

EST.



2015

# THE SALTY DOG

GASTROPUB 

## *salty dog*

1. nautical slang for an experienced sailor who has spent much of his life aboard a ship at sea
2. a salty dog is often given increased credibility by ship mates in matters pertaining to ship-board life and duties

*Ask your server about our exclusive, artisanal Bacardi cocktail collection, meticulously crafted by our skilled bartenders*

SAMPLE MENU - prices and menu offerings are subject to change

**BEER & DRAFT**

Corona	7.50	Guinness	7.50
Lagunitas IPA	7.50	Angry Orchard	7.50
Dos Equis	7.00	<b>ON TAP</b>	<b>12 oz 20 oz</b>
Budweiser or Bud Light	7.00	Heineken	7.00 8.00
Stella Artois	7.00	Newcastle	7.00 8.00
Heineken	7.00		

**COCKTAILS**

*Complimentary with PLUS package:*

Salty Dog Smash	10.00	Long Island Iced Tea	11.00
Paloma Caliente	15.00	Rose Old Fashioned	11.00
Baked Alaska	11.00	Ultimate Cosmopolitan	11.00

*Complimentary with PREMIER package:*

Salty Watermelon Margarita	19.00	Peach Tree Smash	19.00
----------------------------	-------	------------------	-------

**WINE**

*Complimentary with PLUS package:*

**SPARKLING & ROSÉ WINES**

	glass	bottle*
Prosecco	11.00	43.00
Rosé	11.00	43.00

**WHITE WINES**

Sauvignon Blanc	11.00	43.00
Chardonnay	11.00	40.00

**RED WINES**

Cabernet Sauvignon	11.00	40.00
Red Blend	11.00	40.00

*Complimentary with PREMIER package:*

**CHAMPAGNE & ROSÉ WINES**

	glass	bottle*
Haslinger	19.00	84.00
Château d’Esclans ‘Whispering Angel’ Rosé	16.00	65.00

**WHITE WINES**

Chalk Hill Sauvignon Blanc	16.00	65.00
Flowers Chardonnay	18.00	65.00

**RED WINES**

Grgich Hills Merlot	19.00	84.00
Duckhorn Paraduxx Red Blend	18.00	78.00

\*Guests with Plus or Premier package receive 25% off bottles of wine

# SALTY DOG PLATES

**\$14.99 cover charge includes 2 Salty Dog Plates and 1 dessert.**

*À la carte pricing for Salty Dog Plates is listed below.*

## **Complimentary Appetizer**

### **SALTY DOG'S DIP STICKS**

Crunchy bread sticks, beer-cheddar fondue, flaked smoked salt

## **Cheese & Veggie Plates** - *À la carte pricing \$6 each*

### **EMMENTHAL & GRUYÈRE GRILLED CHEESE** 🍴

With creamed white tomato soup

### **WILD MUSHROOM SAUTÉ\*** 🍴

Porcini, portobello and shiitake, crispy poached egg, oregano, smoked scamorza, truffle-garlic purée, lemon zest

### **CHARRED ASPARAGUS AND TOASTED HALOUMI CHEESE** 🍴

Lemon-shallot vinaigrette, smoked almonds

## **Burgers & More Plates** - *À la carte pricing \$12 each*

### **BEYOND BURGER** 🍴

100% plant-based protein patty, tomato, onion, lettuce, homemade bun

*Served with Truffle-Parmesan or Sweet Potato Fries*

### **THE SDG BURGER\***

*For the burger obsessed - a perfect patty stacked with plenty of flavors*

Fresh ground rib eye and short rib patty, pork belly, gruyère, kimchi beer battered jalapeño, charred onion aioli, brioche bun

*Served with Truffle-Parmesan or Sweet Potato Fries*

### **FRIED CHICKEN SANDWICH**

Tomato, spicy mayo-dressed kale, homemade bun

### **WILD CAUGHT CALAMARI FRITES**

Ale-battered, cornmeal crusted, lemon curry, tartar sauce

### **SPICY STOUT BEEF SHORT RIBS**

Stout-orange blossom honey glaze

### **LOBSTER MAC & CHEESE**

Aged cheddar, gruyère and parmesan, truffled cream, crispy crumble

### **BEEF SHORT RIB POUTINE**

Braised in cabernet wine, rosemary gravy, potato frites, cheddar cheese curds

🍴 Vegetarian

\*Public Health Advisory: Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## SALTY DOG DESSERTS

*Select one (included with cover charge)*

*À la carte pricing \$5 each*

### STRAWBERRIES & CREAM

Ricotta, honeycomb crisps

### BOURBON CHOCOLATE

#### POT DE CRÈME

Salted caramel popcorn

### COFFEE & DOUGHNUTS

Espresso mousse,  
cinnamon sugar jelly doughnuts

### LEMON POSSET

Pistachio crunch

