

RED DOG

SOUTH OF MARKET

2018 @reddogrestaurant

lunch 11am-3pm

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

BEERS + CIDER

— draft —

TEMPLETON KOLSCH

crisp & crushable, barrelhouse 4.5% abv 7

PEANUT BUTTER MILK STOUT

peanut butter cup, belching beaver 5.3% abv 8

WESTFALIA RED ALE

caramel & malt, fort point brewing 5.6% abv 9

GEISTERFAUST PILSNER

classic & clean, ghost town brewing 5.6% abv 7

HOPS OF WRATH IPA

hops & citrus, dust bowl brewing 6.6% abv 7

AROMA COMA DOUBLE IPA

pine & citrus, drake's brewing co 8.1% abv 8

— bottles+cans —

HEFEWEIZEN

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

MILLER HIGH LIFE

champagne of beers 5.5% abv 5

MODELO ESPECIAL

mexicali classic, casa modelo 4.2% abv 6

IPA

hoppy balance, barrelhouse brewing 6.2% abv 8

EVIL TWIN RED IPA

rich malts & hops, heretic brewing 6.8% abv 7

ORIGINAL DRY APPLE CIDER

honeycrisp, 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

RED DOG OYSTERS ROCKEFELLER (3)

green garlic, bacon, sauerkraut 10

CRISPY BRUSSELS SPROUTS

caesar aioli, fried capers, pecorino cheese 9

HAND-CUT KENNEBEC FRIES

spicy aioli 7

SALADS

add roasted chicken 6, fried chicken 6, daily fish 12, steak 12, bacon 3, avocado 4, fried egg 2

LITTLE GEM

bacon, peas, radish, hard boiled egg, creamy garlic vinaigrette 14

WINTER CHICORIES

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

SANDWICHES

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

OLIVE OIL BRAISED BROCCOLI RABE

ricotta, sharp provolone, olive tapenade, tomato marinara dip 15

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

PLATES

VEGETARIAN THREE BEAN CHILI

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

MASSA ORGANIC BROWN RICE & MARKET VEGETABLE BOWL

tamari-meyer lemon vinaigrette, calabrian chiles, olive oil fried egg 17

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

braised chicories, sweet potato puree, spicy meyer lemon-green olive vinaigrette 24

GRILLED SKIRT STEAK FRITES

kennebec fries, spinach, bone marrow bordelaise 32

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

ROOT BEER 4

SAN PELLEGRINO 7

ICED TEA 3

FRESH LEMONADE 4

FRESH BASIL LEMONADE 5

WINE

— bubbles —

GERARD BERTRAND brut 12 / 44
cremant de limoux, languedoc nv

BODKIN brut sauvignon blanc 11 / 40
cuvee agincourt, lake county nv

— whites —

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

BIBI GRAETZ sangiovese blend 15 / 56
'casamatta' tuscan '15

DISEÑO malbec 10 (tap)
mendoza, argentina '16

SILVER GHOST cabernet sauvignon 22 / 83
napa valley '15