

RED DOG

SOUTH OF MARKET

03/11

lunch

GET IT STARTED

HOUSE MARINATED OLIVES

6

WARM PRETZEL BUNS

honey dijon mustard

9

HOUSE BAKED RUSTIC BEER BREAD

honey butter, sea salt

6

KENNEBEC FRIES

habanero aioli

9

TRUFFLE FRIES

house cut kennebec fries, black
truffle oil, black truffle salt,
garlic, parmesean, parsley

14

3 SLIDERS

halal beef, roasted garlic aioli
dill pickles

or

fried chicken, dill pickles
crystal hot sauce aioli

15

WINGS

12 wings

roasted garlic buffalo
dry habanero
southern bbq
garlic parmesean

15

IN THE BUN

choice of kennebec fries or mixed greens
substitute half arugula or half kale salad 4

SPICY FRIED CHICKEN SANDWICH

crystal hot sauce aioli, little gems
house made pickles, on pain de mie

16

MARIN SUN FARMS CHEESEBURGER

roasted garlic aioli, onion, lettuce
house made pickles on pain de mie

16

PLATES

MASSA ORGANIC RICE & MARKET VEGETABLE BOWL

tamari-meyer lemon vinaigrette, calabrian chiles
scallions, olive oil, fried egg

17

LINGUINI ALFREDO

creamy alfredo, linguini, garlic, zucchini
roasted carrots, broccolini
cherry tomatoes, basil, spinach

parmesean reggiano

23

CHEF'S JAMBALAYA

garlic marinated shrimp, hot links, chicken
jasmine rice, roasted tomato sauce
scallions, parsley

22

VEGETARIAN CHILI

chickpeas, black beans, delicata
butternut squash, yams, onions, fennel, cotija
scallions, jalapeno cornbread

16

add chorizo 3

20% gratuity will be added to parties of 6 or more

SALADS

MARKET KALE SALAD

kale, cherry tomato,
cucumber, broccolini carrots,
red onion, watermelon
radish, fennel, pine
nuts, roasted garlic meyer
lemon vinaigrette

16

CAESAR SALAD

little gems, aleppo pepper
house made caesar
dressing, scallions,
parmesean reggiano

15

ADD ONS

GRILLED CHICKEN 5

FRIED CHICKEN 5

BACON 3

AVOCADO 4

FRIED EGG 2

GRILLED MARINATED
SHRIMP 8

QUICK LUNCH

ASK YOUR SERVER ABOUT
CHEF'S LUNCH OF THE
DAY \$16

RED DOG

SOUTH OF MARKET

03/11

drinks

WINE

white + rose

SAUVIGNON BLANC

2017 starborough 10 / gl (tap)
marlborough, new zealand

CHARDONNAY

2018 fantini 11 / 44
italy

ROSE

2017 rabble 10 / gl (tap)
paso robles

RED

PINOT NOIR 'old soul'

2016 oak ridge 12 / gl (tap)
lodi

OLD VINE RED BLEND lot 68

NV marietta 11 / gl (tap)
sonoma county

SLUSHIES

GIN BERRY BLAST

gin, berry puree, simple
8

REFRESHERS

BUZZKILL

ginger, honey, lime, seltzer 5

AFTERNOON FIX

pineapple, mint, lemon, seltzer 5

HIBISCUS COOLER

hibiscus, lime, pineapple
agave, seltzer 5

FRESH LEMONADE 4

BEER

draft

KSA

Fort Point Brewing 7
Kolsch Style Ale

Bright and crisp spin on the German classic 4.6% abv

BO PILS

East Brothers Brewing 8
Bohemian style golden with a lemony character
5.%abv

Animal IPA

Fort Point Brewing 9
Tropical IPA pineapple,mango,citrus 5% abv

Gold IPA

East Brothers Brewing 9
Traditional american style ipa 7.3% abv

CAMPFIRE STOUT

High Water Brewing 8
smokiness, chocolate finish (9 Oz)

bottles + cans

HIGH NOON HARD SELTZER 8

pineapple
grapefruit
watermelon
non alcoholic
spiked sparkling water 4.5% abv

COORS LIGHT 4

traditional light american lager 4.3%

SUNSHINE AND OPPORTUNITY SOUR

Dry Hopped Tropical flavor with Pear Juice 8
Almanac Beer Company 16 oz 5.8% ABV
traditional light american lager

CLAUSTHALER 5

non alcoholic beer

COCKTAILS

SOMA SLINGER

gin, aperol, lime, lemon ginger
syrup, ginger beer 12

BLOOD ORANGE COSMO

vodka, blood orange,
lime, triple sec 12

ROJA PALOMA

infused tequila, aperol
grapefruit, lime, agave 12

HONEYCOMB

bourbon, lemon, grapefruit
benedictine, honey, bitters 12

CUCUMBER TARAGON

GIMLET

gin, lime, simple syrup
cucumber, taragon 12

SODA & TEA

MEXICAN COKE 4

MEXICAN SPRITE 4

DIET COKE 3

ICED OR HOT TEA 3