It's Cool To Drool



CRAFT BBQ & PULLED PORK

All served with kettle-cooked chips or homemade slaw

CULT CLASSIC!

Try Our Famous House-Smoked Ribs with "Gold" Sauce G

"Killer Rack Dawg!" 1/2 Rack . . MP . . . . . Full Rack . . MP

The Dog's "Famous" Pulled Pork Sandwich G S D 14.2

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

Florida Cracker G S E D 15.6

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

Bleu Suede Shoes G S D. 15.6

Our tender pulled pork topped with tangy bleu cheese crumbles, smoked bacon, scallions and red onions and topped with Fish's Gold BBQ sauce, served on a fun fluffy bun.

Club Elvis G S D 15.6

Our tender pulled pork decadently topped with smoked bacon, gouda cheese, crispy fried onions and topped with Fish's Gold BBQ sauce, served on a fun fluffy bun.

What the Fig? G D 16.2

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.

White Trash G S D E 15.6

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.

Mr. Smokey G S D E 15.6

Our tender pulled pork topped with juicy smoked pineapple slices, fried onions, smoked bacon and Fish's Gold BBQ sauce on a fun fluffy bun.

The Rufus G S D 15.6

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. ***Feeling frisky?*** *Add bacon, shoestring potatoes and crispy fried onions!* *2*

SIGNATURE SANDWICHES

All served with kettle-cooked chips or homemade slaw

Pugnacious Pug G D E 16.2

Fresh homemade hoagie roll slathered in garlic aioli, house smoked succulent roast beef, sautéed peppers and onions, topped with swiss cheese, pressed to 'pur'-fection.

Side of homemade beer cheese or queso cheese for dipping. 2

Classic Yellow Dog Club G D E 15.6

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.

Add smoked pineapple rings & sunflower sprouts 1

Roast Malone G D 16.3

Featuring our delicious house-smoked roast beef and homemade pimento cheese. Topped with crispy fried onions, vine-ripened tomatoes, caramelized onions and watercress. Served on our thick, pressed multigrain bread.

Kitty Kat G D S E 16.3

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

Salmon BLT G D E 16.9

Our house smoked salmon layered with thick sliced bacon, vine-ripened tomato, crispy watercress, savory goat cheese and drizzled with lemon-caper aioli, served on sliced multigrain bread.

The Holy Crap G D E T. 15.6

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 multigrain bread.

Johnny Rocket G D E 15.6

Honey mesquite roasted turkey, accented with raspberry melba and layered with mild cherry pepper rings, vine-ripened tomato, smoked gouda, leaf lettuce and orange Cointreau mayo, served on our thick sliced multigrain bread. Sweet and savory bliss!

Twisted Tuna G D E S 16.3

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.

Add bacon 1.5

Housemade Queso with Tri-colored Chips

Serves two-three for $7 (Add Flavor Bomb for $2 each)

- **Flavor Bomb 1:** Queso, corn salsa, fried onion, shoe string potatoes, Thai chili and scallions **G D**
- **Flavor Bomb 2:** Queso, black beans, pico de gallo, fried onions, shoe string potatoes, Thai chili and scallions **G D**
- **Flavor Bomb 3:** Queso, pineapple salsa, fried onions, shoe string potatoes, Thai chili and scallions

E: EGG D: DAIRY G: GLUTEN N: NUT S: SOY T: TREE NUT

WRAPS + THINGS

Buffalo Soldier G D E 15.3
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!

Classic Mexican Mutt G E. 15.3
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!

Curry Chicken Wrap G D E 15.3
Our delicious curry chicken salad with field greens, smoked gouda cheese, carrots, sunflower sprouts and orange Cointreau mayo.

Fire Pig G D E S 15.3
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.

El Cubano G D 15.3
Pulled pork, sliced black forest ham, swiss cheese, tomato chutney, onions and jalapeños, creole mustard and spicy pickles on delicious pressed Cuban bread.

Cuban Style Black Beans D S 11
Savory black beans, queso cheese, sweet Thai chili sauce, cilantro sour cream, homemade salsa, mild cherry pepper rings, pickled onions, jalapeños and scallions on a bed of Spanish yellow rice.
Add chicken or pork 5
Add salmon or Ahi tuna 7*

TACOS + NACHOS

Pulled Pork Soft Tacos G D E. 16.2
Three 6" flour tortillas layered with savory black bean spread, tender pulled pork, queso fresco, fresh slaw, scallions and cilantro sour cream. Served with tri-colored tortilla chips and homemade salsa.

Hokey Poke Tacos G S E 17.9
Three 6" flour tortillas layered with guava cream cheese spread, a sesame napa cabbage bok choy slaw, pineapple cilantro salsa, sunflower sprouts and poke tuna* piled into the tortillas then drizzled with Poke King Sauce and Cusabi Ranch dressing. Served with tri-colored tortilla chips and homemade salsa.

Pulled Pork Nachos G D S 18.6
A loaded plate of tri-colored tortilla chips piled high with tender pulled pork, savory black beans, queso fresco, 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.

Seared Ahi Tuna Nachos D E S 18.6
Tri-color tortilla chips, stacked and topped with lightly blackened and seared Ahi tuna*, queso fresco, scallions, black beans, pineapple cilantro salsa and drizzled with Kickin Bayou sauce & Cusabi buttermilk dressing.

SALADS

Pulled Pork Salad G D E S. 16.9
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.

Are You Chicken? G N 16.9
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.
Vegan without the chicken 13

Curry Chicken Salad D E S N 16.9
Our delicious tender smoked 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!

Smokey's Smoked Salmon Salad D N 17.9
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.

FOR THE PUPS! KIDS MENU

All kids meals are served with a bag of chips

Pulled Pork Sliders 8
Cheese Quesadilla 7
Add chicken 1.5
Grilled Cheese 7
Turkey & Cheddar Sandwich 8
Pulled Pork Sandwich 8

VEGETARIAN

Jamaican Jerk Kingston Tacos G 16.4
Three 6" flour tortillas layered with smoked jerk cauliflower, mango chipotle aioli, pineapple salsa, Napa bok choy slaw, Thai chili and fried onions. Feeling Irie Mon!

Sweet Potato Tico Tacos G 16.4
Roasted seasoned sweet potatoes with corn salsa, black beans, chipotle mango aioli, arugucress, and fried onions on three flour tortilla served with tortilla chips and salsa.

Pressed Roasted Potato Sandwich G E D . . 16.4
Warm oven roasted potatoes, garlic aioli, caramelized onions, swiss cheese and cherry peppers all combined on pressed multi-grain bread.

SCOOBY SNACKS

	SM	LG
Avocado Hummus S	8	11
Mozzarella & Tomato G D	8	11
Potato Salad G E	7	10
Homemade Coleslaw E	7	10
Oven Roasted Potatoes	7	10
Tomato, Onion, Cucumber Salad D	7	10

WE CATER!

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YELLOWDOGEATS.COM

E: EGG D: DAIRY G: GLUTEN N: NUT S: SOY T: TREE NUT

Food prepared in our restaurant may contain the following ingredients: diary, eggs, soy, gluten, peanuts and tree nuts. The allergens for each menu item are clearly labeled in the menu. If you have a food allergy or have any questions about our allergy information, please notify your server.

**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.*

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