



YELLOW DOG EATS

Great BBQ, Pulled Pork, Gourmet Sandwiches & Salads
Vegetarian & Vegan friendly with Gluten Free options

GREAT BBQ & PULLED PORK

All served with kettle-cooked chips and signature homemade slaw

The Dog's "Famous" Pulled Pork Sandwich

Our house smoked pulled pork, served on a fun - fluffy bun with Fish's Gold BBQ sauce. Simple and delicious! 9.99

Florida Cracker

Our tender pulled pork topped with tangy coleslaw, gouda cheese, pecan-smoked bacon, spicy pickles, fried onions and drizzled with Fish's Gold BBQ sauce, served on thick cut Texas toast. This one makes you want to slap your Grandma! 11.99

Rack of Baby Back Ribs with "Gold" Sauce

"Killer Rack Dawg!" ½ Rack 9.99 • Full Rack 18.99

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 fun - fluffy bun. 11.99

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. 10.99

*Smothered with homemade beer cheese soup and scallions 1.00

What the Fig?

Our tender pulled pork sandwich stacked with fried onions, bacon and goat cheese then drizzled with our homemade jalapeño-fig sauce served on a fun - fluffy bun. 11.99

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 Texas toast bread. Ya'll gonna kiss yer cousin. 10.99

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. 10.99

The Rufus

Tender pulled pork topped with thick cut brie cheese, mild cherry pepper rings, drizzled with our famous raspberry melba and topped with Fish's Gold BBQ sauce. 11.99

*Feeling frisky by adding bacon, shoestring potatoes and crispy fried onions 1.00 or make it Fruity with Froot Loops .50

SIGNATURE SANDWICHES

All served with kettle-cooked chips and signature homemade slaw

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 multigrain bread. 12.99

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 multigrain bread. 10.99

Add Smoked Pineapple Rings & Sunflower Sprouts 1.00

Retrievers Roast

A "great fetch" with seasoned mid rare roast beef, vine-ripened tomatoes, smoked gouda cheese, caramelized onions and watercress. Served on our thick sliced, multi-grain bread and spread with sweet smoky pommery mustard and a cranberry horseradish-jalapeño mayo. 10.99

Kitty Kat

Paws for a moment to enjoy this furbulous concoction of solid white Asian marinated albacore tuna, sun dried cranberries, smoked gouda cheese, caramelized onions, leaf lettuce, sunflower sprouts, orange Cointreau mayo served on thick sliced multigrain bread. This little kitty is the "cat's meow"! Also available as a lettuce or tortilla wrap. 10.99

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. 10.99

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. 10.99

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 multigrain bread. Sweet and savory bliss! 10.99

Twisted Tuna

Solid white Asian marinated albacore tuna piled on sliced multi-grain bread covered in avocado, red onions, brie and raspberry melba then pressed to purrfection. 10.99 Add bacon for 1.00

WRAPS & THINGS

Buffalo Soldier

Tender smoked chicken, shredded cheddar Jack cheese and Blue cheese crumbles, 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! 10.99

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! 10.99

Curry Chicken Wrap

Our delicious curry chicken salad with field greens, smoked Gouda cheese, carrots, sunflower sprouts and orange Cointreau mayo. 9.99

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. 10.99

Cuban Style Black Beans

Savory black beans, queso cheese, sweet Thai chili sauce, cilantro sour cream, homemade salsa, mild cherry pepper rings, pickled onions, jalapenos and scallions on a bed of Spanish yellow rice. 8.99

Add chicken or pork for 2.00

TACOS & NACHOS

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. 10.99
Drown your tortilla chips with homemade beer cheese soup 1.00

Hokey Poke Tacos

Three 6" flour tortillas layered with guava cream cheese spread, a sesame napa cabbage bok choy slaw, sunflower sprouts, fresh pineapple salsa and poke tuna* piled into the tortillas then drizzled with Fish's Poke Sauce and Cusabi Ranch dressing. Served with tri-colored tortilla chips and homemade salsa. 13.99

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. 11.99

Smother your pulled pork nachos with beer cheese soup. 1.00

Buffalo Chicken Nachos

Buffalo chicken on top of tri-color tortilla chips, with blue and cheddar jack cheese, jalapeno ranch dressing, sliced apples, shredded lettuce, diced tomatoes, cucumber sticks, and red onion rings. 12.99

SALADS

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. 13.99

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. 13.99 Vegan without the chicken 9.99



YUMMY SCOOBY SNACKS

Avocado Hummus	Small 4.49 / Large 6.99
Homemade Coleslaw	Small 2.99 / Large 4.99
Mozzarella & Tomato	Small 3.99 / Large 6.99
Oven Roasted Potatoes	Small 2.99 / Large 4.99
Potato Salad	Small 3.49 / Large 6.99
Jay's Pasta Salad	Small 3.49 / Large 6.99
Greek Orzo Salad	Small 3.49 / Large 6.99
Tomato, Onion, Cucumber Salad	Small 2.99 / Large 4.99

*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. 10.18

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YellowDogEats.com

Catering: 407-491-7428