



# BLACKDOG

— BAR & GRILL —

2835 19th Ave, Forest Grove, OR • (503) 352-5976

Quality ingredients are our passion. Always fresh over frozen and local whenever possible, which is often. We hope you enjoy our food as much as we enjoy creating it for you.

## STARTERS

### Wings

House-smoked, crispy and tossed with your choice of Buffalo, BBQ, Chipotle, Korean or Sympathy for the Devil Hot

(6) **7** or (12) **12**

### 3 Sliders

Burgers made with NW local chuck, brisket, short rib blend and Blackdog sauce.

**8**

**Cheese stuffed jumbo jalapeños**  
Wrapped in thick cut bacon served with pepper jelly

4 ea. **9**

### Hand Dipped Corn Dog

All Beef, fried crispy, served with yellow mustard

**3**

### Four tacos

Pork shoulder, pico de gallo, and avocado sauce

**9**

### Mac and Cheese

Pasta tossed with creamy garlic sauce, cheddar and Swiss, topped with bread crumbs

**7**

add burnt ends or pork belly **4**

### Fresh chicken tenderloins \*

Hand-dipped, fried crispy and served with choice of dipping sauce and French fries

**11**

### Bruschetta

Garlic, tomato, extra virgin olive oil, fresh basil, with grilled bread

**7**

### Black bean hummus

Carrot, celery, cucumber, tortilla chips and chicharrones

**9**

### Running with the Deviled Eggs

Weekly varieties 4 ea. **6**

### Skin-on Fries

Cajun, Garlic Parmesan or house seasoning

**6**

add burnt ends or pulled pork **4**

### Sweet potato fries

Chipotle sauce

**7**

## SALADS

### Santa Fe Salad

Mixed greens, corn, crispy fried onion, black bean, cucumber, avocado, pico de gallo, chipotle ranch dressing **13**

### Caesar

Romaine hearts tossed with Caesar dressing, croutons, lemon wedge and Parmesan **11**

### House

Mixed greens tossed with your choice of dressing served with cucumber, tomato, shredded carrots and croutons **9**

### Oregon Harvest

Green apple, mixed greens, candied walnuts, dried cranberries, with sour apple dressing **14**

Add your choice

smoked chicken, pulled pork **4** burnt ends, brisket **5** Smoked salmon **7**

We carry Thousand Island, green apple, blue cheese, buttermilk ranch, honey mustard, and balsamic dressings.

## BURGERS

All burgers are made with 1/2 lb. NW local chuck, brisket and short rib blend and include tomato and butter lettuce. Choice of fries, mixed greens or slaw. Substitute sweet potato fries or gluten-free bun for \$1.

### Classic \*

Nearly a 1/2 pound burger, topped with red onion, pickles, blackdog sauce and your choice of cheese **14**

### Triple Threat \*

Topped with brisket, house-made pastrami, smoked pork belly, provolone, crispy fried onions, and BBQ sauce **17**

### Black Dog \*

Topped with smoked pork belly, then smothered in crispy fried onions and blue cheese **16**

### Garden of Sin

Vegan Burger, black bean, avocado **16**

add pork belly **4**

### Born to be Wild \*

Served with Swiss, wild mushrooms & garlic aioli **17**

add pork belly **4**

### Big Dog \*

Our classic with double patty, double cheese, crispy fried onions and pork belly **22**

## SANDWICHES

Choice of fries, mixed greens or slaw substitute sweet potato fries \$1

### Jammin'

Smoked pull pork, Pub bun, topped with slaw and BBQ sauce **14**

### Rockin Reuben

House-smoked Pastrami, sauerkraut, Swiss, Thousand Island, marble rye **15**

### No Woman No Cry

Smoked chicken salad, garlic aioli, lettuce, tomato, green onions on grilled thick sliced white bread **12**

### Beast of Burden

Double-smoked brisket burnt ends, house BBQ sauce on thick sliced white bread **14**

### Kashmir Cuban

Smoked pork, pickles, provolone, onions, black beans, Blackdog sauce on artisan roll **14**

### Dream On

Smoked Carlton farms pork belly, lettuce, tomato, garlic aioli on toasted, thick sliced white bread **13**  
add avocado **2**

### Whole Lotta Love \*

Hand-dipped chicken tenderloins, Tillamook cheddar, garlic aioli, tomato, lettuce on artisan roll **12**

### Stuck in the Middle With You

3 cheeses melted on thick sliced white bread **8**  
add smoked meats **4**

### You're Just What I Needed \*

1/2 lb burger with grilled onion, 1000 Island, Swiss cheese on marble rye **14**



Slow-smoked goodness. Choice of 2 sides: Yukon Gold mashed potatoes, house-made coleslaw with a kick, French fries, mac and cheese, grilled vegetables or side salad, substitute sweet potato fries for \$1.

**BRISKET OR BURNT ENDS**

- ½ pound 20 •
- 1 pound 30 •

**SPICED RUBBED BABY BACK RIBS**

- ½ rack 18 • full rack 30 •

**SLOW-SMOKED ZENNER SAUSAGE**

- mild or spicy 15 •

**CARLTON FARMS PORK SHOULDER**

- ½ pound 17 •
- 1 pound 26 •

**LOCAL ½ CHICKEN \***

- 17 •

**BBQ COMBOS**

- Choice of 2 meats and 2 sides from above 30 •

**WE PROUDLY USE**

Carlton Farms is a family-owned producer of all-natural, artisan fresh pork, smoked pork, and beef products. Since 1956 they have partnered with Pacific Northwest family farmers who raise animals according to time-honored methods—naturally and humanely. Animals are raised to their specifications, without hormones, animal proteins, or growth accelerants.

Country Natural beef featuring Roaring Springs ranch. A family ranch owned co-op that believes in the health of their lands, animals and people. The beef is naturally raised and are fed a 100% vegetarian diet, using no anti biotics or growth hormones.

**ENTREES**

\* Cedar Plank Roasted Wild NW Salmon with lemon butter, Yukon Gold mashed potatoes, and grilled vegetables 24

\* Hand-dipped Fish and Chips served with coleslaw, and tartar sauce 17

\* Twin French Cut Pork Chops, chargrilled, glazed with a whole grain mustard. Served with Yukon Gold mashed potatoes and seasonal vegetables 22

\* Brisket Burnt Ends Stroganoff, mushrooms, smoked onions & grape tomatoes, over egg noodles, served with garlic bread 22

\* Slow Roasted Local 1/2 Chicken with garlic and herb, Yukon Gold mashed potatoes, grilled vegetable 17

\* NW Ranches 12oz Ribeye Steak, chargrilled with mushrooms and topped with red wine butter. Served with Yukon Gold mashed potatoes and grilled vegetables 29

\* Flat Iron Steak, Served medium rare, diagonal cut with demi-glace, Yukon Gold mashed potatoes and seasonal vegetables 24

**SIDES**

5

Side Salad

Grilled Vegetables

Yukon Gold Mashed Potatoes

Caesar Salad

French Fries

Coleslaw with a kick

Mac and Cheese

**DESSERTS**

6-Layer Chocolate Cake with caramel sauce serves 2 12

Classic Cheesecake with strawberry sauce 7

Classic Creme Brulee with alderwood smoked sea salt 7

Pineapple Upside Cake with Vanilla Ice Cream 8

Seasonal Crisp with Vanilla Ice Cream 8

Local Hand Churned Ice Cream 7

**DRINKS**

Soft drinks

Iced tea

Lemonade

Coffee

Menu items may contain or come in contact with wheat, eggs, peanuts, tree nuts, milk, fish, shellfish, and soy. \* Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.

18% gratuity added to parties of 10 or larger