



Add Fries, Slaw or Tater Tots for \$1.50. Add Sweet Potato Fries, Onion Rings or Garlic & Herb Fries for \$3. Add a "Draft House" side salad for \$4.25.

WISCONSIN CHEESE CURDS

Our best-selling appetizer!! Imported from Ellsworth, Wisconsin! White Cheddar cheese curds, breaded and fried golden. Served with homemade dill-horseradish sauce & Ranch dressing for dipping! \$14

Try them tossed with fresh garlic and herbs for \$1.50!

4-CHEESE ARTICHOKE DIP

Artichoke hearts, garlic, Mozzarella, Fontina and cream cheese, baked with a hint of cayenne pepper. Topped with scallions & Parmesan cheese. Served with tortilla chips, garlic bread, and fresh celery & carrots. \$15

BAVARIAN SOFT PRETZEL

Straight out of Munich! Soft, chewy and salted.

Served with homemade sweet beer mustard! \$8.50

Add a side of Beer Cheese for \$1.50!

POUTINE SMOTHERED FRIES

Fries topped with Wisconsin cheese curds, cremini mushroom gravy, Parmesan cheese and fresh parsley. \$12.50

SOUTHWESTERN EGG ROLLS

Fried wonton stuffed with Ribeye steak, black beans, roasted corn, bacon, bell peppers, green onion, cilantro, Wisconsin Jack & Cheddar cheese with Smokey Avocado dressing. \$13.50

BIG DOG'S CHEESEBOARD

The <u>Perfect</u> start to any Big Dog's meal! Assorted premium cheeses, cured meats, fig spread, grilled flat bread and assorted Greek olives. \$16

Add a Bavarian Pretzel for \$6!

DOGHOUSE NACHOS

Tortilla chips topped with Wisconsin cheese, tomatoes, spicy jalapeños, black olives, sour cream, scallions, salsa and guacamole.

Full Order \$18 • Half Order \$12

Add taco beef or grilled chicken for \$4.50.

Add pot roast or BBQ pulled pork for \$5.50.

JUMBO CHICKEN WINGS

Traditional jumbo wings tossed in your choice of sauce: Honey Hot, Sticky Garlic, Tangy BBQ, Szechuan, Buffalo-style, Mango-Habanero or Man's Best Friend Beer-B-Q.
Served with carrots and celery. \$13.50

TWICE BAKED CAJUN WINGS

Traditional jumbo wings cooked in hot sauce and Cajun spices, then oven-baked to sear in flavors. Served with carrots and celery. \$15.50 For an extra unique option, try them "Twice Baked Honey Hot!" for \$1 more.

CHICKEN TENDERS

Breaded chicken tenderloins tossed in your choice of sauce: Honey Hot, Sticky Garlic, Tangy BBQ, Szechuan, Buffalo-style, Mango-Habanero or Man's Best Friend Beer-B-Q. Served with carrots and celery. \$14.50

POT STICKERS

Pork-filled wonton wrappers steamed and grilled to perfection. Served with a spicy Cilantro-Thai sauce. \$13.50

LOADED TATER TOTS

Our golden beer battered tater tots, smothered with melted Wisconsin Jack & Cheddar cheese, applewood smoked bacon, sour cream and chopped green onions. \$12

Try them "Hot Tots"- Cajun style with fresh jalapeños & Ghost Pepper Jack for \$1.50 more!



Dressings: Italian, Thai-Ginger, Balsamic Vinaigrette, Bleu Cheese, Thousand Island, Parmesan Caesar, Ranch, Raspberry Vinaigrette, Chipotle-Lime Ranch, Smokey Cilantro-Lime Vinaigrette, Honey-Mustard, Fat-Free Italian or Fat-Free Ranch.

BIG DOG'S SALAD

Shredded lettuce, Cajun chicken, roasted sweet corn, diced tomatoes, Wisconsin Jack & Cheddar cheese, cilantro and tortilla strips tossed with our spicy Chipotle-Lime Ranch dressing. \$15

THAI STEAK SALAD*

Mango, peanuts, avocado, cilantro, mint, basil, Asian noodles, cherry tomatoes, coconut flakes & Top Sirloin steak mixed with fresh greens. Tossed with sweet and spicy Thai Ginger dressing. \$16

RASPBERRY CHICKEN SALAD

Grilled chicken, fresh greens tossed with Raspberry Vinaigrette. Topped with crumbled Bleu Cheese, toasted almonds, red onion and green apples. \$15

BLACK BEAN & QUINOA SALAD

Black beans, cous cous, quinoa, red onions, sweet peppers, corn, cilantro, avocado, Cotija cheese, and tortilla chips. Tossed in Smokey Cilantro-Lime Vinaigrette. \$13

Add grilled chicken breast for \$4.50!

HONEY MUSTARD CHICKEN SALAD

Honey Mustard grilled chicken, romaine lettuce, heirloom cherry tomatoes, roasted corn, red onion, avocado and applewood smoked bacon. Served with Honey-Mustard dressing. \$15

HOMEMADE SOUP

Your choice of our delicious Wisconsin Beer Cheese Soup or today's soup of the day. Bowl \$8.50 Cup \$6

Specialty Sandwiches

Served with Pepperoncinis & choice of Fries, Slaw, or Tater Tots. Upgrade a side for Onion Rings, Sweet Potato Fries or Garlic Fries for \$1.50 or "Draft House" Side Salad for \$3.25.

CAPRESE STUFFED PORTOBELLO

A vegetarian favorite! Broiled Portobello mushroom, stuffed with heirloom tomatoes, fresh Mozzarella and fresh basil. Drizzled with balsamic glaze. Served on a wheat bun with pesto-mayo. \$12

WISCONSIN BRATWURST

Your Choice: Beer Brat or Smoked Brat. Served in a tasty brat bun. \$9 Add choice of cheese for \$1.75. Add balsamic onions or garlic mushrooms for \$1.25 each.

GRILLED CUBAN

Grilled hoagie stuffed with homemade beer mustard, pickles, roasted pulled pork, smoked ham and Swiss cheese. \$14

GRILLED HOT PASTRAMI

Thinly sliced grilled pastrami, fresh cole slaw, Swiss cheese and Thousand Island dressing. Served on grilled swirled rye. \$15

BLACKENED RIBEYE*

Tender, 6 oz. Ribeye steak, blackened with Cajun spices and topped with fried sweet onions. Served in a hoagie roll. \$18

PHILLY CHEESE STEAK

Sliced sirloin or grilled chicken breast, onions, peppers, and melted Provolone cheese. \$16

Try it Southwestern Style with roasted poblano peppers, avocado, and Pepper Jack cheese for \$2 more!

SOUTHWESTERN TURKEY MELT

Oven roasted turkey breast, Pepper Jack cheese, roasted green chilis, tomatoes, grilled onions, avocado and Chipotle-Lime Ranch. Served on a ciabatta roll. \$13

POT ROAST SANDWICH

Pot Roast, Muenster cheese, dill horseradish sauce and balsamic caramelized onions on grilled ciabatta. Served with au jus. \$16

BBQ PULLED PORK

Hoagie roll stuffed with slow roasted pork, tossed with our delicious, tangy BBQ sauce. Topped with sweet fried onions. \$13

BREWERS SANDWICH

Beer brat, smoked brat, grilled onions, beer mustard, sauerkraut and Swiss cheese on grilled rye. \$16

^{*} Consuming raw or undercooked meat, poultry, seafood, shellstock or eggs may increase your risk of food borne illness.

There is a \$0.25 charge per extra sauces and dressings for all menu items.



Charbroiled Ground Angus Chuck Burger • Grilled Chicken Breast • Vegetarian Burger • Ground Turkey Burger Served with lettuce, tomatoes & dill pickles on a toasted bun with your choice of Fries, Slaw, or Tater Tots. Substitute a side for Onion Rings, Sweet Potato Fries or Garlic Fries for \$1.50 or substitute a side for a "Draft House" Salad for \$3.25.

BUILD YOUR OWN BIG DOG'S BURGER*

Create your own specialty burger with toppings of your choice. (Each topping is additional.)

\$12

+\$1.25 Fried Egg*
+\$1.75 Sliced Avocado
+\$2.25 Applewood Smoked Bacon

\$1.25 TOPPINGS: Grilled Bell Peppers, Green Chile, Roasted Poblano, Jalapeños, Caramelized Onions, Guacamole, Pineapple, Sautéed Spinach or Garlic Sautéed Mushrooms

\$1.75 (HEESE TOPPINGS: American, Crumbled Bleu, Cheddar, Pepper Jack, Provolone, Swiss, Mozzarella, Muenster, or Smokey Ghost Pepper Jack

Also available at no extra charge: BBQ Sauce, Blackened Seasonings or Teriyaki sauce.

THE BRATZEL*

Our ground Angus chuck burger cooked to your liking, butterflied smoked brat, applewood smoked bacon, lettuce, tomato, Cheddar & Swiss cheese, pickle slices and fried sweet onions on a preztel bun. \$18

BACON JAMBOREE*

Our ground Angus chuck burger cooked to your liking, topped with Provolone cheese and our Knotty Dog Barleywine bacon & onion jam. \$14

"DRAFT HOUSE" BURGER*

Our ground Angus chuck burger cooked to your liking, covered in sautéed garlic mushrooms, caramelized balsamic onions, Cheddar cheese and applewood smoked bacon. \$14

GREEN MUENSTER*

Our ground Angus chuck burger cooked to your liking, topped with Muenster cheese, roasted poblano chiles and avocado. \$14

Big Dog's Pizzeria

All Big Dog's pizzas are homemade, hand-stretched and baked fresh to order.

Add a side "Draft House" Salad for \$4.25. Add a side of homemade Jalapeño Honey for \$1.

BUILD YOUR OWN BIG DOG'S PIZZA

Mozzarella & Fontina cheese pie plus toppings of your choice. (Each topping is additional.)

> MEDIUM \$13 LARGE \$18

MED \$2/LG \$2.25 TOPPINGS:

Applewood Smoked Bacon, Beer Bratwurst, Smoked Bratwurst, Italian Sausage, Grilled Chicken, BBQ Pork, Pepperoni, or Hickory Smoked ham.

MED \$1.50/LG \$1.75 TOPPINGS:

Artichoke Hearts, Corn, Pineapple, Diced Tomatoes, Garlic, Jalapeños, Bell Peppers, Spinach, Onions, Mushrooms, Green Chiles, Pepperoncinis or Black Olives.

"BIG 10"

Smoked bratwurst, Italian sausage, pepperoni, mushrooms, olives, onions, sweet peppers, garlic, Mozzarella & Fontina cheese, with vine ripened tomato sauce. Large \$22

"MARGHERITA"

Vine ripened tomato sauce, fresh Mozzarella cheese, topped with fresh basil and drizzled with balsamic glaze. Large \$20

"PORKY PINE"

Vine ripened tomato sauce topped with smoked brat, pulled pork, applewood smoked bacon, jalapeños and pineapple. Large \$21

"BERRY BELLY"

Black berries, pork belly, habanero chiles, fresh Mozzarella & Fontina cheese with black berry pizza sauce. Topped with fresh sliced green onions. Large \$21

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There is a \$0.25 charge per extra sauces and dressings for all menu items.

Available side dishes: Sweet Potato Fries, Onion Rings, Cheesy Potato Cakes, Garlic Mashers, Baked Potato, Garlic & Herb Fries, Savory Rice, or Vegetable of the Day.

Add a "Draft House" side salad or a cup of soup for \$4.25

NORTHWOODS RIBEYE STEAK *

12 ounces of tender, dry rubbed USDA choice Ribeye steak. Topped with fried sweet onions. Includes your choice of two sides. \$28.50 Beer Pairing: Red Hydrant Ale

BABY BACK RIBS BASKET

1/2 rack of our Baby Back Ribs, slow roasted and glazed with our tangy BBQ sauce. Served with fries and traditional cole slaw. \$21 Beer Pairing: Black Lab Stout

SMOKEY BRAT MAC & CHEESE

Cavatapi pasta, Wisconsin cheese, smoked bratwurst, and chipotles baked together and topped with bread crumbs. \$16 Add Ghost Pepper Jack for \$1.50 more! Beer Pairing: Dirty Dog IPA

OLD FASHIONED FISH & CHIPS

Traditional Las Vegas Craft Lager hand-battered Icelandic God fried golden brown. Served with tartar sauce, lemon wedge, cole slaw and fries. \$18.50 Beer Pairing: Tailwagger Wheat

BALSAMIC PORK CHOP*

10oz. savory pork chop glazed with balsamic reduction, topped with a sweet and spicy pepper relish. Served with choice of two sides. \$15 Beer Pairing: PLH West Coast Pale Ale

FRESH WATER WALLEYE EVERY FRI AND SAT NIGHT

Corn meal breaded, pecan crusted, or garlic-herb broiled. With fries & fresh slaw. \$26 Beer Pairing: Las Vegas Craft Lager

BIG DOG'S MEATLOAF

Angus chuck, fresh sage, savory spices, bacon, and wild mushroom sauce. Served with garlic mashed potatoes and today's vegetables. \$17.50

Beer Pairing: Red Hydrant Ale

BIG DOG'S COUNTRY CHICKEN

Southern style chicken breast fried golden brown, topped with country gravy. Served with roasted garlic mashed potatoes and vegetables of the day. \$18

Beer Pairing: Dog Daze Hazy IPA

GRANDMA'S POT ROAST

Choice chuck roast, roasted vegetables, garlic mashers, rich demi sauce. \$20

Beer Pairing: Dirty Dog IPA

CHICKEN LOMBARDI

Chicken breast, sautéed with cremini mushrooms, green onions and garlic in a creamy marsala wine sauce. Topped with melted Mozzarella & Fontina cheese. Served with rice and vegetables. \$14 Beer Pairing: Red Hydrant Ale

Breakfast Anytime

Enjoy the taste of breakfast, anytime during the day or night!

Served with your choice of Draft House Home Fries or Hash Browns.

Join us for our full breakfast menu! Weekdays 7am - Noon. Weekends 7am - 1pm.

BREAKFAST BRATZEL*

Pretzel roll stuffed with a grilled butterflied smoked bratwurst, scrambled eggs and your choice of cheese. \$12.50

STEAK & EGGS*

8 oz USDA choice Top Sirloin steak, grilled to perfection, with three eggs any style and your choice of toast. \$18

FARMHAND BREAKFAST*

Two eggs any style with choice of toast. \$8
Add bacon or sausage for \$3.50.
Add burger patty or bratwurst for \$5.

COUNTRY FRIED STEAK & EGGS*

6 oz. hand-battered chuck steak, topped with country gravy. Served with three eggs any style and choice of toast. \$17

Planning a Special Event?



LET TOP DOG HANDLE THE DETAILS



702.876.1106

Full Service Catering:

Anniversaries Weddings

Retirement

Birthdays

Employee Picnics

Business Meetings

Family Reunions

Holiday Parties

Box Lunches

WWW.TOPDOGCATERING.COM

Licensed for full bar and liquor catering

JOIN US FOR "HOPPY HOUR"

The Happy Hour for Craft Beer Lovers! \$2 Off Appetizers.

50% Off Big Dog's Pints & Pitchers

Weekdays 3pm - 6pm • Daily 11pm - 2am

EARN REWARDS FOR YOUR VISITS

You earn points for everything you purchase at Big Dog's Draft House! Save up your points and redeem them for big discounts and swag! Ask Your Server for Details.

IS IT YOUR BIRTHDAY?

Bring the whole crew! Celebrate your birthday on your birthday at Big Dog's and enjoy 20% off your entire check!!!

GIVE THE BIG DOG'S GIFT CARD!

It is easy and it's a gift that gives options. It can be used on food, beverage AND retail items at Big Dog's Draft House! It is the gift that can keep on giving! The cards can be re-loaded anytime!

HAVE BIG DOG'S DELIVERED!

Order through our website and have Big Dog's delivered directly to your door via Door Dash. Same exact menu prices. Earn Reward points, too!

THERE'S ALWAYS SOMETHING GOING ON @ BIG DOG'S!

Monday Moo & Brew Burger Night

Taco Tuesday & Karaoke

Wednesday Geeks Who Drink Pub Trivia Night & All you can Eat Shrimp

Thursday Night Rib Night & Front Porch Tunes

New Beer Thursday Releases

Friday & Saturday Walleye Weekend

Weekend Tap Room Michelada Brunch

Saturday Tap Room Tunes

Sunday Funday Live Music

WE LOVE LARGE PARTIES!

Plan your next celebration with us! Special Occasion Packages Available! Call us at 702.645.1404!

WE'D LOVE TO HEAR FROM YOU

Please visit us online at www.bigdogsbrews.com and leave a comment or share your experiences.



@bigdogsbrewing



American-style Light Ale 4.0% ABV





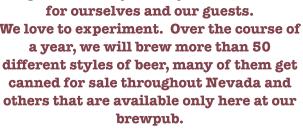
West Coast IPA 7.1% ABV



Classic American-style Lager 5.0% ABV

In our 30+ years of making craft beer here in Las Vegas, we have developed a few philiosophies about our award-winning brews that guide us along the way. We don't cut corners. We don't skimp on ingredients. We love hops. Life's way too short to drink cheap beer!

We get bored easy and try to keep it fresh for ourselves and our guests. We love to experiment. Over the course of a year, we will brew more than 50 different styles of beer, many of them get canned for sale throughout Nevada and others that are available only here at our





Hazy IPA

6.5% ABV

English Brown Ale 5.5% ABV

Our brewery team works in unison to develop some of the most unique and flavorful beers in Las Vegas. With an emphasis on consistent core brews and exciting seasonal/reserve beers, our brewers continue to put our spin on original, local beers.

15 GABF MEDALS **5 WORLD BEER CUP AWARDS**



West Coast Pale Ale 6.0% ABV



Bavarian Hefewiezen 4.9% ABV

TAKE HOME BIG DOG'S BREWS CANS SAVE 10% WHEN YOU BUY CASES





Foreign Style Stout 5.3% ABV