

# ICE COLD BEER & FINE WINE'S

## Ice Cold Draft Pints

Stella Artois	\$5.50	Guinness	\$5.50
Fat Tire	\$5.50	Miller Lite	\$3.75
Shock Top	\$5.00	Yuengling	\$3.75
Bud Light	\$3.75	Angry Orchard Cider	\$5.00
Sweetwater 420	\$5.50	Draft Root Beer	\$3.00

## Bottled Beers

Budweiser	\$4.00	Corona Extra	\$5.00
Bud Light Lime	\$4.00	Corona Light	\$5.00
Kona Big Wave	\$5.00	Red Stripe	\$5.00
Land Shark	\$4.00	Heineken	\$5.00
Magic Hat #9	\$5.00	Amstel Light	\$5.00
Red Hook IPA	\$5.00	Orange Blossom	\$5.50
Shock Top Seasonal	\$5.00	Lagunitas Little Sumpin	\$5.50
St. Pauli N/A	\$4.50	Abita Jackamo IPA	\$5.50
Mich Ultra	\$4.00	Dogfish 90min	\$6.00
Coors Light	\$4.00	Terrapin Hopsecutioner	\$6.00
Sam Adams Lager	\$5.00		

\*Draft and BottleBeer selections subject to seasonal change

## Whites

William Hill Chardonnay	\$6.50		\$24
J. Lohr "Riverstone" Chardonnay	\$7.50		\$28
Cannonball Sauvignon Blanc	\$7.50		\$28
White Haven Sauvignon Blanc	\$8.00		\$30
Carey Chen Parker Reisling	\$6.50		\$24
Corvo Moscato	\$6.50		\$24
Acrobat Pinot Gris	\$7.50		\$28
Carey Chen Pinot Grigio	\$7.00		\$26
Forest Glen "Forest Fire" White Merlot	\$6.00		\$22
J P Chenin Brut, Sparkling 187ml.			\$7.00

## Reds

Porcupine Ridge Cabernet Sauvignon	\$6.50	\$24
Carnivor Cabernet Sauvignon	\$8.00	\$30
Louis Martin Cabernet Sauvignon	\$8.00	\$30
Carmenet Reserve Merlot	\$6.50	\$24
Red Rock Merlot	\$6.50	\$24
Tinto Negro Malbec	\$6.50	\$24
Pennywise Pinot Noir	\$7.50	\$28
SMSF "Soul Sister" Pinot Noir	\$6.50	\$24
Cline "Ancient Vines" Red Zinfandel	\$8.00	\$30
Raymond Red	\$8.00	\$30
Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio, Reisling & Sauvignon Blanc	\$5.50	\$20.00

\*Wine selections subject to change



Great BBQ,  
Pulled Pork,  
Gourmet  
Sandwiches  
& Salads

147 Canal Street  
New Smyrna Beach,  
Florida 32168  
386.410.4824

Sun, Mon, Tues, & Wed  
11am-9pm  
Thurs, Fri & Sat  
11am-10pm

## SIGNATURE SANDWICHES

All Sandwiches served with Chips and Cole Slaw


**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, Thai chili sauce, shredded Mexican cheese and smoked chicken breast, Aye Chihuahua! \$10.95

**The Holy Crap** Named by a beloved friend and customer, this weekly special 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 multigrain bread. \$10.95

**Salmon BLT** Our house smoked salmon layered with thick sliced bacon, vine ripened tomato, crispy watercress, savory goat cheese and drizzled with lemon-caper-garlic aioli, served on sliced multi grain bread \$10.95

**Baa Baa BLT** Our twist on a classic, smoked pancetta, vine ripened tomato, crispy watercress, pecan smoked bacon, savory goat cheese and orange Cointreau mayo, served on sliced multi grain bread. Spice it up with Sriracha mayo! \$9.95

**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

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

**Hot Diggy Dog** 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 jalapeno ranch dressing! \$9.95

**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, jalapeno ranch, and homemade buffalo sauce all come together in a southwest chipotle wrap. "One Love" \$10.95

**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

## TACO'S & NACHO'S

**Pulled Pork Soft Taco's** Three 6" flour tortillas layered with savory black bean spread, tender pulled pork, queso, homemade slaw, scallions and cilantro sour cream. Served with tricolored tortilla chips \$10.95

**Pulled Pork Nacho's** A loaded plate of tricolored tortilla chips piled high with tender pulled pork, savory black beans, queso, homemade salsa, sweet Thai chili sauce, cherry pepper rings, pickled red onions, jalapeños, scallion, cilantro sour cream, and Fish's Gold BBQ sauce. Substitute chicken for pork if you'd like. \$10.95

 **Hokey Pokey Ahi Taco's** Three 6" flour tortillas layered with Hawaiian Pokey style Ahi tuna, Napa Bok Choy, guava cream cheese, scallions, mango cilantro salsa and drizzled with Wasabi buttermilk dressing. Served with tricolor tortilla chips \$13.95

### Seared Ahi Tuna Nacho's

Tricolor tortilla chips, stacked and topped with lightly blackened and seared Ahi tuna, Queso, scallions, mango-cilantro salsa and drizzled with Kickin Bayou sauce & Wasabi buttermilk dressing \$12.95




### Yellow Dog Favorites

## GREAT BBQ & PULLED PORK

**The Dog's "Famous" Pulled Pork Sandwich** Our tender pulled pork, served on a bun with Fish's Gold BBQ sauce. 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

**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

 **The Rufus** Our 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 for \$1.00

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

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


**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 "Delicious" as a salad \$13.95

**Pigs with Benefits** Tender pulled pork, layered with blue cheese crumbles, 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 topped with juicy smoked pineapple slices, fried onions, pecan smoked bacon and Fish's Gold BBQ sauce on a fun-fluffy bun. \$9.95

## VEGETARIAN & SALADS

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

 **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 crumbles, crispy fried onions, spicy pickles, cucumber slices and sunflower sprouts, topped with a hearty portion of our famous pulled pork, then drizzled with jalapeno ranch and Fish's gold BBQ sauce. \$13.95

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

**Fido's Feast** A smoked, marinated Portobello mushroom topped with smoked red onions, 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.

**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, roasted red peppers and scallions \$12.95



Ask your Server about today's fresh, homemade desserts, prepared by our local Pastry Chef at "The Bake Shop"

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.