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 shipmates in matters pertaining to ship-board life and duties
BEERS

Budweiser or Bud Light 6.25
Corona Extra 6.75
Samuel Adams Boston Lager 6.75
Heineken 6.25
Sierra Nevada 6.75
Piraat Belgian Triple 10
Lagunitas IPA 6.75
Chimay Red Label 750 ml 25

Ballast Point Grapefruit Sculpin 6.75
Bass Ale 6.25
Blue Moon Belgian White 6.25
Guinness 6.75

ON TAP 12 oz 20 oz
Strongbow Cider 5.50 7.50
Heineken 5.50 7.50
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

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/BOURBON
Bushmills 7.50
Jack Daniel’s 7.50
Jameson 7.50
Maker’s Mark 8
Bulleit 8
Knob Creek 8
Woodford Reserve 8

WHISKEY FLIGHT “ARTFULLY AGED” $25
Oban 14yr
Ballentine’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

**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

*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.

Vegetarian
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