

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

- 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

Victory, Sour Monkey, Sour Tripel, 9.5% abv	6.5
Sierra Nevada, Nooners 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
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
Left Hand, Milk Stout, Longmont, CO	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
Corona Light	4
Bud Light	4
Miller Lite	4
Coors Light	4
Yuengling	4
Corona	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 Fontaine, Rosè, Corbieres, France	11/38
Château d'Esclans, Whispering Angel, France	43

red

Blazon, Pinot Noir, 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
Tilia, Malbec, Mendoza	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

MAPLE BOURBON ICE CREAM	Topped with house-made candied bacon	7
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
One pound of crispy smoked wings or hand breaded tenders served with celery sticks and two dipping sauces
- FRIED GREEN TOMATOES** 8
4 crispy fried green tomatoes topped with house made pimento cheese, and cilantro-yogurt sauce
- SHRIMP AND CRAB SALAD** 12
Shrimp and crab salad, spicy avocado sauce, tortilla chips, and pico de gallo
- PRETZELS & CHEESE DIP** 10
Soft pretzels with queso.
- LOADED 'TATER TOTS** 9
Cheddar Jack, bacon, and jalapeños. Served with ranch dipping sauce

- PIMENTO CHEESE / DEVILED EGGS** 8.5
5 pimento cheese deviled eggs with bacon on a bed of mixed greens
- UGLY DOG GUACAMOLE** 8
Made to order and topped with feta cheese. Served with house made corn tortilla chips.
- JALAPEÑO MACARONI BITES** 9
Slightly spicy macaroni bites fried golden brown. Served with ranch dressing
- CHARCUTERIE PLATE** 13
A variety of meats, cheeses, olives, and dried fruits. Served with house made mustard.

sides \$3 (mostly)

- Seasonal Vegetables Sweet Potato Fries
Blue Cheese Coleslaw French Fries
Parmesan Risotto (\$5) 'Tater Tots
Mac 'n Cheese (\$5)

dips to eat \$8

available all day and after 10 pm

- Hummus Pimento Cheese
Ugly Dog Dip

sauces to dip

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

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** 10
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 DOG** 7.5
All-beef hot dog
- CHILI CHEESE DOG** 9
Chili and cheddar cheese
- CHILI SLAW DOG** 9
Chili and slaw (duh)
- SHAME DOG** 10
House made pimento and thick cut bacon

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
- T.U.D. ROAST BEEF DIP** 13
Tender roast beef with grilled onion, horseradish cream cheese, provolone cheese on Cuban roll and au jus
- 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

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)** 11
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. 10/13/18

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