

# 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

- Aperol Spritz • 10  
prosecco, Aperol, and seltzer
- The Puck • 12  
organic cucumber vodka, elderflower liqueur,  
pineapple juice, & bruised basil
- Manhattan • 13  
Bulleit Rye, Carpano sweet vermouth, Angostura, and  
a Luxardo cherry
- El Camino • 13  
Herradura anejo tequila, Aperol, Carpano
- Boulevardier • 13  
Bulleit Rye, Campari, Carpano sweet vermouth, and  
an orange twist
- Ginger Martini • 13  
vodka, simple syrup, lemon juice, muddled ginger
- Paloma • 9  
tequila blanco, lime juice, grapefruit juice,  
grapefruit soda, chili-salt rim  
(Spicy available upon request)

### 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

- Flat Rock (Semi-Dry Apple or Blackberry Cider) 16oz 7.5
- Bold Rock, Carolina Apple Cider, Mills River, NC (gf) 5
- Stella Artois, Belgium 5
- North Coast Brewing, Blue Star Wheat 5
- Port City, Optimal Wit, Alexandria, VA 5
- Currahee, Mountain Bonde, Franklin, NC 5
- Truly Hard Seltzer, Lime or Wild Berry 5
- Highland Brewing, Gaelic Ale, Asheville 5
- Nantahala, Bryson City Brown, Bryson City, NC 5
- Oskar Blues, Dale's Pale Ale, Brevard, NC 5
- Stone, Delicious IPA, Escondido, CA (gluten-reduced) 5
- Lagunitas, IPA, Petaluma, CA 5
- Victory, Sour Monkey, Sour Tripel, 9.5% abv 6.5
- 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

PBR Tallboy 3.5

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 11/39
- 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 (sweeter, less dry) 8/28
- Pewsey Vale, Riesling, Australia (dry) 8/28
- Kenwood "Yulupa", Chardonnay, California 8/28
- Artesa, Chardonnay, Carneros 12/39
- La Crema, Chardonnay, Sonoma 41
- Rombauer, Chardonnay, Carneros 54
- Château Montelena, Chardonnay, Napa 61

### rose

(while supplies last)

- 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 36
- Domaine du Salvard, Cheverny, Loire 42

### red

- Blazon, Pinot Noir, CA 10/36
- La Crema, Pinot Noir, Monterey 41
- Chemistry, Pinot Noir, Willamette Valley, OR 12/39
- The Harrison, Pinot Noir, Willamette Valley, OR 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
- Frog's Leap, Zinfandel, Napa Valley 48
- Daniel Cohn, Bellacosa, Cabernet, North Coast, CA 38

### 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
- 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

<b>CHICKEN WINGS OR TENDERS</b> 11	<b>PIMENTO CHEESE / DEVILED EGGS</b> 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
<b>FRIED GREEN TOMATOES</b> 8.5	<b>UGLY DOG GUACAMOLE</b> 8.5
4 crispy fried green tomatoes topped with house made pimento cheese, and cilantro-yogurt sauce	House made and topped with feta cheese. Served with house made corn tortilla chips.
<b>PRETZELS &amp; CHEESE DIP</b> 10	<b>JALAPEÑO MACARONI BITES</b> 9
Soft pretzels with queso.	Slightly spicy macaroni bites fried golden brown. Served with ranch dressing
<b>LOADED 'TATER TOTS</b> 9	<b>CHARCUTERIE PLATE</b> 15
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¢

• house made soup <sup>OF</sup> the day- ask your server- 7 •

## greens, and other things your mother told you to eat

<b>ROCKET COBB SALAD</b> 12
Arugula, eggs, chopped bacon, blue cheese, tomatoes, avocado, corn, and avocado ranch dressing
<b>DOG HOUSE SALAD</b> 10
Mixed greens with grape tomatoes, dried cranberries, goat cheese, and toasted walnuts. Served with champagne vinaigrette dressing.
<b>QUINOA SALAD</b> 11
Quinoa, dried apricots, feta cheese, pumpkin seeds, and spring mix tossed with house vinaigrette
<b>CAESAR SALAD</b> 10
Romaine lettuce tossed with our house made Caesar dressing and topped with shaved Parmesan cheese, and croutons

### SALAD TOPPINGS

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

### SALAD DRESSINGS

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

## flat bread pizza

<b>MARGHERITA</b> 10		
House made marinara, tomato, fresh basil leaves, mozzarella cheese, and Parmesan cheese		
<b>PESTO PORTOBELLO &amp; CHICKEN</b> 12		
Basil pesto, grilled chicken, portobello mushrooms, bacon, and mozzarella cheese		
<b>HOUSE SPECIAL</b> 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	

Gluten Free Flat Bread 4

## quarter-pound all-beef hot dogs

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

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

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. 07/16/20 Day 123 of COVID  
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.

## sides \$3 (mostly)

Seasonal Vegetables	
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	BBQ Sauce
Spicy Avocado Sauce	

## between the slices

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

<b>CLASSIC REUBEN</b> 11
House cooked corned beef, sauerkraut, Thousand Island dressing, and Swiss cheese. Served on rye.
<b>BOURBON BBQ PULLED PORK</b> 10.5
Slow roasted pork, Bourbon BBQ sauce, sliced pickles, coleslaw, on a toasted potato bun
<b>PESTO CHICKEN SANDWICH</b> 11
Grilled chicken breast with roasted red peppers, pesto, provolone cheese, and mixed greens on ciabatta bread
<b>T.U.D. ROAST BEEF DIP</b> 13
Tender roast beef with grilled onion, horseradish cream cheese, provolone cheese on Cuban roll and au jus
<b>ROASTED SALMON BLT*</b> 14
Mixed greens, fried green tomato, thick cut bacon, avocado, and horseradish mayo on ciabatta bread
<b>CRISPY FISH WRAP</b> 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. (plain or seasoned)

Meyer Natural 100% Angus Beef

<b>ALL AMERICAN BURGER*</b> 12
Grilled to your liking and topped with cheddar, lettuce, tomato, onion, and sliced pickle
<b>RISE &amp; SHINE BURGER*</b> 13.5
Topped with a fresh fried egg, thick cut bacon, cheddar cheese, and Ugly Dog Dip
<b>BACON-PIMENTO BURGER*</b> 12.5
Topped with house made pimento cheese, thick cut bacon, lettuce, tomato, onion, and sliced pickle
<b>MUSHROOM SWISS BURGER*</b> 12.5
Topped with portobello mushrooms, thick cut bacon, and Swiss cheese
<b>UGLY DOG GUACAMOLE BURGER*</b> 13
Topped with Pepper Jack cheese, lettuce, tomato, tortilla chips and Ugly Dog Guacamole

## MEATLESS & GF OPTIONS

<b>PORTOBELLO BURGER</b> 11
Marinated portobello, spring mix, tomato, onion, avocado, goat cheese, and cilantro sauce
<b>BEYOND MEAT®</b>
Substitute a Beyond Meat patty on any burger 2
<b>GLUTEN FREE BUN</b> 1

Please visit our sister bar The High Dive located at 476 Carolina Way, across the street from Entegra Bank  
Food Cart/Cocktails/Beer/Wine/Pool Tables/Music Open Wednesday thru Sunday 4pm until