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

RENOWNED GASTROPUB CHEF ERNESTO UCHIMURA

We’re pleased to have developed our new Salty Dog Gastropub in partnership with the highly-acclaimed gastropub chef, Ernesto Uchimura. Chef Uchimura was born in Buenos Aires, Argentina into a multicultural family with roots in the Americas, Asia, and Europe. Growing up in Los Angeles — surrounded by traditional foods from his mixed heritage — sparked an interest in the world of gastronomy.

After years of cooking with his family, Chef Uchimura went on to hone his craft at Paul Smith’s College culinary school in New York. Upon graduation, Chef Uchimura began establishing his personal style and brand — innovative and modern comfort food — at restaurants in New York and Los Angeles.

Chef Uchimura stepped into the spotlight as the opening Corporate Executive Chef and Partner for the mega brand, Umami Burger. There, he was instrumental in creating and growing Umami into a national group that earned much critical and commercial success. Uchimura went on to become Plan Check’s founding Chef and Partner in the opening of Plan Check Kitchen + Bar. Launching another successful project, Chef Uchimura garnered even more critical acclaim with recognition including “Chef of the Year: The Comfort Master” from Los Angeles magazine, “Best New Dish” for his Smokey Fried Chicken from Angeleno magazine, “Best Sandwich in America: Chicken” by Restaurant Hospitality, and “Best Burger” in Los Angeles by LA Weekly.
**WINES BY THE GLASS**

<table>
<thead>
<tr>
<th>Type</th>
<th>Wine Name</th>
<th>Glass</th>
<th>Bottle</th>
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<tr>
<td>WHITE</td>
<td>Conundrum Blend</td>
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<td>Attems Pinot Grigio</td>
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<td>Dashwood Sauvignon Blanc</td>
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<td>Decoy Chardonnay</td>
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<td>RED</td>
<td>Meiomi Pinot Noir</td>
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<td>d’Arenberg The Footbolt Shiraz</td>
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<td>Errazuriz Estate Carmenère</td>
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<td>Robert Mondavi Cabernet Sauvignon</td>
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<td>BUBBLES</td>
<td>Charles &amp; Charles Rosé</td>
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<td>Mionetto Prosecco Brut Gold</td>
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</tbody>
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**CLASSIC CRAFT COCKTAILS**

*Salty Dog Favorites*

- **BLOODY DERBY 8.50**
  - Bulleit Bourbon, Tres Agave
  - organic bloody Mary mix

- **SALTY DOG SMASH 8**
  - Jack Daniel’s Tennessee Whiskey, simple syrup, lemon, mint

- **SALTY DOG NEGRONI 9.50**
  - Bombay Sapphire, Campari, Sweet Vermouth, blood orange syrup

- **OLD FASHIONED 8.50**
  - Bulleit Bourbon, fresh orange, bitters, sugar

- **WHISKEY SOUR 8**
  - Bulleit Bourbon, citrus mix

- **LONG ISLAND ICED TEA 10**
  - Absolut Elyx Vodka, St. George Terroir Gin, Pyrat XO Rum, Patron Citronage Liqueur

- **24K MARGARITA 9.75**
  - 1800 Tequila, Cointreau, Grand Marnier, Margarita Mix

- **ULTIMATE COSMOPOLITAN 10**
  - Grey Goose Vodka, Cointreau, cranberry juice, fresh lime juice

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**INTERNATIONAL BEER/CIDER**

- Dos Equis ................................................................. 6.25
- Budweiser or Bud Light ............................................ 6.25
- Heineken ................................................................. 6.25
- Stella ................................................................. 6.25
- Guinness ............................................................... 6.75
- Strongbow ............................................................. 6.75

**DRAFT BEER**

- Heineken Draft .................................................... 12oz 5.40 | 20oz 7.40
- Newcastle Brown Ale ............................................ 12oz 5.50 | 20oz 7.50

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**SALTY DOG PLATES**

Cover charge of $12.00 per person.

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

- **Complimentary Appetizer**
  - **ERNESTO’S DIP STICKS** *From Chef Uchimura*
    - Crunchy bread sticks, beer-cheddar fondue, flaked smoked salt

- **EMMENTHAL & GRUYÈRE GRILLED CHEESE**
  - With creamed white tomato soup

- **MARYLAND-STYLE JUMBO LUMP CRABCAKE**
  - Old Bay Spice, roasted garlic remoulade

- **THE “ERNESTO”**
  - *From burger expert Chef Uchimura*
  - Fresh ground rib eye and short rib patty, grilled pork belly, cave-aged Gruyère, caramelized kimchi beer battered jalapeño, charred onion aioli, smoked salt & pepper 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

- **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

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**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

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*Vegetarian

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

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SD-NA-Feb-2019