

EST.



2015

THE SALTY DOG

GASTROPUB 

salty dog

1. nautical slang for an experienced sailor who has spent much of his life aboard a ship at sea

2. a salty dog is often given increased credibility by ship mates in matters pertaining to ship-board life and duties

BEERS

Budweiser or Bud Light	6.25	Ballast Point Grapefruit Sculpin	6.75
Corona Extra	6.75	Bass Ale	6.25
Samuel Adams Boston Lager	6.75	Blue Moon Belgian White	6.25
Heineken	6.25	Guinness	6.75
Sierra Nevada	6.75	ON TAP	12 oz 20 oz
Piraat Belgian Triple	10	Strongbow Cider	5.50 7.50
Lagunitas IPA	6.75	Heineken	5.50 7.50
Chimay Red Label 750 ml	25	Newcastle	5.50 7.50
		Affligem Blonde	5.50 7.50

WHISKIES AND CRAFT COCKTAILS

SCOTCH

Chivas Regal	8
Dewar's 12 Year	8
The Glenlivet	8
Glenfiddich	8
Aberfeldy 12 Year	9
Glenmorangie	9
Talisker 25 Year	25
Johnnie Walker Blue Label	25

WHISKEY/BOURBON

Bushmills	7.50
Jack Daniel's	7.50
Jameson	7.50
Maker's Mark	8
Bulleit	8
Knob Creek	8
Woodford Reserve	8

SALTY DOG SMASH 8

Jack Daniel's Tennessee Whiskey,
simple syrup, lemon, mint

NEGRONI 9.50

Bombay Sapphire, Campari,
Sweet Vermouth

OLD FASHIONED 8.50

Bulleit Bourbon, fresh orange,
bitters, sugar

WHISKEY FLIGHT "ARTFULLY AGED" \$25

Oban 14yr
Ballantine's 17yr
Talisker 25yr

WINES

BUBBLES & ROSÉ

Mionetto Prosecco	11/40
Charles & Charles Rosé	9/36

WHITE

Attems Pinot Grigio	11/40
Dashwood Sauvignon Blanc	10/39
Decoy Chardonnay	11/40

RED

Meiomi Pinot Noir	12/46
d'Arenberg The Footbolt Shiraz	11/41
Errazuriz Estate Carmenère	10/37

Sail Safe. Please drink responsibly. Our staff may request ID to verify age. An 18% service charge will be added to each check. Your check may reflect an additional tax for certain ports or itineraries. The Premier Beverage Package may not be shared or transferred, and has specific limitations and restrictions.

SALTY DOG PLATES

Cover charge of \$18.00 per person

Select **two gourmet plates** from the variety of dishes inspired by pub favorites below.

Complimentary Appetizer

SALTY DOG'S DIP STICKS

Crunchy bread sticks, beer-cheddar fondue, flaked smoked salt

EMMENTHAL & GRUYÈRE GRILLED CHEESE

With creamed white
tomato soup

FRIED CHICKEN SANDWICH

Tomato, spicy mayo-dressed
kale, homemade bun

BEYOND BURGER

100% plant-based protein
patty, tomato, onion, lettuce,
homemade bun

THE SDG BURGER*

*For the burger obsessed - a perfect
patty stacked with plenty of flavors*

Fresh ground rib eye and short
rib patty, pork belly, gruyère,
kimchi beer battered jalapeño,
charred onion aioli, brioche bun
*Served with Truffle-Parmesan or
Sweet Potato Fries*

WILD CAUGHT CALAMARI FRITES

Ale battered, cornmeal crusted,
lemon curry, tartar sauce

SPICY STOUT BEEF SHORT RIBS

Stout-orange blossom
honey glaze

WILD MUSHROOM SAUTÉ*

Porcini, portobello and shiitake,
crispy poached egg, oregano,
smoked scamorza, truffle-garlic
purée, lemon zest

CHARRED ASPARAGUS AND TOASTED HALOUMI CHEESE

Lemon-shallot vinaigrette,
smoked almonds

LOBSTER MAC & CHEESE

Aged cheddar, gruyère
and parmesan, truffled cream,
crispy crumble

BEEF SHORT RIB POUTINE

Braised in cabernet wine,
rosemary gravy, potato frites,
cheddar cheese curds

 Vegetarian

*Public Health Advisory: Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SALTY DOG DESSERTS

Select one

STRAWBERRIES & CREAM

Ricotta, honeycomb crisps

BOURBON CHOCOLATE

POT DE CRÈME

Salted caramel popcorn

COFFEE & DOUGHNUTS

Espresso mousse,
cinnamon sugar jelly doughnuts

LEMON POSSET

Pistachio crunch

