

RED DOG

SOUTH OF MARKET

v.1118 @reddogsoma

lunch 11:00-2:30

BEERS

— 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 8
rich caramel & creamy malt 5.6% abv

HOPS OF WRATH IPA

dust bowl brewing 7
classic california style 6.6% abv

DRAKE'S ROTATING TAP

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

— 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

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

WINE

— 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 '17

— red —

IMAGERY pinot noir 12 (tap)

napa valley '16

DISEÑO malbec 10 (tap)

mendoza, argentina '16

EDUCATED GUESS

cabernet sauvignon 16 / 64

napa county '16

BITES

OLIVES & JARDINIÈRE

citrus & fennel marinated olives,
pickled market vegetables 4

HOUSE-MADE RUSTIC BEER BREAD

honey butter, sea salt 5

FARMERS MARKET SOUP

chef's choice 10

DEVEILED HAM SCOTCH EGG

seven minute egg, spicy aioli 13

GRILLED OYSTERS ON THE HALF SHELL

spicy tangerine butter, house-made oyster crackers 10

CRISPY BRUSSELS SPROUTS

fried capers, caesar remoulade, parmesan cheese 8

RED DOG CHIPS & DIP

house-made kettle chips, sour cream & onion dip 7

HAND-CUT KENNEBEC FRIES

spicy aioli 7

SALADS

LITTLE GEM MEDITERRANEAN SALAD

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

KALE & RADICCHIO AUTUMN MARKET SALAD

persimmons, pomegranate seeds, hazelnuts, blue cheese,
orange-pomegranate vinaigrette 14

SANDWICHES

choice of kennebec fries or mixed greens
substitute half little gem or half kale

VEGETARIAN SPICY BROCCOLI RABE

provolone, black olive tapenade, spicy tomato sauce 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

spicy cauliflower puttanesca, olives, anchovy, parmesan 17

HOUSE-MADE ROSEMARY PAPPARDELLE

short rib sugo, sweet potato, horseradish creme fraiche 18

DAILY FISH

butternut squash puree, winter vegetable salad,
citrus-chile vinaigrette AQ

ADD ONS

ROASTED CHICKEN 5, FRIED CHICKEN 5

BACON 3, AVOCADO 3, FRIED EGG 2

HEIRLOOM TOMATO 1

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

BUCK

bourbon, ginger, lime, soda 10

REFRESHERS

BUZZKILL

ginger, honey, lime, seltzer 5

AFTERNOON FIX

pineapple gum, mint, lemon, seltzer 5

HIBISCUS COOLER

hibiscus, lime, pineapple, agave,
seltzer 5

MEXICAN COKE 4

MEXICAN SPRITE 4

DIET COKE 3

BOYLAN'S ROOT BEER 4

ICED TEA 3

FRESH LEMONADE 4

FRESH BASIL LEMONADE 5

SAN PELLEGRINO 5 (500ml)

ACQUA PANNA 7 (1L)