

HOUSE OF DOG

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HouseOfDogMiami.com



'Dogs n' Beer'



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HOUSE SPECIALTY BEER INFUSED DOGS

Rueben \$9

Invented in 1914 by Arnold Rueben. It's story is legendary and it's taste is mouth watering. There are many different variations of this one but the original recipe is only known by one person.... Arnold Ruebens' great-great grandson. Luckily he's only 8 so it was pretty easy to beat him up and make him give us the recipe. A classic beer infused dog topped with a pile of pastrami, sauerkraut, russian dressing and parve cheese.

Miami Heat \$9

Like Dwayne Wade used to say "If you cant take the heat, get out of the kitchen". This ones on hotter than Lebron James and definitely not available at the arena. An out of control chipotle dog topped with a mound of cracked out chili, mouth watering sauteed onions, some pickled jalapeno, and our classic wasabi mayo

Dracula \$8

This is actually a 500 year old recipe that just came off the boat from Transylvania in the Carpathian Mountains not too long ago. Count Dracula was actually friends with Lord Edmond Dog of The House of Dog. They used to eat this stuff at their grand balls like nobodys business. A chipotle dog oozing with imported buffalo sauce, sauteed onions & peppers, Sauerkraut, and sour cream (obviously parve). Yea G. Thats how we roll.

Tijuana \$7

"Adios Mios" Where do you think speedy Gonzalez was always running to? To get a piece of this. Chipotle dog with Guacamole flown in from south of the border and chopped up right here in our kitchen, sour cream, some loco salsa, and chipotle mayo. Is' Gray G yo.e

Chicago \$8

We searched far and near for the best Chicago style dog. Guess what? We found it on historic Maxwell Street in Chicago where it was originally made. Our taste tester actually said it was sooo good he decided to quit and move to Chicago. But at least we got the recipe. A classic dog with neon green relish, yellow mustard, fresh tomato and onions, sport peppers and celery salt on a poppy seed bun.

St. Tropez \$7

A taste of the French Riviera. This one is more fun than a night out with Britney Spears at LIV. Not even Pinks in LA beats this one. Our classic beer infused all beef dog topped with peaches, chimichuri and sweet chili sauce.

Tinker bell \$8

When you wish upon a falling star....wish for this. Did you know whenever a baby laughs for the first time a fairy is born? Did you know whenever you take a bite out of this soy dog a vegetarian is born? Vegetarians are people too, so here you go. A soy dog topped with mandarin oranges, mango chutney and pickled jalapeno.

Caribbean \$10

Captain Jack Sparrow is at it again in "Pirates of the Carribbean 4: Search for the Lost Dog". This recipe was found written on an ancient parchment tucked in with lost pirate treasure in an underwater cave off the island cost of Antigua. Shredded Beef fry, pineapple, garlic mayo and teriyaki sauce on a sweet italian super sausage.

Ninja \$8

Ninja's are awesome mammals that flip out and chop stuff up with ninja swords like crazy in stealth mode. They eat this hot dog before they go on secret ninja missions. A mouth watering classic beef infused dog with Japanese portabella mushrooms, pineapple, teriyaki sauce, and wasabi mayo.

Soprano \$8

"Ey yo, you talkin to me? you talkin to me? Yo Jersey Shore take a bite outa this." Sauteed peppers & onions, and The Godfathers original recipe marinara sauce served on a sweet italian super sausage.

Clint Eastwood \$12

"You lookin at me? Punk. Go ahead, MAKE. MY. DAY." Just as your about to take a bite out of this one, you look down a double barrel shotgun. Two classic beer infused dogs wrapped in a flour tortilla and stuffed with lettuce, tomato, the best chili EVER, guacamole, and sweet chili sauce.

Boro Parker (Thursday & Friday only) \$12

"Oy Vey" This one ain't just for our favorite hasidic snow bunnies here on spring break. We can learn a thing or two from a 'Tuna Beigel', like chulent and kishka, served on our classic beer infused all beef dog, some heimishe pastrami and cole slaw with BBQ sauce. Hold on

DOGS & SAUSAGES

AND OUR AWSOME SAUCES & TOPPINGS

Dogs & Sausages

All Beef House Dog \$4.95
boiled in beer with onions and spices

Chipotle Beef Sausage \$5.95

choice cuts of beef blended with spicy chipotle peppers

Italian Super Sausage \$6.50

classic sweet sausage

Soy dog \$4.95

made for the vegetarians because they are people too

Bread

White Bun

Whole Grain Bun

Tortilla

Toppings .85¢

Sauteed Onions

Relish (neon green)

Pickled Jalapeno

Sour Cream (Parve)

Onion Relish

Salsa

Pickles

Lettuce

Onion (raw)

Tomato (red)

Tomato (green)

Sauerkraut

Pineapple

Mandarin Oranges

Peaches

Sauteed Peppers

Sport Peppers

Better Toppings

Cheese - parve \$1

Sour Cream - parve \$1

Avocado \$1

Guacamole \$1

Coleslaw \$1

Portabella Mushroom \$1

Beef fry \$2

Pastrami \$2

Chili \$2

Sauces .65¢

Chimmichurri

Tamarind Sauce

Sherried Plum Sauce

BBQ

Pesto

Sweet Chili

Honey Hot Sauce

Teriyaki

Jalapeno Ranch

Buffalo

Garlic Mayo

Mango Chutney

Horseradish Mayo

Wasabi Mayo

Russian Dressing

Chipotle Mayo

Honey Mustard

Cilantro Lime Mayo

Gravy

Marinara

OTHER GOOD STUFF

Overstuffed Deli

Mexican Turkey Breast.....\$12.95

Honey Smoked Turkey.....\$12.95

Pastrami.....\$15.95

Corned Beef.....\$15.95

Regular or Grilled, Served on a baguette (includes 2 sauces and reg. toppings)

Shnitzel.....\$13.95

served on a baguette (includes 2 sauces and reg. toppings)

Belgian Fries.....\$3.75

goes great with our sauces for dips

Onion Rings.....\$3.75

Hushpuppy.....\$7.95

Corn Dog.....\$7.95

Cole Slaw.....\$3.50

Potato Salad.....\$3.50

Chicken Fingers.....\$5.75

Pastrafel Balls.....\$5.00

pastrami in falafel

Grilled Chicken Wings\$6.75

Chulent & Kishka.....\$7.95

(Thursday & Friday only)

CRAFT GOURMET POP BAR - FLAVORED SODA'S \$3.00 (20 Oz.)

amaretto
banana
blackberry
blood orange
blueberry
battered Beer
butterscotch
candied orange
caramel
cherry

chocolate chip cookie
coconut
cotton candy
espresso
gingerbread
granny smith apple
guava
kiwi
lemon drop
lychee

mango
maple spice
mojito
orange
passion fruit
peach
peanut butter
peppermint
pineapple
pomegranate

pumpkin spice
raspberry
ruby red grapefruit
spiced brown sugar
spicy red cinnamon
tangerine
vanilla
watermelon
wild grape
wild strawberry

BOTTLED BEVERAGES

Coca Cola \$2.75 Diet Coke \$2.25 Sprite \$2.25 Fanta Orange \$2.75 Powerade \$2.75 Water \$2.25

FOUNTAIN BEVERAGES 20 Oz. \$2.00

**Avery. Ellies Brown Ale
American Brown Ale**

Crystal and chocolate malts give this beer a brown sugar maltiness with hints of vanilla and nuts, while subtle hopping. \$5.75

**Avery. White Rascal
Belgian White Ale**

Unfiltered and cleverly spiced with coriander and Curacao orange peel producing a refreshingly fruity thirst quencher. \$5.75

**Blue Point. Hoptical Illusion
American IPA**

Delicious, resinous, citrus-burst that you taste is the "Essence of the Hop" which is balanced by a malty backbone yielding an intense, golden ale. \$5.75

**Blue Point. Rastafarye Ale
Specialty Rye Ale**

A hearty rye malt, blended with fresh West Coast hops. Deep copper ale with a rye flavor to offset the spicy, floral characteristics of the hops. \$5.75

**Boulder. Hazed & Infused
American Pale Ale**

'Hazed' in its natural unfiltered state, and 'Infused' dry-hopped with Crystal and Centennial Hops during fermentation. \$5.75

**Breckenridge. Avalanche Ale
Amber Ale**

Blended pale and caramel malts - and just a kiss of bittering hops. Aromas of pale grains, a semi-sweet middle and a clean-as-Colorado-snow finish. \$5.75

**Bruery. Saison Rue
Belgian Saison**

Subtle and complex. With malted rye, spicy, fruity yeast notes, biscuit-like malt backbone, and a slight citrus hops character \$12

**Buffalo Bills. Alimony Ale
American IPA**

A moderate sized white head. Piney, lightly citrusy, mild earthy hoppy, grapefruit aroma. Fairly bitter, a touch tangy finish. \$5.75

**Clipper City. Classic Lager
American Pale Lager**

Very bright clean lager flavor. Malt with a kiss of hops at the end. Not too overpowering. Very refreshing flavor with a hint of oats. \$5.75

**Clipper City. Small Craft
Pilsner**

Pale in color and rich in malt flavor. With firm structure of noble hops it is both powerful and complex. \$5.75

**Corona. Extra.
Mexican Pale Lager**

Lighter than traditional beers, with a crisp and refreshing taste. This light, dry beer has pleasant malt and hop notes with a round dry finish. \$5.75

Corona. Light

Mexican Pale Lager

Pleasant fruit-honey malt aroma and distinctive hop flavor. Golden light in color with a crisp and refreshing taste. \$5.75

**Dogfish Head. 90 min. IPA
American Imperial IPA**

Auburn in color. Hops on the nose. Long lingering finish. Sweet and fruity notes of toffee mixed in with mango, pineapple caramel and florals. \$5.75

**Flying Dog. Doggie Style
American Pale Ale**

Grassy, citrus, and slight perfume hop aromas with subtlety sweet malt body. Aroma is caramelized grapefruit and orange. \$5.75

CRAFT BEERS

**Flying Dog. In Heat Wheat
Hefeweizen**

Smells like banana and lemon and tastes like a silky smooth. Sweet with a hint of bubble gum. Something a lady would enjoy. \$5.75

**Highland. Gaelic Ale
Amber Ale**

A deep amber color, featuring a rich malty body. Cascade and Willamette hops flavor and aroma. Malty sweetness and delicate hop bitterness. \$5.75

**Hoppin' Frog. Boris the Crusher
Russian Imperial Stout**

A bodacious oatmeal stout, with an intensely deep roasted and full bodied flavor. A robust hop character adds a refreshing balance. \$5.75

**Innis & Gunn. Highland Cask
Barrel Aged**

A dark tan color. Orange, oak, raisins and malt whisky on the palate and a finish of toffee, malt whisky, raisins and orange. \$5.75

**Krombacher. Weizen
Weizenbock**

Effervescent, full-bodied with a tangy fruitiness. With a well-balanced taste. Tangy and barley with a brisk layering of reduced honey.

**Laughing Dog. The Dogfather
Imperial Stout**

Notes of dark chocolate, espresso, pine, cedar, burnt toast, black licorice, lemon, and bitter orange with a full body and strong finish. \$5.75

**Left Hand Brewing. 400 Pound Monkey
English IPA**

Mild grapefruit aroma with a hint of malt. Hops of a different color, earthy and herbal, well-balanced by breadly malt. \$5.75

**Left Hand Brewing. Fade to Black
American Imperial Stout**

Dried fruit flavors entwined with smoky pepper and licorice embossed with a roasty malt sweetness. Finishing in an herbal smoke ring flourish. \$5.75

**Magic Hat. Circus Boy
Hefeweizen**

Aroma notes of banana, slight clove and a nice addition of lemon peel and a banana peel and slight lemon taste. A superb hefeweizen. \$5.75

**New Planet. Off Grid Pale Ale
Gluten Free**

A distinctly deep amber color. Three varieties of hops provide a wonderful aroma and a citrus and spicy hop flavor. \$5.75

**Red Brick. Laughing Skull
American Amber**

A balanced sweet malty aroma. Tones of sugar and fruit. Taste of roasted malts, with sweet tones and a moderate hoppy presence. \$5.75

Red Stripe

Jamaican Lager

Perfectly balancing malty-sweet and lightly hoppy flavors. Crisp, clean. Moderate in body, bitterness, hop aroma and has a low butterscotch flavor. \$5.75

**Reeds. Ginger Beer
Non-Alcoholic**

A Jamaican recipe for homemade ginger ale using 17 grams of fresh ginger root, lemon, lime, honey, fructose, pineapple, herbs and spices. \$4

**Rogue. American Amber Ale
American Amber Ale**

Tawny in color, with a coffee aroma, tight head and a delicate roasted malt accent. Generous use of hops and a smooth finish. \$5.75

**Rogue. Dead Guy Ale
Maibock**

In the style of a German Maibock, using our proprietary Pacman ale yeast. Deep honey in color with a malty aroma and a rich hearty flavor. \$5.75

**Samuel Adams. Cherry Wheat
Fruit Beer**

Sweet, fruitiness of cherries. A crisp, cereal note from the malted wheat and the subtle citrus flavor from the Noble hops with touch of honey. \$5.75

**Shmaltz. He'Brew Origin Pomegranate
Imperial Amber Ale**

Apple cider aroma. Smells of sugar, some wood notes, and a hint of dark fruits. Sweet, with some caramel corners. Hoppy. \$5.75

**Shmaltz. He'Brew Reunion Ale
Dark Imperial Ale**

Sweet smelling. A complex dark ale brewed with cocoa nibs, vanilla and chili peppers. Almost tastes like a tootsie roll. \$5.75

**Shmaltz. He'Brew Genesis 15:15
Barrel Aged Wine Ale**

Pretty wine-like highlights. Molasses & ginger cookie. Chocolate malts, bourbon, dark fruits, & little hop bitterness. Leather and oak aroma. \$5.75

**Shmaltz. He'Brew Messiah Bold
Nut Brown Ale**

Super sweet brown sugar and nutty malt with a sherry note, light leafy aroma. Tastes like very sweet burnt sugars with candy nutty malt. \$5.75

**Smirnoff Ice. Green Apple
Malt**

Brewed using a malt base and contains a special recipe that gives it a clean, crisp, refreshing taste that doesn't weigh you down. \$5.75

**Smirnoff Ice. Raspberry
Malt**

Brewed using a malt base and contains a special recipe that gives it a clean, crisp, refreshing taste that doesn't weigh you down. \$5.75

**Stone. Arrogant Bastard Ale
American Strong Ale**

Smells like a citrusy fruit drink. It has a nice pineapple juice taste. You also get a bit of strong malt and great amount of hops. \$12

**Stone. Pale Ale
Pale Ale**

Light hints of fruit and herbal hops aroma. Tastes of bread and butter malt, caramel malt, small dose of herbal and grassy hops and light fruitiness. \$5.75

**Terrapin. Hopsecutioner
American Imperial IPA**

Taste of caramel malt. Well-crafted, though mild. A refreshing pop of lemony fruits and nice malty balance. A tea like flavor towards the end. \$5.75

**Victory. Golden Monkey
Belgian Style Ale**

The richness of German malts and Belgian yeast are tempered by a sparkling approach and overall light body. Abundant herbal, fruity note. \$5.75

