

THE UGLY DOG PUBLIC HOUSE

proprietress

Kay Craig

executive chef

Kim Vos

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 • 10
prosecco, Aperol, and seltzer
- The Puck • 11
organic cucumber vodka, elderflower liqueur, pineapple juice, & bruised basil
- Manhattan • 12
Bulleit Rye, Carpano sweet vermouth, Angostura, and a Luxardo cherry
- El Camino • 12
Herradura anejo tequila, Aperol, Carpano
- Boulevardier • 12
Bulleit Rye, Campari, Carpano sweet vermouth, and an orange twist
- Ginger Martini • 11
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
- 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

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.



rose

(while supplies last)

- 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
- Domaine du Salvard, Cheverny, Loire 42

caps & cans

- Victory, Sour Monkey, Sour Tripel, 9.5% abv 6.5
- Foothills, 1000 Smiles blonde ale, Winston-Salem, NC 5
- Stella Artois, Belgium 5
- Port City, Optimal Wit, Alexandria, VA 5
- Bold Rock, Carolina Apple Cider, Mills River, NC (gf) 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 (gluten-reduced) 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.

red

- Blazon, Pinot Noir, CA 10/36
- La Crema, Pinot Noir, Monterey 41
- Elouan, Pinot Noir, Oregon 12/39
- The Harrison, Pinot Noir, Willamette Valley 13/42
- 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
- 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.
PRETZELS & CHEESE DIP 10	JALAPEÑO MACARONI BITES 9
Soft pretzels with queso.	Slightly spicy macaroni bites fried golden brown. Served with ranch dressing
LOADED 'TATER TOTS 9	CHARCUTERIE PLATE 13
Cheddar Jack, bacon, and jalapeños. Served with ranch dipping sauce	A variety of meats, cheeses, olives, and dried fruits. Served with house made mustard.

Additional Dipping Sauces available for 50¢

sides \$3 (mostly)

Seasonal Vegetables	Sweet Potato Fries
Blue Cheese Coleslaw	French Fries
‘Tater Tots	

dips to eat \$8

available all day and after 10 pm

Pimento Cheese	Ugly Dog Dip
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sauces to dip

Buffalo	Buttermilk Ranch
Blue Cheese	Honey Mustard
Sweet Chili	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

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

MEATLESS OPTIONS

PORTOBELLO BURGER 11	Marinated portobello, spring mix, tomato, onion, avocado, goat cheese, and cilantro sauce
BEYOND MEAT®	Substitute a Beyond Meat patty on any burger 1

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. 6/01/19

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