



BLACKDOG

- BAR & GRILL -

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

STARTERS

Wings

House-smoked, crispy fried and tossed with your choice of Buffalo, BBQ, Garlic Parmesan, Sriracha creme, Chipotle, Korean or Sympathy for the Devil (hot)
6 piece for **10** or 12 piece for **20**

2 Mini Sliders

Burgers with crispy onion, tomato and Blackdog sauce.
9

Cheese stuffed jumbo jalapeños

Wrapped in honey bacon served with sweet chili sauce
4 ea. **14**

Hand Dipped Corn Dog

All Beef, fried crispy,
5

Two tacos

Pork shoulder or braised baby back rib meat, pico de gallo, and avocado.
Substitute brisket, add **3**
8

Fresh chicken tenderloins

Hand-dipped, fried crispy and served with choice of dipping sauce and French fries **13**

Bruschetta

Garlic, tomato, extra virgin olive oil, fresh basil, with grilled baguette
8

Tempura Shrimp

Deep fried to perfection
14

Running with the Deviled Eggs

Weekly varieties 4 ea.
9

Fries

Cajun or house seasoning **9**
add burnt ends **6**
or pulled pork **6**

Sweet potato fries

with Chipotle sauce
10

House Corn Chips

with Pico de Gallo **7**
or with Artichoke Spinich Dip **10**

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.

.... SALADS

Santa Fe Salad

Mixed greens, corn, crispy fried onion, black bean, cucumber, avocado, pico de gallo, chipotle ranch dressing **18**

Caesar

Romaine hearts tossed with Caesar dressing, croutons, lemon wedge and Parmesan **15**

Garden

Mixed greens tossed with your choice of dressing served with cucumber, tomato, shredded carrots and croutons **13**

Oregon Harvest

Green apple, mixed greens, candied walnuts, dried cranberries, with apple vinaigrette dressing **18**

Add your choice

burnt ends, brisket, pulled pork, smoked chicken, or grilled chicken **6**
Blue Cheese Crumbles **3**

We carry thousand island, apple vinaigrette, 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, pickles and butter lettuce. Choice of fries, mixed greens or slaw.

*Add patty for **6**, add thick cut bacon **4**.*

*Substitute mac and cheese, sweet potato fries or gluten-free bun for **\$1**.*

Classic *

½ pound burger, topped with red onion, blackdog sauce and your choice of cheese **18**

Triple Threat *

Topped with brisket, house-made pastrami, thick cut bacon, provolone, crispy fried onions, and BBQ sauce **23**

Black Dog *

Topped with thick cut bacon, then smothered in crispy fried onions and blue cheese **21**

Garden of Sin

Vegan Burger, black bean, red onion, avocado **21**

Born to be Wild *

Served with Swiss, wild mushrooms, red onion & garlic aioli **21**

Big Dog *

Our classic with double patty, double cheese, crispy fried onions and thick cut bacon **28**

.... SANDWICHES

*Choice of fries, mixed greens or slaw substitute mac and cheese or sweet potato fries **\$1***

Jammin'

Smoked pulled pork, Pub bun, topped with slaw and BBQ sauce **18**

Rockin Reuben

House-smoked Pastrami, sauerkraut, Swiss, Thousand Island, marble rye **21**

No Woman No Cry

Smoked chicken salad, garlic aioli, lettuce, tomato, green onions on grilled thick sliced white bread **17**

Beast of Burden

Double-smoked brisket burnt ends, crispy onion, pickles, house BBQ sauce on thick sliced white bread **22**

Kashmir Cuban

Smoked pork, pickles, provolone, onions, black beans, Blackdog sauce on artisan roll **17**

Dream On

Thick cut bacon, lettuce, tomato, garlic aioli on toasted, thick sliced white bread **19**
add avocado **2**

Whole Lotta Love

Hand dredged chicken breast, Tillamook cheddar, garlic aioli, tomato, lettuce on artisan roll **18**

Into the Mystic

Thin sliced brisket dip on Artisan roll with Swiss cheese. Side of aujus **19**

Free Bird

Grilled chicken breast, with provolone, basil pesto, lettuce, tomato, artisan roll **17**



Slow-smoked goodness. Choice of 2 sides: mashed potatoes, spicy Carolina coleslaw, French fries, cornbread, seasonal vegetables or side salad, substitute mac and cheese or sweet potato fries for \$1.

BRISKET OR BURNT ENDS

- $\frac{1}{2}$ pound **23** •
- 1 pound **38** •

PORK SHOULDER

- $\frac{1}{2}$ pound **20** •
- 1 pound **27** •

SPICED RUBBED BABY BACK RIBS

- $\frac{1}{2}$ rack **27** • full rack **38** •

LOCAL $\frac{1}{2}$ CHICKEN *

- **24** •

SLOW-SMOKEZENNER SAUSAGE

- *mild or spicy* **19** •

BBQ COMBOS

Choice of 2 meats
and 2 sides from above **39** •

THE PLATTER

- 1/2 pound Brisket
- 1/2 pound Burnt Ends
- 1/2 pound Pork Shoulder
- 1/2 Chicken
- 1/2 Rack Ribs
- 2 Sausage
- 6 Sides
- **105** •

*Check with server
about availability*

No Substitutions

WE PROUDLY USE

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

* Pan Seared Fresh Wild Caught Steelhead

with garlic herb butter, mashed potatoes, and seasonal vegetables **32**

Hand-dipped Fish and Chips Fresh red snapper garnished with coleslaw, and tartar sauce **23**

Mac and Cheese, Pasta tossed with creamy herb garlic sauce, cheddar and topped with bread crumbs **17**
Add burnt ends **6**, pulled pork **6**, or thick cut bacon **6**

Center Cut Pork Tenderloin, chargrilled. Served with mashed potatoes and seasonal vegetables. Fruit sauce on the side **21**

Brisket Stroganoff, mushrooms, red onions, tossed with egg noodles, served with garlic bread **27**

Slow Roasted Local 1/2 Chicken with garlic and herb butter, mashed potatoes, seasonal vegetable **24**

Fried Chicken, Buttermilk dredged boneless thighs served with mashed potatoes and seasonal vegetables **22**

Prime Grade Ribeye Steak, 14oz house cut NW ranched, chargrilled with mushrooms. Served with mashed potatoes and seasonal vegetables **46**

*Add your choice Prawns **6** Blue Cheese Crumbles **3***

New York Strip Steak, Certified Angus beef, 8oz house cut, locally sourced. Served with mashed potatoes and seasonal vegetables **34**

*Add your choice Prawns **6** Blue Cheese Crumbles **3***

Rib Bowl, Baby back rib meat seared with BBQ sauce over mashed potatoes corn, and cheese **17** substitute Fried Chicken **\$2**

SIDES

Spicy Carolina Coleslaw **4**

Side Salad **5**

Seasonal Vegetables **5**

Mashed Potatoes **5**

Caesar Salad **5**

French Fries **5**

Corn Bread **5**

Sweet Potato Fries **6**

Mac and Cheese **6**

DRINKS

Soft drinks

Iced tea

Lemonade

Coffee

Hot Tea

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DESSERTS

6-Layer Chocolate Cake with caramel sauce
serves 2 to 4 **16**

Bread Pudding
with bourbon brown sugar drizzle
and alderwood smoked sea salt **8**
a la mode add **3**

Classic Cheesecake
with strawberry sauce **8**

Classic Creme Brulee
with alderwood smoked sea salt **10**

Crispy Chocolate Cake
with vanilla ice cream.
Topped with caramel & chocolate drizzle **9**

Cold as Ice Cream
Local Hand Churned
Per Scoops **4**

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 8 or larger - Maximum 4 checks per group

To Go Orders - \$2 charge of \$30 or more