

THE UGLY DOG PUBLIC HOUSE

proprietress

Kay Craig

executive chef

Gabe Murray

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

- Paloma • 9
tequila blanco, lime juice, grapefruit soda, chili-salt rim
- Aperol Spritz • 8
prosecco, Aperol, and seltzer
- End Of Days • 9
tequila blanco, Campari, lime juice, demerara syrup, splash of IPA
- The (original) Margarita • 10
tequila blanco, fresh lime juice, agave nectar, and a splash of Cointreau
- The Puck • 10
organic cucumber vodka, elderflower liqueur, pineapple juice, & bruised basil
- Manhattan • 11
Bulleit Rye, Carpano sweet vermouth, Angostura, and a Luxardo cherry
- El Camino • 11
Herradura anejo tequila, Aperol, Carpano
- 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

Sierra Nevada, Noonan Pils, Mills River 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, Rosè, 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
Domaine de Fontsaite, Rosè, Corbieres, France	11/38
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	6
BOURBON PEACH CRISP	Served warm with cinnamon walnut granola and vanilla ice cream	7
TURTLE BROWNIE SUNDAE	Topped with vanilla ice cream and chocolate caramel sauce	7
"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	PIMENTO CHEESE / DEVILED EGGS 8.5
One pound of crispy smoked wings or hand breaded tenders served with celery sticks and two dipping sauces	5 pimento cheese deviled eggs with bacon on a bed of mixed greens
FRIED GREEN TOMATOES 8	UGLY DOG GUACAMOLE 8
4 crispy fried green tomatoes topped with house made pimento cheese, and cilantro-yogurt sauce	Made to order and topped with feta cheese. Served with house made corn tortilla chips.
SHRIMP AND CRAB SALAD 12	JALAPEÑO MACARONI BITES 8.5
Shrimp and crab salad, spicy avocado sauce, tortilla chips, and pico de gallo	Slightly spicy macaroni bites fried golden brown. Served with ranch dressing
PRETZELS & BEER CHEESE 10	CHARCUTERIE PLATE 13
Soft pretzels with warm Highland Gaelic Ale cheese.	A variety of meats, cheeses, olives, and dried fruits. Served with house made mustard.
LOADED 'TATER TOTS 9	
Cheddar Jack, bacon, and jalapeños. Served with ranch dipping sauce	

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

greens, and other things

your mother told you to eat

ROCKET COBB SALAD 12	Arugula, eggs, chopped bacon, blue cheese, tomatoes, avocado, corn, and avocado ranch dressing
DOG HOUSE SALAD 10	Mixed greens with grape tomatoes, dried cranberries, goat cheese, and toasted walnuts. Served with champagne vinaigrette dressing.
QUINOA SALAD 10	Quinoa, dried apricots, feta cheese, pumpkin seeds, and spring mix tossed with house vinaigrette
CAESAR SALAD 9	Romaine lettuce tossed with our house made Caesar dressing and topped with shaved Parmesan cheese, and croûtons

SALAD TOPPINGS

Grilled Chicken Breast 5	Grilled Portobello 5
Crab Cake 8	Breaded Chicken Tenders 5
Chesapeake Shrimp 6	Pan Roasted Salmon 7

SALAD DRESSINGS

House Vinaigrette	Honey Mustard
Buttermilk Ranch	Thousand Island
Blue Cheese	Avocado Ranch

flat bread pizza

MARGHERITA 10	House made marinara, tomato, fresh basil leaves, mozzarella cheese, and Parmesan cheese	
PESTO PORTOBELLO & CHICKEN 12	Basil pesto, grilled chicken, portobello mushrooms, bacon, and mozzarella cheese	
HOUSE SPECIAL 11	House made marinara, pepperoni, bacon, red onion, peppers, mushrooms and mozzarella cheese	
\$1.25 for additional toppings		
Pepperoni	Blue Cheese	Goat Cheese
Grilled Chicken	Onion	Arugula
Bacon	Mushrooms	Bell Peppers
	Tomatoes	

quarter-pound all-beef hot dogs

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

PLAIN 7.5	
CHILI SLAW DOG 9	Chili and slaw (duh)
SHAME DOG 10	House made pimento and thick cut bacon
THE UGLY DOG 11	Chili, cheddar cheese, jalapeño, avocado, and tomato with spicy avocado sauce

sides \$3 (mostly)

Seasonal Vegetables	Sweet Potato Fries
Blue Cheese Coleslaw	French Fries
Parmesan Risotto (\$4)	'Tater Tots
Mac 'n Cheese (\$4)	

dips to eat \$8

available all day and after 10 pm

Hummus	Pimento Cheese
House Made Salsa (\$6)	Ugly Dog Dip

sauces to dip

Buffalo	Buttermilk Ranch
Blue Cheese	Honey Mustard
Sweet Chili	Bourbon BBQ
Spicy Avocado Sauce	

between the slices

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

CLASSIC REUBEN 11	House cooked corned beef, sauerkraut, Thousand Island dressing, and Swiss cheese. Served on rye.
BOURBON BBQ PULLED PORK 10.5	Slow roasted pork, Bourbon BBQ sauce, sliced pickles, coleslaw, on a toasted potato bun
PESTO CHICKEN SANDWICH 11	Grilled chicken breast with roasted red peppers, pesto, provolone cheese, and mixed greens on ciabatta bread
SHORT RIB MELT 14	Tender short rib with grilled onion, mushrooms, Thousand Island dressing and provolone cheese on rye
ROASTED SALMON BLT* 14	Mixed greens, fried green tomato, thick cut bacon, avocado, and horseradish mayo on ciabatta bread
CRABCAKE SANDWICH 14	Crabcake, tomato, mixed greens, and avocado ranch sauce on ciabatta bread
CRISPY FISH WRAP 11	Panko breaded cod in a tomato-basil wrap with cheddar cheese, lettuce, tomato, and cilantro sauce

entrees (available after 5pm)

SHRIMP OR CHICKEN PRIMAVERA 17	Fresh vegetables tossed in a lemon butter sauce
SHORT RIB OR ROASTED SALMON* 18	Served with Parmesan risotto and seasonal vegetables

the dog's burgers*

Served with your choice of Blue Cheese Coleslaw, or French Fries, or Kettle Chips, or Tots, or Sweet Potato Fries. (plain or seasoned)
Meyer Natural 100% Angus Beef

ALL AMERICAN BURGER* 11	Grilled to your liking and topped with cheddar, lettuce, tomato, onion, and sliced pickle
RISE & SHINE BURGER* 13	Topped with a fresh fried egg, thick cut 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
MUSHROOM SWISS BURGER* 12	Topped with portobello mushrooms, thick cut bacon, and Swiss cheese
UGLY DOG GUACAMOLE BURGER* 12.5	Topped with Pepper Jack cheese, lettuce, tomato, tortilla chips and Ugly Dog Guacamole
PORTOBELLO BURGER-(vegetarian) 10.5	Marinated portobello, spring mix, tomato, onion, avocado, goat cheese, and cilantro sauce

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. 6/09/18

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.

Please visit our sister bar The High Dive located at 476 Carolina Way, across the street from Entegra Bank

Cocktails/Beer/Wine/Pool Tables/Music Open Tuesday thru Saturday 4pm until