

Salads

Herbivore's Delights

(All served with a Yellow Dog Hummus and Pita Chips)



great BBQ,
pulled pork &
gourmet
sandwiches

vegetarian
& vegan friendly
with gluten-free
options

Yellow Dog Eats

Yummy Scooby Snacks!

New Avocado Hummus	Small \$4.50 / Large \$6.95
Homemade Coleslaw	Small \$2.95 / Large \$4.95
Mozzarella & Tomato	Small \$3.95 / Large \$6.95
Oven Roasted Potatoes	Small \$2.95 / Large \$4.95
BBQ Bacon Potato Salad	Small \$3.50 / Large \$6.95
Jay's Pasta Salad	Small \$3.50 / Large \$6.95
New Greek Orzo Salad	Small \$3.50 / Large \$6.95
New Curried Carrot Salad	Small \$2.95 / Large \$4.95
Tomato, Onion, Cucumber Salad	Small \$2.95 / Large \$4.95
New Cucumber-Radish-Mint Salad	Small \$3.50 / Large \$6.95
New Chickpea-Carrot Spread	Small \$3.95 / Large \$6.95

Kitty Cat Nap Salad Gourmet field greens topped with Asian marinated solid-white albacore tuna, fresh grated ginger, red onion, scallions, plump raisins, sun dried cranberries, carrots, red peppers, sprouts, cucumbers, grape tomatoes, sun dried fruit & nut blend and sesame seeds. \$13.95

Are You Chicken? Delicious slices of tender smoked chicken served on a bed of gourmet field greens and garnished with cucumbers, grape tomatoes, carrots, sun dried fruit & nut blend, sprouts, red onions, red peppers, and scallions. \$12.95

GF Strawberry Fields Fresh strawberries, crumbled feta cheese, sunflower sprouts, sliced red onions and candied walnuts, tossed with spring mix and raspberry vinaigrette. \$10.95

GF Smokey's Smoked Salmon Salad Fresh Salmon dry rubbed with Yellow Dog's special seasoning blend and smoked to perfection. Served on a bed of field greens and garnished with cucumbers, grape tomatoes, carrots, sun dried fruit & nut blend, sprouts, red peppers, scallions and sliced red onions. \$13.95 *Try it as a wrap with a flour tortilla or leaf lettuce!

Waldorf Salad Tender, all white meat chicken salad with celery, toasted walnuts, granny smith apples and fresh tarragon. Served on gourmet field greens and topped with carrots, red peppers, red onions, scallions, cucumbers, grape tomatoes and sun dried fruit & nut blend. \$12.95 * Try it as a wrap or as a sandwich on soft multi grain bread for \$9.95!

Curry Chicken Salad A delightful all white meat curry chicken salad with toasted coconut, fresh mango chutney and toasted chopped peanuts. Served on gourmet field greens and topped with carrots, red peppers, red onions, scallions, cucumbers, grape tomatoes and sun dried fruit & nut blend. This is awesome! \$12.95 * Try it as a wrap or as a sandwich on soft multi grain bread for \$9.95!

Pulled Pork Salad An artistic presentation of gourmet field greens, grape tomatoes, red onions, scallions, carrots, red peppers, sun dried fruit & nut blend, tangy bleu cheese crumble, crispy fried onions, spicy pickles, cucumber slices and sunflower sprouts topped with a hearty serving of our famous pulled pork, then drizzled with jalapeño ranch and Fish's Gold BBQ sauce \$13.95

Fido's Feast A smoked, marinated Portobello mushroom topped with smoked red onions, sunflower sprouts, vine-ripened tomatoes, crisp leaf lettuce, smoked Gouda cheese and Chipotle-sun dried tomato pesto. Served on a bun. \$9.95 Vegan without the Gouda cheese.

Beast of the Middle East Fresh, Mediterranean-style wrap with homemade tabbouleh, hummus, fresh roasted red peppers, cucumbers, sunflower sprouts, black olives, feta cheese and tzatziki sauce, served on a spinach flour wrap. \$9.95 (Have it hot pressed if you wish!) Vegan without the feta and tzatziki sauce.

Briechon Chise Layers of sliced granny smith apples, thin cut Brie, sliced red onions, watercress and a delicious candied walnut spread atop thick sliced multi-grain bread. \$9.95

V Downward Dog A sautéed blend of sliced mushrooms, water chestnuts, chopped peanuts and red onions, blended with shredded lettuce, fresh carrots, scallions and Sriracha in a spinach wrap all come together with our incredible homemade peanut sauce. \$9.95

New Smoochy Poochy This veggie masterpiece has sliced Mozzarella, fresh cut basil drizzled with balsamic glaze, vine-ripened tomato on an artesian roll then pressed. \$9.95 Add Portobello Mushrooms to make this trippy for \$1.00

Jolly Green Giant Deliciously ripe avocado, red onions, goat cheese, sunflower sprouts, scallions, smoked asparagus, spring mix and cilantro-lime-avocado dressing, jam packed into one "mean, green spinach wrapped machine". \$9.95 Vegan without the goat cheese.

Black Lab's Lunch Homemade hummus, feta cheese, watercress, carrots, Portobello mushroom, smoked asparagus, scallions, strawberries, caramelized onions, cucumber, vine ripened tomato, sunflower sprouts, and feta vinaigrette in a spinach wrap. \$9.95 *Add chicken or turkey for \$2, or salmon for \$4 Vegan if feta and feta vinaigrette are substituted with balsamic vinaigrette.

New Meowzer's Munch Named after Fish's big "Russian Blue" cat, a lovable blend of Chick-pea carrot spread with cucumber, sunflower sprouts, red onions, tomatoes and basil pesto, served on whole grain bread. Ok, meow? \$9.95 Have it hot pressed if you wish!



Catering
& Delivery
for your
next event

Private
Parties
& Events



Live Music
in
The Garden

great BBQ,
pulled pork &
gourmet
sandwiches

Signature Sandwiches

(All served with a Yellow Dog Pickle and Chips)

Ask about our kid friendly options

V
Vegan

GF
Gluten Free

New
New Item


Yellow Dog Favorite



 **Classic Yellow Dog Club** Honey mesquite roasted turkey piled high with smoked Gouda cheese, pecan-smoked bacon, crunchy cucumber, crisp leaf lettuce and orange Cointreau mayo, served on thick sliced multi-grain bread. \$9.95 *Add Smoked Pineapple Rings & Sunflower Sprouts \$1.00

Hot Diggity Dawg Fish created this "Bad Dawg" by heating and wrapping up the Classic Yellow Dog Club with shredded Cheddar Jack cheese and drizzling it with sweet Thai chili sauce and jalapeño ranch dressing. \$9.95

New The Firebird Honey mesquite roasted turkey piled high with smoked Gouda cheese, lettuce, jalapeños, Sriracha Mayo pressed between sliced multi-grain bread. \$9.95

 **Classic Mexican Mutt** A Southwestern chipotle wrap layered with our savory black bean spread, shredded lettuce, tomato, homemade chunky salsa, caramelized onions, cilantro sour cream, shredded Mexican cheese, and your choice of smoked chicken breast or seasoned roast beef. Aye Chihuahua! \$10.95 Substitute chicken or beef w/roasted potatoes to make it vegan. \$8.95.

Black Forest Hambone Black forest ham with smoked Gouda cheese, layered with smoked pineapple, leaf lettuce, vine ripened tomato, sweet smokey pommery mustard and a hint of orange Cointreau mayo, served on thick sliced multi-grain bread. \$9.95 *Also available as a lettuce or tortilla wrap.

 **Johnny Rocket** Honey mesquite roasted turkey, accented with raspberry melba and layered with mild cherry pepper rings, vine ripened tomato, smoked Gouda cheese, leaf lettuce and orange Cointreau mayo, served on our thick sliced multi-grain bread. Sweet and savory bliss! \$9.95

Retrievers Roast A "great fetch" with seasoned mid rare roast beef, vine ripened tomatoes, smoked Gouda cheese, caramelized onion and watercress, served on our thick sliced, multi-grain bread and spread with sweet smokey pommery mustard and a cranberry-horseradish-jalapeño mayo. \$9.95

Black Hound A southwestern chipotle wrap stuffed with savory black beans, Spanish yellow rice, homemade salsa, caramelized onion, shredded lettuce and shredded Cheddar Jack cheese. Spice it up with jalapeños if you dare! \$9.95 *Add smoked chicken. \$2.00

Buffalo Soldier Tender, smoked chicken, Jack, Cheddar and Blue cheese dressing, fresh shredded lettuce, vine ripened tomato, red onion, crispy cucumber slices, orange Cointreau mayo, jalapeño ranch, and homemade buffalo sauce all come together in a southwest chipotle wrap. "One Love" \$10.95 Substitute chicken w/roasted potatoes to make it vegan. \$9.95

 **Kitty Kat** Paws for a moment to enjoy this furbulous concoction of Solid, all white Asian marinated albacore tuna, sun dried cranberries, smoked Gouda cheese, caramelized onions, leaf lettuce, sunflower sprouts, orange Cointreau mayo served on thick sliced multi-grain bread. This little kitty is the "cats' meow"! Also available as a lettuce or tortilla wrap! \$9.95

 **The Holy Crap** Named by a beloved friend and customer, this weekly special quickly became a fan fave! Featuring our honey mesquite roasted turkey piled high and pressed to perfection with avocado, pecan-smoked bacon, goat cheese, red onions and basil mayo served on our thick sliced multi-grain bread. \$10.95

Puppy Love Creamy, roasted peanut butter, strawberry preserves, sliced bananas, fresh cut strawberries, chocolate chips, chopped roasted peanuts, served on thick sliced multi-grain bread with a side of animal crackers. \$8.95

Fluffy Love Creamy, roasted peanut butter and sliced bananas are topped with ooey goey marshmallow fluff and served on thick sliced multi-grain bread with a side of animal crackers. \$7.95

Cuban Style Black Beans Savory black beans, Mexican cheese blend, sweet Thai chili sauce, cilantro sour cream, homemade salsa, mild cherry pepper rings, red onion and scallions on a bed of Spanish yellow rice. \$8.95 *Add sliced chicken or pork for \$2

Twisted Tuna Solid, all white Asian marinated albacore tuna piled on sliced multi-grain bread covered in avocado, red onions, brie and raspberry melba then pressed to purrfection \$10.95 Add bacon for \$1.00

New Baa Baa BLT Our twist on a classic. Crispy, smoked pancetta, vine ripened tomato, field greens & watercress, pecan-smoked bacon, goat cheese and orange Cointreau mayo served on thick sliced multi-grain bread. Spice it up with Sriracha mayo! Try it with our fig sauce! \$9.95

New Hokey Poké Tacos Three 6" flour tortillas layered with guava cream cheese spread, scallions, red onions, cucumber, sprouts and Poke Tuna piled into the tortilla then drizzled with Fish's Poke Sauce. Served with tri-colored tortilla chips and homemade salsa. \$13.95

Great BBQ & Pulled Pork

(All served with a Yellow Dog Pickle and Chips)

New What the Fig? Our tender pulled pork sandwich stacked with fried onions, bacon and goat cheese then drizzled with our homemade jalapeno-fig sauce served on a fun-fluffy bun. \$ 10.95 Have it as a salad for \$13.95

Rack of Ribs with "Gold" Sauce "Killer Rack Dawg!" 1/2 Rack \$9.95 Full Rack \$18.95

 **The Dog's "Famous" Pulled Pork Sandwich** Our tender pulled pork, served on a bun with Fish's Gold BBQ sauce. Simple and delicious! \$9.95

Club Elvis Our tender pulled pork decadently topped with pecan-smoked bacon, Gouda cheese, crispy fried onions and topped with Fish's Gold BBQ sauce, served on a fun-fluffy bun. \$10.95

Thin Elvis The carbs have left the building! Our tender pulled pork topped with pecan-smoked bacon, red onion and scallions, cradled in crisp leaf lettuce and topped with Fish's Gold BBQ sauce. Served with a side of tomato, cucumber and onion salad with feta and feta vinaigrette instead of Yellow Dog Pickle and Chips \$9.95

Fire Pig Our savory pulled pork, pecan-smoked bacon, Gouda cheese, tangy coleslaw and Sriracha, topped with Fish's Gold BBQ sauce and fried onions, served in a southwest chipotle wrap. \$10.95

New Drunken Pig Our "Club Elvis" smothered with homemade beer-cheese soup, topped with scallions. \$10.95

New Hong Kong Fuey Our tender pulled pork piled high with toasted coconut, chopped peanuts, pickled onions and jalapeños, drizzled with peanut sauce and finished off with fresh cut scallions and carrots served on a fun-fluffy bun. \$9.95

 **The Rufus** Tender pulled pork topped with thick cut Brie cheese, cherry pepper rings, drizzled with our famous raspberry melba and topped with Fish's Gold BBQ sauce. \$10.95 *Feelin frisky? Get it loaded by adding shoestring potatoes, crispy fried onions, and pecan-smoked bacon. \$1.00

New Pulled Pork Soft Tacos Three 6" flour tortillas layered with savory black bean spread, tender pulled pork, queso, fresh slaw, scallions and cilantro sour cream. Served with tri-colored tortilla chips and homemade salsa. \$10.95 *Drown your tortilla chips with homemade beer cheese soup \$1.00

Bleu Suede Shoes Our tender pulled pork topped with tangy bleu cheese dressing, pecan-smoked bacon, scallions and red onions and topped with Fish's Gold BBQ sauce, served on a fun-fluffy bun. \$9.95

White Trash Our tender pulled pork, topped with tangy coleslaw, Gouda cheese, pecan-smoked bacon and Fish's Gold BBQ sauce, served on thick cut white bread. Ya'll gonna kiss yer cousin! \$9.95

Florida Cracker Our tender pulled pork topped with tangy coleslaw, Gouda cheese, pecan-smoked bacon, pickles, fried onions and topped with Fish's Gold BBQ sauce, served on thick cut white bread. This one makes you want to slap your Grandma! \$9.95

New Pigs with Benefits Tender pulled pork, layered with Blue cheese crumbles, fresh shredded lettuce, vine ripened tomato, red onion, crispy cucumber, jalapeños ranch, orange Cointreau mayo, and homemade buffalo sauce. Served in a southwest chipotle wrap \$9.95

 **Mr. Smokey** Our tender pulled pork topped with juicy smoked pineapple slices, fried onions, pecan-smoked bacon and Fish's Gold BBQ sauce on a fun-fluffy bun. \$9.95

Pulled Pork Nachos A loaded plate of tri-colored tortilla chips piled high with tender pulled pork, savory black beans, queso, homemade salsa, sweet Thai chili sauce, cherry pepper rings, pickled onions and jalapeños, scallions, cilantro sour cream, and Fish's Gold BBQ sauce. Substitute chicken for pork if you'd like. \$10.95 *Smother your pulled pork nachos with beer cheese soup. \$1.00

New Nacho Macho Challenge A loaded baking sheet of tri-colored tortilla chips piled high with tender pulled pork, savory black beans, queso, homemade salsa, sweet Thai chili sauce, cherry pepper rings, pickled onions and jalapeños, scallion, cilantro sour cream, and Fish's Gold BBQ sauce. \$59.95 *Must call in advance for this challenge. *Top your challenge nachos with beer cheese soup \$7.00