

RED DOG

SOUTH OF MARKET

v.1118 @reddogsoma

brunch

BEERS + CIDER

— draft —

LOST COAST BLONDE

lost coast brewing, 4.2% abv 7

ANGEL'S GOLD

BELGIAN GOLDEN

holycraft brewing, 8.5% abv 9

PEANUT BUTTER MILK STOUT

belching beaver brewery, 5.3% abv 9

WESTFALIA RED ALE

fort point brewing, 5.6% abv 9

HOPS OF WRATH IPA

dust bowl brewing, 6.6% abv 7

DRAKE'S ROTATING TAP

drake's brewing co 8
ask your server what's pouring!

— bottles+cans —

HEFEWEIZEN

drake's brewing co, 4.5% abv 7

MILLER HIGH LIFE

miller brewing co, 5.5% abv 5

EVIL TWIN RED IPA

heretic brewing, 6.8% abv 7

MODELO ESPECIAL

casa modelo, 4.2% abv 6

BRIGHT APPLE CIDER

2 towns cider house, 6% abv 8

WINE

— bubbly —

BAILLY LAPIERRE

brut rose cremant 11 / 44
france NV

— white + rose —

NOBILO sauvignon blanc 10 (tap)

marlborough, new zealand '17

BLACK STALLION chardonnay 12 / 48

napa valley '16

CHLOE rose 10 (tap)

central coast, california '17

— red —

IMAGERY pinot noir 12 (tap)

napa valley '16

DISEÑO malbec 10 (tap)

mendoza, argentina '16

EDUCATED GUESS cab sauv 16 / 64

napa county '16

BRUNCH BITES

HOUSE-MADE YOGURT

roasted strawberries, coconut granola 9

DEVEILED HAM SCOTCH EGG

seven minute egg, spicy aioli 13

GRAVLAX & AVOCADO TOAST

house cured local king salmon, spicy avocado mousse,
seven minute egg, pickled bermuda onions, rye levain 16

SOUP & SALAD

FARMERS MARKET SOUP

chef's choice 10

LITTLE GEM MEDITERRANEAN SALAD

marinated chickpeas, roasted cauliflower, almonds, green
olives, manchego cheese, sundried tomato vinaigrette 14

add roasted chicken 5, fried chicken 5,
avocado 3, bacon 3, fried egg 2

PLATES

GRIDDLED FRENCH TOAST

cinnamon brandied apples, maple syrup, sour cream 14

CLASSIC BREAKFAST PLATTER

two eggs any style, bacon or chicken-apple sausage,
chimichurri crushed breakfast potatoes,
rye levain toast, house jam 15

RED DOG BENEDICT

smoked ham, bloomdsdale spinach,
smokey hollandaise, house-made english muffin,
chimichurri crushed breakfast potatoes 16

CHICKEN & BISCUIT

mary's fried chicken, sausage gravy, sunny side up eggs,
buttermilk-chive biscuit 16

VEGGIE BRUNCH CHILI

three bean chili, two poached eggs, avocado,
cilantro-cotija quesadilla 15

add chorizo 3

SANDWICHES

CRISPY FRIED CHICKEN SANDWICH

sweet & vicious sauce, creamy slaw, pain de mie,
kennebec fries or green salad 16

OLIVE OIL FRIED EGG BREAKFAST SANDO

two eggs, smoked ham, provolone, brioche pullman,
breakfast potatoes or green salad 15

MARIN SUN FARMS CHEESEBURGER

smoked garlic aioli, hp sauce, white cheddar,
lettuce, sweet onion, house pickles, seeded pain de mie,
kennebec fries or green salad 16

add avocado 3, bacon 3, fried egg 2, heirloom tomato 1

COCKTAILS

MIMOSA

fresh orange or grapefruit, sparkling 5

MIMOSA CARAFE

fresh orange or grapefruit, sparkling 15

APEROL SPRITZ

aperol, sparkling, lemon 10

IL CANE ROSSO

vodka, oleo cordial, grapefruit,
salted rim 10

PAMA MIA

tequila, pama liqueur,
carpano antica, lime 11

CORPSE REVIVER #2

gin, cointreau, lilet blanc,
lemon, absinthe 10

MEXICAN ROSE

tequila, roasted strawberry syrup,
lemon, rose wine 12

PEPTONIC

aperol, bourbon, egg white, lemon,
grapefruit bitters 12

BLOODY MARY

vodka, house bloody mary mix,
pickled market vegetables 11

BLOODY DEL DIABLO

bloody mary + habanero 12

EXTRAS

TWO EGGS ANY STYLE 4

BACON 5

CHICKEN-APPLE SAUSAGE 5

BROKAW RANCH AVOCADO

california olive oil, sea salt 4

CHIMICHURRI CRUSHED BREAKFAST POTATOES 7

KENNEBEC FRIES

spicy aioli 7

HOUSE BAKED TOASTED ENGLISH MUFFIN

honey butter, house jam 4

BUTTERMILK-CHIVE BISCUIT

honey butter 4

CARAMELIZED CINNAMON TOAST 4

WARM BANANA BREAD

honey butter 4