

RED DOG

SOUTH OF MARKET

2018 @reddogrestaurant

dinner

COCKTAILS

AYAHUASKA

gin, chateau aloe liqueur, lemon, grapefruit, honey 12

FRENCHIE

brandy, french vanilla syrup, orange & angostura bitters 12

BELLA AMERICANA

bourbon, lemon, aperol, cocchi americano 12

PAMA MIA

tequila, pama liqueur, carpano antica, lime 11

A LIL' SASS

bourbon, alvear almontillado sherry, yellow chartreuse, drambuie 12

HONEYCOMB

bourbon, grapefruit, lemon, honey, orange & angostura bitters 12

PISCO SOUR

pisco, egg white, lime, lemon, angostura bitters 12

IL CANE ROSSO

vodka, oleo cordial, grapefruit, salted rim 10

BEERS + CIDER

— draft —

TEMPLETON KOLSCH

crisp & crushable, barrelhouse brewing 4.5% abv 7

GEISTERFAUST PILSNER

classic, ghost town brewing 5.6% abv 7

PEANUT BUTTER MILK STOUT

peanut butter cup, belching beaver 5.3% abv 8

MANZANITA ALTBIER

smokey & malty, fort point brewing 6.5% abv 9

HOPS OF WRATH IPA

hops & citrus, dust bowl brewing 6.6% abv 7

DRAKE'S ROTATING TAP

ask your server what's pouring!

— bottles+cans —

HEFEWEIZEN

citrus & yeast, drake's brewing co 4.5% abv 7

MILLER HIGH LIFE

champagne of beers, 5.5% abv 5

IPA

hoppy balance, barrelhouse brewing 6.2% abv 9

EVIL TWIN RED IPA

malty hops, heretic brewing 6.8% abv 7

MODELO ESPECIAL

mexicali classic, casa modelo 4.2% abv 6

DRY APPLE CIDER

honey crisp, locust cider 6% abv 8

BITES

OLIVES & JARDINIÈRE

citrus & fennel marinated olives, pickled market vegetables 4

HOUSE-MADE RUSTIC BEER BREAD

honey butter, sea salt 4

FARMERS MARKET SOUP

chef's choice 10

DEVEILED HAM SCOTCH EGG

seven minute egg, spicy aioli 13

SMOKED SALMON & AVOCADO TOAST

house smoked king salmon, spicy avocado mousse, pickled bermuda onions, rye levain 9

JERK SPICED MUSSELS

coconut-jalapeno fry bread 15

CRISPY BRUSSELS SPROUTS

caper remoulade, meyer lemon 9

PORK BELLY SLIDERS (3)

kimchi remoulade, sesame, scallions 9

HAND-CUT KENNEBEC FRIES

spicy aioli 7

— salads —

LITTLE GEM & KALE CAESAR

roasted puntarelle, hard boiled egg, black pepper croutons, pecorino, lemon-anchovy vinaigrette 14

BABY LETTUCES

satsuma, avocado, beets, roasted onion, sunflower seeds, orange-poppoypseed vinaigrette 13

PLATES

VEGETARIAN THREE BEAN CHILI

roasted winter squash, fried chayote, guajillo chile oil, cotija cheese 15 add chorizo 5

HOUSE-MADE GARGANELLI

wild mushroom ragu, pecorino, sage crumb 17

HOUSE-MADE ROSEMARY PAPPARDELLE

short rib sugo, celery root, horseradish creme fraiche 17

DAILY FISH

beluga lentils, sofrito, snow peas, smoked tomato ragu, olive tapenade 32

SLOW COOKED PORK SHOULDER

POT ROAST

creamy green garlic grits, collard greens, mustard jus 24

GRILLED FLAT IRON STEAK

kennebec fries, spinach, bone marrow bordelaise 32

— sandwiches —

choice of side: kennebec fries or green salad
add bacon 3, avocado 4, fried egg 2

CRISPY FRIED CHICKEN SANDWICH

sweet & vicious sauce, creamy slaw, pain de mie 16

MARIN SUN FARMS CHEESEBURGER

smoked garlic aioli, white cheddar, lettuce, sweet onion, house pickles, seeded pain de mie 16

WINE

— bubbles —

GERARD BERTRAND brut 11 / 39

cremant de limoux, languedoc nv

JEIO brut rose 13 / 48

valdobbadiene, prosecco nv

— whites —

BODKIN sauvignon blanc 14 / 52

'the victor's spoils' north coast '16

NOBILO sauvignon blanc 10 (tap)

marlborough, new zealand '17

MOUTON NOIR pinot gris 15 / 56

'OPP' willamette valley '14

MATTEO CORREGGIA arneis 12 / 44

roero, piedmont '14

PIERRE DUPOND chardonnay 11 / 40

california '15

— reds —

PIP pinot noir 14 / 52

sonoma coast '14

LACUNA syrah 15 / 56

california '15

BIBI GRAETZ sangiovese blend 15 / 56

'casamatta' tuscany '15

DISEÑO malbec 10 (tap)

mendoza, argentina '16

SILVER GHOST cabernet sauvignon 22 / 83

napa valley '15

REFRESHERS

BUZZKILL

ginger, honey, lime, seltzer 5

AFTERNOON FIX

pineapple gum, mint, lemon, seltzer 5

VANILLA-LIME RICKEY

vanilla bean syrup, lime, seltzer 5

MEXICAN COKE 4

MEXICAN SPRITE 4

DIET COKE 3

BOYLANS ROOT BEER 4

SAN PELLEGRINO 7

ICED TEA 3

FRESH LEMONADE 4