

RED DOG

SOUTH OF MARKET

0618 @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

IL CANE ROSSO

vodka, oleo cordial, grapefruit,
salted rim 10

WINE

— bubbly —

VARICHON & CLERC

blanc de blanc 12 / 48
savoie, france NV

NAVERAN brut rose cava 13 / 52
penedes, spain '15

— white + rose —

NOBILO sauvignon blanc 10 (tap)
marlborough, new zealand '17

TREFETHEN dry riesling 13 / 52
oak knoll, napa '16

CONTRADE

malvasia-chardonnay blend 9 / 36
puglia, italy '16

CHLOE rose

10 (tap)
central coast, california '17

— red —

RAINSTORM pinot noir 12 (tap)
oregon '14

DISEÑO malbec 10 (tap)
mendoza, argentina '16

ZESTOS garnacha 11 / 44
madrid, spain '15

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

green garlic, bacon, sauerkraut 10

GRILLED DELTA ASPARAGUS

caesar aioli, fried capers, wild arugula,
parmesan cheese 10

HAND-CUT KENNEBEC FRIES

spicy aioli 7

SALADS

LITTLE GEM & STRAWBERRY

roasted beets, pistachios, feta cheese,
celery, tahini-lemon vinaigrette 14

BLOOMSDALE SPINACH & ENDIVE

nectarines, bacon, fennel, walnuts,
estero gold cheese, mustard vinaigrette 13

SANDWICHES

choice of kennebec fries or mixed greens
substitute half little gem or half spinach salad 4

FRIED GREEN TOMATO SANDWICH

roasted tomato aioli, crescenza cheese, pickled onions 15

CRISPY FRIED CHICKEN SANDWICH

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

MARIN SUN FARMS CHEESEBURGER

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

PLATES

VEGETARIAN THREE BEAN CHILI

jalapeno-cilantro cornbread, cotija cheese 15
add chorizo 3

MASSA ORGANIC BROWN RICE & MARKET VEGETABLE BOWL

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

HOUSE-MADE GARGANELLI

artichoke & fennel ragu, mint, goat cheese 17

HOUSE-MADE ROSEMARY PAPPARDELLE

short rib sugo, celery root, horseradish creme fraiche 18

DAILY FISH

sweet corn succotash, summer vegetables, basil butter AQ

ADD ONS

ROASTED CHICKEN 5, **FRIED CHICKEN** 5
BACON 3, **AVOCADO** 3,
FRIED EGG 2

BEERS + CIDER

— draft —

LOST COAST BLONDE

lost coast brewery 7
crisp, light fruit & yeast 4.2% abv

ANGEL'S GOLD

BELGIAN GOLDEN

holycraft brewing co 9
clove, banana, yeast 8.5% abv (10 oz)

PEANUT BUTTER MILK STOUT

belching beaver brewery 9
roasted peanuts, cocoa & coffee 5.3% abv (10 oz)

WESTFALIA RED ALE

fort point brewing 9
rich caramel & creamy malt 5.6% abv

HOPS OF WRATH IPA

dust bowl brewing 7
classic california style 6.6% abv

BEAM SPLITTER HAZY IPA

drake's brewing co 8
tropical, hazy, hoppy 6.5% abv

— bottles+cans —

HEFEWEIZEN

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

MILLER HIGH LIFE

miller brewing co 5
champagne of beers, 5.5% abv

LOS GIGANTES LAGER

anchor brewing 6
mexican-style lager, 4.5% abv

EVIL TWIN RED IPA

heretic brewing 7
malty hops, 6.8% abv

MODELO ESPECIAL

casa modelo 6
mexicali classic, 4.2% abv

BRIGHT APPLE CIDER

2 towns cider house 8
crisp north west apples, 6% abv

REFRESHERS

BUZZKILL

ginger, honey, lime, seltzer 5

AFTERNOON FIX

pineapple gum, mint, lemon, seltzer 5

HIBISCUS COOLER

hibiscus, lime, pineapple, agave, seltzer 5

GREEN DRINK

kale, spinach, cucumber, celery,
wheatgrass, pineapple 8

MEXICAN COKE or SPRITE 4

DIET COKE 3

ROOT BEER 4

ICED TEA 3

FRESH LEMONADE 4

FRESH BASIL LEMONADE 5

SAN PELLEGRINO 5 (500ml)

ACQUA PANNA 7 (1L)