

THE UGLY DOG PUBLIC HOUSE

proprietress
Kay Craig

drinks & eats

chat with us.
kay@theuglydogpub.com



Wi-Fi: Pub_Guest
Password: pubguest

294 South 4th Street | 828-526-8364 | theuglydogpub.com | Highlands, NC
Hours- Monday: 4pm-until | Tuesday through Sunday: 11:30-until

convivial cocktails

- Hot Toddy • 9
whiskey, lemon juice, demerara sugar, and a beautiful garnish
- Manhattan • 10
Bulleit Rye, Carpano sweet vermouth, Angostura, and a Luxardo cherry
- El Camino • 10
Herradura anejo tequila, Aperol, Carpano
- The (original) Margarita • 10
tequila blanco, fresh lime juice, agave nectar, and a splash of Cointreau
- Aperol Spritz • 8
prosecco, Aperol, and seltzer
- The Puck • 10
organic cucumber vodka, elderflower liqueur, pineapple juice, & bruised basil
- Ginger Martini • 10
muddled ginger takes this to the next level

taps

DRAFT BEER

Mostly \$6 | Mostly 16 oz.

a rotating selection of different local and regional craft beers - ask your server
‘Thomas’ Pour - 1/2 pour for 3.5 or A.Q.

caps & cans

Foothills, Carolina Blonde Cream Ale, NC	5
Stella Artois, Belgium	5
Port City, Optimal Wit, Alexandria, VA	5
Bold Rock, Carolina Apple Cider, Mills River, NC	5
Traveler, Grapefruit Shandy, Burlington, VT	5
Currahee, Wayah Lager, Franklin, NC	5
Champion, Shower Beer Pils, Czech-Style, VA	5
Highland Brewing, Gaelic Ale, Asheville	5
Double Barley, Abby’s Amber Ale, Smithfield, NC	5
Nantahala, Bryson City Brown, Bryson City, NC	5
Duck-Rabbit, Milk Stout, Farmville, NC	5
Oskar Blues, Dale’s Pale Ale, Brevard, NC	5
Lagunitas, Little Sumpin’ Sumpin’, CA	5
Double Barley, Touche’ IPA, Smithfield, NC	5
Stone, Delicious IPA, Escondido, CA	5
Lagunitas, IPA, Petaluma, CA	5
Chimay, Premiere “Red Label”, Chimay, Belgium	6.5
Budweiser	4
Bud Light	4
Coors Light	4
Corona	4
Corona Light	4
Miller Lite	4
Yuengling	4
Michelob Ultra	4

And Others....Ask Your Server/Bartender A.Q.

sparklers

“My only regret in life is that I did not drink more Champagne.”
– John Maynard Keynes on his deathbed

Freixenet, Blanc de Blanc, Spain	7/24
Cupcake, Prosecco, Italy	7/24
Gerard Bertrand, Rose Brut, France	9/32
Laurent Perrier, Brut, France	51
Veuve Clicquot, Brut, “Yellow Label”, France	72
Laurent Perrier, Rose, France	89

white

Antinori, Santa Cristina, Pinot Grigio, Italy	8/28
Acrobat, King Estate, Pinot Gris, Oregon	9/32
Fernlands, Sauvignon Blanc, New Zealand	8/28
Hazlitt, Riesling, New York	8/28
Kenwood “Yulupa”, Chardonnay, California	8/28
Artesa, Chardonnay, Carneros	12/39
La Crema, Chardonnay, Monterey	41
Rombauer, Chardonnay, Carneros	54
Château Montelena, Chardonnay, Napa	61

rose

Moulin de Gassac, Pays d’Herault, France	8/28
Floriography Rosè, Cotes de Provence	9/32
Château d’Esclans, Whispering Angel, France	43

red

Mossback, Pinot Noir, Central Coast, CA	10/36
La Crema, Pinot Noir, Monterey	41
Elouan, Pinot Noir, Oregon	12/39
Davis Family, Pinot Noir, Russian River Valley, CA	61
Seven Falls, Merlot, Washington	10/36
Josh Cellars Craftsman’s Collection, Cabernet, CA	9/32
Trim, Cabernet, CA	10/36
Mountain Door, Malbec, Argentina	8/28
Haraszthy, Zinfandel, Lodi	36
Daniel Cohn, Bellacosa, Cabernet, North Coast, CA	38
Cain Cuvee NV, Red Blend, Napa Valley	53

n.a. and soft drinks

Beck’s Non-Alcoholic	3.5	Pellegrino 500ml	2.5
Coke	2	Lemonade	3
Sprite	2	Orange Juice	3
Diet Coke	2	Red Bull	3
Iced Tea	2	Saranac Root Beer	3

treats desserts sweets goodies tidbits bon-bons jujubes lovelies

ICE CREAM SANDWICH-	House made cookies, vanilla ice cream, chocolate caramel sauce	5
MIXED BERRY COBBLER-	Served warm with cinnamon streusel and vanilla ice cream	6
ORANGE RUM CAKE-	Butterscotch, candied walnuts, and whipped cream	6
“SIX-PACK FOR THE KITCHEN”	Send the kitchen something nice (we will hold until their shift is over)	7.5
“BUY YOUR SERVER A DRINK”	Treat your server/bartender to an after-shift drink (they really like this)	A.Q.

start here

CHICKEN WINGS OR TENDERS 10	FRIED GREEN TOMATOES 8
One pound of crispy smoked wings or hand breaded tenders served with celery sticks and two dipping sauces	Crispy fried green tomatoes topped with house made pimento cheese and cilantro-yogurt sauce
LOADED 'TATER TOTS 9	UGLY DOG DIP 8.5
Beer cheese, pimento cheese, bacon, and jalapeños. Served with ranch	Spicy sausage, cream cheese, tomatoes, and green chilies. Served with tortilla chips, celery, and crispy lavosh
MINI PRETZELS & BEER CHEESE 8	SPICY AVOCADO SALSA 8.5
Soft pretzel bites with warm Highland Gaelic Ale-spiked beer cheese	A spicy, liquefied version of our made-to-order avocado guacamole. Served with house made corn tortilla chips
UGLY DOG GUACAMOLE 8	CHARCUTERIE PLATE 13
Made-to-order and topped with feta cheese. Served with house made corn tortilla chips	A variety of meats, cheeses, olives, and dried fruits. Served with house made mustard.
JALAPEÑO MACARONI BITES 8.5	
Slightly spicy macaroni bites fried golden brown. Served with ranch	

sides to share, or not. \$6

All Day	
Seasonal Vegetables	Sweet Potato Fries
Mac 'n Cheese	Blue Cheese Coleslaw
'Tater Tots	French Fries
After 5pm	
Mashed Potatoes	Yellow Grits
Shaved Brussels Sprouts	

dipping sauces

Buffalo	Honey Dijon
Buttermilk Ranch	Blue Cheese
Sweet Chili	Dark Corner BBQ
Sweet BBQ	

house made soup ^{OF} the day- ask your server- 6

greens, and other things
your mother told you to eat

ARUGULA SALAD 11	
Arugula, fresh strawberries, goat cheese, marinated tomatoes, seasoned olive oil, almonds, and garnished with Watauga country ham and house vinaigrette	
BEET SALAD 9	
Roasted and pickled beets, walnuts, blue cheese, frisee lettuce, balsamic reduction, and lavosh crisps	
QUINOA SALAD 10	
Quinoa, dried apricots, feta cheese, pumpkin seeds, and spring mix tossed with house vinaigrette	
CAESAR SALAD 8	
Romaine lettuce tossed with our house made Caesar dressing and topped with croûtons and shaved Parmesan cheese	
SALAD TOPPINGS	
Grilled Chicken Breast 5	Grilled Portobello 5
Roasted Beef Tips 6	Breaded Chicken Tenders 5
Blackened Shrimp 6	Pan Roasted Salmon 7
SALAD DRESSINGS	
House Vinaigrette	Honey Dijon
Buttermilk Ranch	Thousand Island
Blue Che+se	

between the slices

BEEF PHILLY 11	
Sliced bistro steak, sautéed peppers, onions, and mushrooms, and house-made beer cheese on a hoagie roll	
CLASSIC REUBEN 11	
House cooked corned beef, sauerkraut, Thousand Island dressing, and Swiss cheese, served on toasted rye	
BBQ PULLED PORK 10.5	
Slow roasted pork, Dark Corner BBQ, coleslaw, cheddar cheese, and crispy onions on Texas toast	
GRILLED CHICKEN CORDON BLEU 11	
Garlic and pepper marinated chicken breast, ham, Swiss cheese, honey-Dijon, lettuce, tomato, and onion on a potato bun	
SALMON BLT 14	
Pan-seared salmon, arugula, fried green tomato, bacon, avocado, and horseradish mayo on ciabatta bread	

Served with your choice of Blue Cheese Coleslaw, or French Fries, or Kettle Chips, or Tots, or Sweet Potato Fries. (plain or seasoned)

entrees (available after 5pm)

STEAK FRITES-	Seared bistro steak, Parmesan roasted garlic frites, and truffled ketchup	16
PAN ROASTED SALMON-	Fresh salmon served with grits and seasonal vegetables	17
SMOTHERED CHICKEN-	Lacquered with BBQ sauce and topped with cheddar cheese, grilled onions, and bacon. Served with shaved Brussels sprouts and mashed potatoes	15

flat bread pizza 9

Served on flat bread with mozzarella cheese and your choice of sauce:
Ranch, Pesto, Marinara

Pick 3 Toppings:

Pepperoni	Bacon	Tomatoes
Grilled Chicken	Blue Cheese	Goat Cheese
Ham	Onion	Arugula
Ground Beef	Mushrooms	Bell Peppers

\$1.25 per additional topping

all beef hot dog 7.5

Highlands Hickory Market

AVAILABLE TOPPINGS

Sauerkraut, Pickle, Jalapeño, Onion, Tomato, Relish

ADDITIONAL TOPPINGS @ \$1 each

Ugly Dog Dip, Chili, Pimento Cheese, Cheddar Cheese, Avocado, Bacon, Coleslaw

Served with your choice of Blue Cheese Coleslaw, or French Fries, or Kettle Chips, or Tots, or Sweet Potato Fries. (plain or seasoned)

the dog's burgers*

Meyer Natural 100% Angus Beef

ALL AMERICAN BURGER 11	
Grilled to your liking and topped with cheddar, lettuce, tomato, onion, and sliced pickle	
BLACK & BLUE BURGER 11.5	
Blackened burger topped with blue cheese, caramelized onion, lettuce, tomato, and sliced pickle	
OLD FASHIONED PATTY MELT 11	
Topped with mushrooms, grilled onions, and Swiss cheese. Served on toasted marble rye with Thousand Island dressing	
RISE & SHINE BURGER 12.5	
Topped with a fresh fried egg, bacon, cheddar cheese and Ugly Dog Dip	
BACON-PIMENTO BURGER 12	
Topped with house made pimento cheese, thick cut bacon, lettuce, tomato, onion, and sliced pickle	
PORTOBELLO BURGER-(vegetarian) 10.5	
Marinated portobello, spring mix, tomato, onion, avocado, goat cheese, and cucumber wasabi sauce	
Served with your choice of Blue Cheese Coleslaw, or French Fries, or Kettle Chips, or Tots, or Sweet Potato Fries. (plain or seasoned)	

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. 3/16/18

Foods may contain allergens – please make your server aware of any food allergies

\$3 charge for split plates. No charge for extra plates. 20% gratuity added to groups of 6 or more.