRIMP CAPRESE \$13 (Pale Ale)

(6) Shrimp tossed in Fresh Pesto served over Slices of Fresh Mozzarella & Tomato w/ Balsamic Drizzle & Garlic Toast

AHI TUNA POKE NACHOS \$17 (IPA)

Sesame-Soy Marinated Ahi Tuna served over Fresh Tortilla Chips topped w/ Roasted Corn Pico & Guacamole, Drizzled with Wasabi Cream & Sweet Soy

FRIED PICKLES \$8 (Pale Ale)

Marinated in Beer & Lightly Breaded w/ Side of Roasted Garlic Aioli

DOGHOUSE WINGS \$11.5 (IPA)

10 Jumbo Fresh Wings Served w/ Blue Cheese, Carrots, Celery & Your Choice of: Buffalo, Honey Chipotle, House BBQ, Garlic-Parmesan, Sweet Chili or Korean BBQ

DOGHOUSE FRITES \$4.5 (Dog & Bull Amber)

Bull-B-Que Fries Topped w/ House BBQ Sauce, Bacon, Pepperjack & Cole Slaw \$9 (IPA)

Doghouse Fries - Tossed w/ Garlic-Parmesan Cheese & Seasoning then

Topped w/ Cheddar-Ale Fondue \$7.5

w/ Cheddar-Ale Fondue \$6.5

Tossed w/ Garlic-Parmesan Cheese & Seasoning \$6.5

Cheesesteak Fries, w/ House-Cut Ribeye & Cheddar-Ale Sauce \$9.5

CHIPS & DIPS

All Served w/ Fresh Tortilla Chips, Sub Grilled Pita for Chips \$1, Sub Warm Bavarian Pretzel Bites for \$3

WARM BUFFALO CHICKEN DIP \$10

CHORIZO-QUESO & CHIPS \$10

PICO & CHIPS \$9

DIP FLIGHT \$15 Choose Any 3 Dips

HUMMUS & CHIPS \$9

GUACAMOLE & CHIPS \$10

to Accompany our House Made Chips

SOUPS & SALADS

Add to any Salad: CHICKEN \$3.5, SHRIMP \$6, HUMMUS \$3, CRAB CAKES \$8, GRILLED STEAK \$9

All Salads Available as a Wrap by Request

SOUP DU JOUR OR TOMATO PARMESAN BISQUE W/ ROASTED GARLIC CUP / BOWL \$4/\$5

APPLE WALNUT SALAD \$10 (Pilsner)

Mixed Greens Tossed w/ Maple Vinaigrette, Apple Slices, Candied Walnuts, Dried Cranberries & Blue Cheese

DOGHOUSE SALAD (Large - \$9 - Side \$5.5) (Dog & Bull Amber)

Mixed Greens Tossed w/ Balsamic Vinaigrette, Sun-Dried Tomatoes, Olives, Cucumbers & Feta Cheese

SOUTHWEST CAJUN SHRIMP SALAD \$15 (Pale Ale)

Cajun Spiced Shrimp served over Mixed Greens tossed in a Creamy Chipotle-Lime Dressing w/ Fried Green Tomatoes, Smoked Gouda & Pico de Gallo

CRAB CAKE GODDESS SALAD \$17 (Pale Ale)

All Lump House Made Crab Cakes served over Baby Greens in an Avocado Green Goddess Dressing with Fresh Tomato, Roasted Corn & Cucumbers

BALSAMIC STEAK SALAD \$18 (Stout)

Grilled Petit Tenderloin Slice & Served over Baby Greens in Balsamic Vinaigrette topped w/ Blue Cheese Crumbles, Crumbled Bacon, Grilled Red Onion & Crispy Fried Onions

BURGERS, WRAPS & SANDWICHES

- All Burgers, Sandwiches & Wraps are Served w/ Fries (Gluten Free Buns Available for \$2, Pretzel Bun for \$1)
- Substitute a Free Range Burger Patty for \$3, or a House Chicken Patty for No Charge On Any Burger or Sandwich
 - Vegetarian Beyond Burger Patty for \$3.5
 - Substitute Garlic Parm or Cheddar-Ale Fries for \$1.5
- Substitute a Side Salad, Sautéed Spinach, Cup of Soup, Mashed Potatoes, Doghouse Fries or Veg of the Day for \$2
 - Rice or Stir Fry Vegetables \$2

BUILD YOUR BULL BURGER \$9 (Dog & Bull Amber)

Fresh Hand Formed Burger w/ Lettuce, Tomato, Onion, Pickles Upon Request, Substitute Free Range Burger Patty \$3, Vegetarian Beyond Burger Patty \$3.5

STACK YOUR CHEESE! \$7.5

Sourdough Grilled Cheese Stacked with Your Choice of Toppings & Cheeses, served w/ a Cup of Tomato Bisque (1st Cheese included in price)

CHOOSE FROM

CHEESES for \$1 Each: American, Sharp Cheddar, Provolone, Pepper-Jack, Brie, Feta, Blue Cheese, Goat, Mozzarella, Smoked Gouda, Gruyere, Cotija or Our Cheddar-Ale Sauce

SPREADS & VEGGIES for 50¢ Each: Sun-Dried Tomato, Garlic Aioli, Marinara, House BBQ, Pesto, Sautéed Onions, Mushrooms, Jalapeño, Crispy Fried Onions, Roasted Red Peppers, Arugula, Roasted Corn, Remoulade, Blackening Seasoning, Buffalo Sauce, Pico de Gallo, Sweet Chili Sauce, Korean BBQ, Honey-Chipotle, Chipotle Cream, Green Chili, Baby Spinach, Beer Mustard or Pickles

MEATS & TOPPINGS for \$2 Each: Chorizo Gravy, Bacon, Pork Roll, Fried Egg, Buffalo Chicken Dip or Turkey Bacon

PREMIUM TOPPINGS: Local Craft Bacon \$3, Lump Crab Cake \$4

CHEDDAR-ALE BACON BURGER - \$12 (Dog & Bull Amber)

Our ½ lb Burger Smothered in Our Cheddar-Ale Sauce, Topped w/ Bacon & Crispy Fried Onions



FREE RANGE CRAFT BACON BURGER \$15 (Porter)

Fresh Hand Formed Burger made w/ 100% ABF Grass Fed Beef, topped with Local Craft Bacon

FALAFEL WRAP \$11 (Hefeweizen)

House Made Falafel Wrapped w/ Tomato, Arugula, Feta & Tzatziki

NO BULL BEYOND BURGER \$12.5

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

BBQ GUACAMOLE CHICKEN BURGER \$15 (IPA)

House Made Chicken Burger topped w/ Turkey Bacon, Pepperjack Cheese, House BBQ Sauce, Crispy Fried Onions & Guacamole

GREEK CHEESESTEAK WRAP \$11 (Dog & Bull Amber)

Chopped Steak Wrapped w/ Baby Spinach, Feta, Tzatziki & Tomato

DOG & BULL CHEESESTEAK \$11 (Dog & Bull Amber)

Smothered in Our House Cheddar-Ale Sauce & topped w/ Crispy Fried Onions

CHICKEN, BACON & BRIE SANDWICH \$12 (Pilsner)

Grilled Chicken Breast Topped w/ Bacon, Brie, Apple-Cranberry Chutney, Tomato & Arugula

PESTO CHICKEN WRAP OR SANDWICH \$10 (Amber Ale)

Fresh Mozzarella, Roasted Red Peppers, Arugula, Pesto & Sun-Dried Tomato Spread

CHORIZO SMOTHERED FRIED CHICKEN SANDWICH \$12 (IPA)

Spiced & Fried Boneless Chicken Smothered in Chorizo Gravy, topped with Lettuce & Tomato

Consuming raw or undercooked meats, chicken, shellfish or eggs may increase your risk of food-borne illnesses

ENTRÉES

DOG & BULL FISH TACOS \$15 (Ask Your Server for Beer Pairings)

3 Tacos served with Rice & Beans Upon Request. Check the Blackboard Specials for Today's Fresh Catch

SESAME CRUSTED AHI TUNA \$18 (Berliner Weisse)

Drizzled with Wasabi Cream & Sweet Soy, served w/ Steamed Rice & Stir-Fry Vegetables

SZECHUAN BEEF STIR FRY \$15 (IPA)

Chopped Beef & Stir Fry Vegetables in a Sweet & Spicy Sesame Soy Sauce Served w/ Steamed Rice (Substitute Shrimp for Beef \$2)

FISH & CHIPS \$13.5 (Pale Ale)

Brown-Ale Beer Battered Tilapia served w/ Fries, Remoulade & Cole Slaw

KOREAN BBQ GLAZED CHICKEN \$16 (IPA)

Pan Roasted & Finished w/ a Spiced Korean BBQ Sauce, Served w/ Steamed Rice & Seasonal Vegetables

THAI SWEET CHILI GLAZED CHICKEN \$15 (Sour Ale)

Pan Roasted Chicken Glazed w/ Sweet Chili Sauce Served w/ Steamed Rice & Stir Fry Vegetables

CRAB IMPERIAL TILAPIA \$18 (Pilsner)

Pan Roasted Tilapia topped w/ House Made Lump Crab Cake Mix served w/ a Side of Fresh Lemon & Avocado Goddess Cream, Steamed Rice & Seasonal Vegetables

SMOTHERED GREEN CHILI BURRITO \$13 (IPA)

Stuffed w/ Choice of Grilled Chicken or Seasoned Beef, Black Beans, Pico de Gallo & Drizzled w/ Sour Cream. Substitute Shrimp or Seasoned Vegetarian Beyond Beef for \$3.5

DOG & BULL FRIED CHICKEN \$16 (Lager)

Dusted with Seasoned Flour & Fried, served with Roasted Garlic Mashed Potatoes & Seasonal Vegetables

Build Your Own Mac N' Cheese (Dog & Bull Amber)

Plain 'Ole Cheddar-Ale Mac N' Cheese \$9

CHEESES for \$1 Each: American, Sharp Cheddar, Provolone, Pepper-Jack, Brie, Feta, Blue Cheese, Goat, Mozzarella, Smoked Gouda, Gruyere, Cotija or Our Cheddar-Ale Sauce

SPREADS & VEGGIES for 50¢ Each: Sun-Dried Tomato, Garlic Aioli, Marinara, House BBQ, Pesto, Sautéed Onions, Mushrooms, Jalapeño, Crispy Fried Onions, Roasted Red Peppers, Arugula, Roasted Corn, Remoulade, Blackening Seasoning, Buffalo Sauce, Pico de Gallo, Sweet Chili Sauce, Korean BBQ, Honey-Chipotle, Chipotle Cream, Green Chili, Baby Spinach, Beer Mustard or Pickles

PREMIUM MEATS for \$2 Each: Chorizo Gravy, Bacon, Pork Roll, Fried Egg, Buffalo Chicken Dip or Turkey Bacon

PREMIUM TOPPINGS: Local Craft Bacon \$3, Lump Crab Cake \$4

FEATURING LOCAL PRODUCTS!



DESSERTS

PUP'S CUP OF ICE CREAM \$4

(Ask if We Have Any Featured Special Flavors!)

CHOCOLATE PEANUT BUTTER CRUNCH CAKE \$7 (Porter)

Chocolate Cake infused w/ Manayunk's Peanut Butter Crunch Porter and layered w/ Peanut Butter Cream

GUINNESS BROWNIE FUDGE SUNDAE \$8

Guinness infused Fudge Brownie topped with Vanilla Bean Ice Cream & Drizzled with Chocolate Stout Sauce & Candied Walnuts

FOR THE PUPS

KIDS CHICKEN FINGERS \$6 Served w/ Fries

KIDS GRILLED CHEESE \$6 Served w/ Fries

KIDS MAC N' CHEESE \$6 Served w/ Apple Slices

KIDS BURGER \$6 Served w/ Fries

LUNCH SPECIALS*

MONDAY - THURSDAY 11AM - 2PM ~ DINE IN ONLY

SANDWICHES INCLUDE:

Fries & Soft Drink \$12

CHOICE OF: Cheddar-Ale Bacon Burger, Build Your Own Burger (2 Toppings), Chorizo Smothered Fried Chicken Sandwich

CHICKEN QUESADILLA & SOUP \$12

Stuffed w/ Diced Chicken, Pepperjack & Cheddar Cheeses and Pico de Gallo Served w/ Soup of the Day

Includes Cup of Soup or Side Salad Portion of Any of Our Salads is \$5 extra

ADD TO ANY SALAD: Chicken - \$3.5, Shrimp - \$5, Hummus - \$3

KOREAN BBQ CHICKEN TACOS \$12

Served w/ Rice & Beans Upon Request

*Excludes Holidays



JAZZ BRUNCH Saturday & Sunday 9AM-2PM



DOG & BULL
BREW & MUSIC HOUSE
HAPPY HOUR

Mon-Thurs 4-6

All Happy Hour Apps - \$5

Fried Pickles

Quesadilla
(Add Chicken \$2)

Doghouse Fries

**All Happy Hour Beer*
& Cocktails - \$4**

DRAFTS OF

Troegs Dreamweaver

Dog & Bull Amber

Stella & Guinness

Well Drinks

House Wine - \$5

DINE IN ONLY

*Select Varieties