

THE UGLY DOG PUBLIC HOUSE

THE UGLY DOG

proprietor
Thomas Craig

drinks & eats

chat with us.
bark@theuglydogpub.com

Wi-Fi: Puppy_Guest
Password: thepuppy



25 Frank Allen Road | 828-743-3000 | theuglydogpub.com | Cashiers, NC
Hours- Wednesday through Monday: 11:30-until | Tuesday: Closed

convivial cocktails

- Paloma • 10
tequila, lime juice, grapefruit soda, chili-salt rim
- 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, 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

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
Gruet, Blanc de Blancs, New Mexico	29
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	30
Fernlands, Sauvignon Blanc, New Zealand	8/28
Hazlitt, Riesling, New York	8/28
Kenwood "Yulupa", Chardonnay, California	8/28
Au Contraire, Chardonnay, Russian River Valley	12/39
La Crema, Chardonnay, Monterey	41
Rombauer, Chardonnay, Carneros	54
Château Montelena, Chardonnay, Napa	61

taps



DRAFT BEER



Mostly \$6 | Mostly 16 oz.

'Thomas' Pour - 1/2 pour for 3.5 or A.Q.
a rotating selection of craft beers - ask your server

caps & cans

Nantahala, Dirty Girl Blonde, Bryson City, 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
Double Barley, Touche' IPA, Smithfield, NC	5
Currahee, Garand IPA, Franklin, NC	5
Stone, Delicious IPA, Escondido, CA	5
Lagunitas, IPA, Petaluma, CA	5
Victory, Sour Monkey, PA	6.5
Bourbon Barrel Ale, Lexington, KY	6.5
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

rose

Moulin de Gassac, Guilhem, France	8/28
Domaine de Fontsaite, Corbieres, France	11/38
Château d'Esclans, Whispering Angel, France	43
Floriography, Provence, France	9/32

red

Blazon, Pinot Noir, CA	10/36
The Harrison, Pinot Noir, Oregon	13/42
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
Broquel, Malbec, Argentina	10/36
Haraszthy, Zinfandel, Lodi	36
Cain Cuvee NV, Red Blend, Napa Valley	53

n.a. and soft drinks

Beck's Non-Alcoholic	4	Pellegrino 500ml	3
Coke	2	Lemonade	3
Sprite	2	Orange Juice	3
Diet Coke	2	Red Bull	3
Mr. Pibb	2	Saranac Root Beer	3
Iced Tea	2		

treats desserts sweets goodies tidbits bon-bons jujubes lovelies

ICE CREAM SANDWICH	House made cookies, vanilla ice cream, & chocolate caramel sauce	5
BOURBON PEACH CRISP	Served warm with cinnamon walnut granola & ice cream	6
TURTLE BROWNIE SUNDAE	Topped with vanilla ice cream & chocolate caramel sauce	6
LAVA CAKE	Topped with vanilla ice cream, whipped cream, & chocolate caramel sauce	8
"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.
CHEESECAKE OF THE DAY	Ask your server about our "Cheesecake of the Day"	A.Q.

start here

CHICKEN WINGS OR TENDERS 10
8 crispy smoked wings or hand breaded tenders. Served with celery sticks and 2 dipping sauces of your choice (additional sauces \$0.50 each)

FRIED GREEN TOMATOES 8
4 crispy fried green tomatoes topped with house made pimento cheese and cilantro yogurt sauce

PRETZELS & CHEESE 10
3 soft pretzels with queso

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 dipping sauce.

LOADED TATER TOTS 9
Cheddar Jack and mozzarella cheese, bacon, and jalapeños. Served with ranch dipping sauce.

ONION RINGS 9
Whiskey battered onion rings served with chipotle mayo

sides \$3
Seasonal Vegetables French Fries
Blue Cheese Coleslaw Tater Tots

dips to eat \$8
available all day and after 10 pm served with chips or pita bread
Ugly Dog Dip Pimento Cheese
Tzatziki Dip Spinach-Artichoke Dip
House Made Salsa (\$5)

sauces to dip
Buffalo Buttermilk Ranch
Blue Cheese Honey Mustard
Bourbon BBQ Spicy Avocado Sauce

house made soup *of the day* - ask your server - 6

greens, and other things
your mother told you to eat

COBB SALAD 12
Mixed greens with romaine lettuce, eggs, chopped bacon, blue cheese, tomatoes, avocado, corn, and your choice of dressing

DOG HOUSE SALAD 10
Mixed greens with grape tomatoes, dried cranberries, goat cheese, and toasted walnuts. Served with our house vinaigrette dressing.

QUINOA SALAD 10
Quinoa, dried apricots, feta cheese, pumpkin seeds, and spring mix tossed with house our vinaigrette dressing

CAESAR SALAD 12
Romaine lettuce tossed with our house made Caesar dressing and topped with shaved Parmesan cheese, tomatoes, bacon, and croutons

GREEK SALAD 12
Romaine lettuce tossed with tomatoes, bell peppers, cucumbers, Kalamata olives, pepperoncini, feta cheese, and Greek dressing

SALAD TOPPINGS

Grilled Chicken Breast	5	Breaded Chicken Tenders	5
Gulf Shrimp	6	Grilled Salmon	7
Grilled Portobello	5	Hamburger Patty	5
Black Bean Burger Patty	5		

SALAD DRESSINGS

House Vinaigrette	Honey Mustard
Buttermilk Ranch	Blue Cheese

flat bread pizza

PEPPERONI 10
Pepperoni and mozzarella cheese. Keep it classic.

MARGHERITA 10
House made marinara, mozzarella and Parmesan cheeses, tomato, and fresh basil leaves

PESTO PORTOBELLO & CHICKEN 12
Basil pesto, grilled chicken, Portobello mushrooms, bacon, and mozzarella cheese

MEAT LOVERS 13.5
House made marinara, ground beef, pepperoni, bacon, ham, with mozzarella and cheddar cheeses

\$1.25 for additional toppings (mostly)

Pepperoni	Bacon	Onion
Gulf Shrimp (\$6)	Ground Beef	Tomatoes
Grilled Chicken (\$5)	Mushrooms	

quarter-pound all-beef hot dogs

Served with your choice of Blue Cheese Coleslaw, or French Fries, or Kettle Chips, or Tots. Side salad, onion rings, or veggie of the day \$1.50

PLAIN DOG 7.5
All beef hot dog

CHILI SLAW DOG 9
Chili and slaw (duh)

SHAME DOG 10
House made pimento and thick bacon

THE UGLY DOG 11
Chili, cheddar cheese, jalapeño, and tomato with spicy avocado sauce

between the slices*

Served with your choice of Blue Cheese Coleslaw, or French Fries, or Kettle Chips, or Tots. Side salad, onion rings, or veggie of the day \$1.50

CLASSIC REUBEN 11
House cooked corned beef, sauerkraut, Thousand Island dressing, and Swiss cheese on toasted rye

BOURBON BBQ PULLED PORK 10.5
Slow roasted pork, Bourbon BBQ sauce, pickles, coleslaw, on a toasted potato bun

SHORT RIB MELT 14
Tender short rib with grilled onion, mushrooms, Thousand Island Dressing, and provolone cheese on sourdough

ROASTED SALMON BLT 14
Mixed greens, fried green tomato, bacon, avocado, and horseradish mayo on a telera roll

GYRO 11.5
Lamb served on pita bread filled with Kalamata olives, pepperoncini, onions, mixed greens, and Tzatziki sauce

WHITE BBQ CHICKEN 12
Chicken, Alabama BBQ sauce, Pepper Jack cheese, bacon, and pickles on a telera roll

the dog's burgers*

Served with your choice of Blue Cheese Coleslaw, or French Fries, or Kettle Chips, or Tots. Side salad, onion rings, or veggie of the day \$1.50

Meyer Natural 100% Angus Beef

Black bean burger patty available to substitute upon request

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, 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

GOOD BURGER 13.5
Topped with Gouda cheese, bacon jam, ham, onion rings, and Alabama BBQ sauce on a pretzel bun

PORTOBELLO BURGER-(vegetarian) 10.5
Portobello, spring mix, tomato, onion, avocado, goat cheese, and cilantro sauce

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. 5/23/19
Foods may contain allergens - please make your server aware of any food allergies