

The Starting Lineup

Add Fries, Fresh Slaw or Tater Tots for \$2. Add Sweet Potato Fries, Onion Rings or Garlic & Herb Fries for \$3.50. Add a "Draft House" side salad for \$5.

WISCONSIN CHEESE CURDS

Imported from Ellsworth, Wisconsin! White Cheddar cheese curds, breaded and fried golden. Served with dill-horseradish sauce and homemade ranch. \$16
Try them tossed with fresh garlic and herbs for \$1.50 more!

FIFTY

CRAFT



BEERS

ON TAP

Scan with your phone to check out What's on Tap!!!



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. \$17

BAVARIAN SOFT PRETZEL

Straight out of Munich! Soft, chewy and salted. Served with homemade sweet beer mustard! \$10
Add a side of Beer Cheese or Homemade "Peace, Love & Hoppiness" Pub Cheese for \$1.50!

POUTINE SMOTHERED FRIES

Fries topped with Wisconsin cheese curds, cremini mushroom gravy, Parmesan cheese and fresh parsley. \$14.50

SOUTHWESTERN EGG ROLLS

Fried wonton stuffed with beef tenderloin, black beans, roasted corn, bacon, bell peppers, green onion, cilantro, Wisconsin Jack & Cheddar cheese with Smokey Avocado dressing. \$15.50

BIG DOG'S QUESO DIP

Our chipotle seasoned beef, sautéed with red peppers, poblano chilies and White Jalapeño cheese sauce. Topped with pico de gallo, guacamole, sour cream, green onions and fresh cilantro. Served with homemade tortilla chips. \$17
Add spicy chorizo sausage for \$2.50 more!
Add sliced jalapeños for \$1.50

POT STICKERS

Pork-filled wonton wrappers steamed and grilled to perfection. Served with a spicy Cilantro-Thai sauce. \$15

MEXICAN STREET CORN

Creamy sweet roasted corn, tossed with mayo, lime juice, Tajin chile powder, Parmesan and Cotija cheese, topped with fresh cilantro. Served with tortilla chips. \$10

DOGHOUSE NACHOS

Tortilla chips topped with Wisconsin cheese, tomatoes, spicy jalapeños, black olives, sour cream, scallions, salsa and guacamole.
Full Order \$20 • Half Order \$14
Add taco beef or grilled chicken for \$5.
Add pot roast, BBQ pork or BBQ Brisket for \$6.

WINGS & TENDERS

Pick your choice of sauce: Honey Hot, Sticky Garlic, Tangy BBQ, Szechuan, Buffalo-style, Mango-Habanero or Knotty Dog Beer-BQ. Served with carrots, celery and homemade ranch.

- Jumbo Chicken Wings..... \$15
- Twice Baked Cajun Style..... \$17
- Twice Baked Cajun Honey Hot\$18
- Chicken Tenders.....\$16

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

Soups & Salads

Dressings: Italian, Ginger-Peanut, Balsamic Vinaigrette, Bleu Cheese, Thousand Island, Parmesan Caesar, Homemade Ranch, Lemon-Garlic 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. \$17

ASIAN CHICKEN SALAD

A "Super Food" blend of kale, broccoli, carrots and radishes tossed with diced red bell peppers, toasted almonds, cilantro, diced grilled chicken breast and Ginger-Peanut dressing. \$17

MEDITERRANEAN GREEK SALAD

Field greens tossed with cucumbers, roasted peppers, heirloom cherry tomatoes, garbanzo beans, sliced red onions, Kalamata olives, and a Lemon-Garlic Vinaigrette. Topped with Feta cheese and fresh mint leaves. \$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. \$15
Add grilled chicken breast for \$5!

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. \$17

HOMEMADE SOUP

Your choice of our delicious Wisconsin Beer Cheese Soup or today's soup of the day.
Bowl \$10 Cup \$7

Specialty Sandwiches

Served with Pepperoncinis & choice of Fries, Fresh 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 \$4.

CAPRESE STUFFED PORTOBELLO

Broiled Portobello mushroom, stuffed with heirloom tomatoes, fresh Mozzarella and fresh basil. Drizzled with balsamic glaze. Served on a wheat bun with pesto-mayo. \$14

WISCONSIN BRATWURST

Your Choice: Beer Brat or Smoked Brat.
Served in a tasty brat bun. \$11
Add choice of cheese for \$2. Add balsamic onions or garlic mushrooms for \$1.50 each.

GRILLED CHICKEN PESTO WRAP

Charbroiled chicken, shredded romaine lettuce, creamy Parmesan Caesar dressing, Italian pesto sauce, heirloom cherry tomatoes, wrapped in a grilled roasted garlic tortilla. \$17

GRILLED HOT PASTRAMI

Thinly sliced grilled pastrami, fresh slaw, Swiss cheese and Thousand Island dressing. Served on grilled swirled rye. \$17

THE HOT MESS

Smoked brisket, topped with our spicy Knotty Dog Beer-BQ sauce, fresh slaw, fried onions & pickles, on a grilled brioche bun. \$20

PHILLY CHEESE STEAK

Sliced sirloin or grilled chicken breast, onions, peppers, and melted Provolone cheese. \$18
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. \$15

POT ROAST SANDWICH

Pot Roast, Muenster cheese, dill horseradish sauce and balsamic caramelized onions on grilled ciabatta. Served with au jus. \$18

BBQ PULLED PORK

Hoagie roll stuffed with slow roasted pork, tossed with our delicious, tangy BBQ sauce. Topped with sweet fried onions. \$15

NEW YORK STEAK SANDWICH

6oz. New York strip steak sliced, topped with melted Provolone cheese, chimichurri, & grilled sweet onions. Served on a toasted ciabatta roll. \$23

* 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.

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 \$5. Add a side of homemade Jalapeño Honey for \$1.50.

BUILD YOUR OWN BIG DOG'S PIZZA

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

MEDIUM \$15 · LARGE \$20

Add BBQ Brisket: Medium +\$4 · Large +\$6

MEAT TOPPINGS: MEDIUM \$2.50 · LARGE \$3

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

OTHER TOPPINGS: MEDIUM \$2 · LARGE \$2.50

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 tomato sauce.

Large \$24

"BBQ BRISKET PIE"

Tender BBQ Beef Brisket, tangy BBQ sauce, smoked Gouda, Mozzarella and Fontina cheese, roasted corn, red onions, and fresh cilantro.

Large \$24

Burgers & Chicken

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, Fresh Slaw, or Tater Tots. Upgrade a side for Onion Rings, Sweet Potato Fries or Garlic Fries for \$1.50 or upgrade a side for a "Draft House" Salad for \$4.

BUILD YOUR OWN BIG DOG'S BURGER*

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

\$14

+\$1.25 Fried Egg*
+\$2 Sliced Avocado
+\$3 Applewood Smoked Bacon

\$1.50 TOPPINGS: Grilled Bell Peppers, Green Chile, Roasted Poblano, Jalapeños, Caramelized Onions, Guacamole, Pineapple, Sautéed Spinach or Garlic Sautéed Mushrooms

\$2 CHEESE 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*

Angus chuck burger, smoked brat, applewood smoked bacon, lettuce, tomato, Cheddar & Swiss cheese, pickle slices & fried onions on a pretzel bun. \$20

THE ITALIANO*

Our Angus chuck burger topped with vine ripened tomato pizza sauce, Fontina & Mozzarella cheese and grilled pepperoni. \$17

THE DRAFT HOUSE*

Angus chuck burger covered in sautéed garlic mushrooms, caramelized balsamic onions, Cheddar cheese and applewood smoked bacon. \$17

THE SCONNIE*

Our Angus chuck burger, topped with applewood smoked bacon and our homemade "Peace, Love & Hoppiness" Pub Gheese. \$17

BIG DOG'S SLIDERS

Three Mini-Sandwiches
Served with choice of
Fries, Slaw, or Tater Tots.

FILET MIGNON STEAK SLIDERS*\$23
Grilled beef tenderloin w/Provolone & chimichurri sauce.

BLEU BAYOU SLIDERS.....\$15
Smoked brat w/BBQ sauce, roasted peppers & smoked Bleu cheese.

SMASH BURGER SLIDERS*\$16
Angus chuck w/American cheese, pickles, grilled onions & BD Sauce.

* 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.

Dinnertime Faves

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 \$5.

BLEU NEW YORKER*

Grilled marinated 12oz. choice New York steak, topped with a Herb-Smoked Bleu cheese. Includes your choice of two sides. \$30
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 fresh slaw. \$23
Beer Pairing: Black Lab Stout

SMOKEY BRAT MAC & CHEESE

Cavatapi pasta, Wisconsin cheese, smoked bratwurst, and chipotles baked together and topped with bread crumbs. \$18
Add Ghost Pepper Jack cheese for \$2 more!
Beer Pairing: Dirty Dog IPA

OLD FASHIONED FISH & CHIPS

Traditional Las Vegas Craft Lager hand-battered Icelandic Cod fried golden brown. Served with tartar sauce, lemon wedge, fresh slaw and fries. \$20.50
Beer Pairing: Tailwagger Wheat

YUCATAN-STYLE SALMON*

Grilled 8oz. Atlantic salmon filet, marinated with our achiote-citrus marinade, topped with a spinach-jalapeño white sauce. Served with rice and today's vegetables. \$27
Beer Pairing: Peace Love & Hoppiness Pale Ale

FRESH WATER WALLEYE* EVERY FRI AND SAT NIGHT

Cornmeal-breaded, pecan-crust, or garlic herb-broiled with fries & fresh slaw. \$28
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. \$19.50
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 today's vegetables. \$20
Beer Pairing: Dog Daze Hazy IPA

GRANDMA'S POT ROAST

Choice chuck roast, roasted vegetables, garlic mashers, rich demi sauce. \$22
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 today's vegetables. \$16
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 - 12pm. Weekends 7am - 1pm.

BREAKFAST BRATZEL*

Pretzel roll stuffed with a grilled butterflied smoked bratwurst, scrambled eggs and your choice of cheese. \$15

STEAK & EGGS*

7oz. USDA choice Top Sirloin steak grilled to perfection, with three eggs any style and your choice of toast. \$23

FARMHAND BREAKFAST*

Two eggs any style with choice of toast. \$9.50
Add bacon or sausage for \$3.50.
Add burger patty or bratwurst for \$5.

COUNTRY FRIED STEAK & EGGS*

6oz. hand-battered chuck steak, topped with country gravy. Served with three eggs any style and choice of toast. \$19

* 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.

Planning a Special Event?

LET TOP DOG HANDLE THE DETAILS



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.

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!

WE'D LOVE TO HEAR FROM YOU

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



@bigdogsbrewing

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

Monday Moo & Brew Burger Night

Taco Tuesday & Karaoke Night

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 Patio Music

WE LOVE LARGE PARTIES!

Plan your next celebration with us! Special Occasion Packages Available!

Call us at 702.645.1404!

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!!!

Big Dog's Tap Truck

**RENT THE #POUR
DOG TAP TRUCK FOR
YOUR NEXT EVENT!**

702.876.1106





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 philosophies 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 easily 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 our beers get canned for sale throughout Nevada and others that are available only here at our brewpub.

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

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

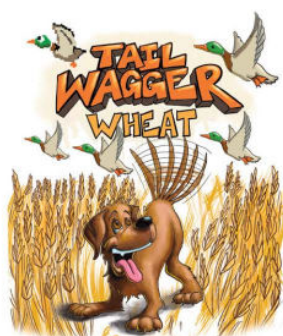


West Coast Pale Ale
6.0% ABV

RED
HYDRANT
• BROWN ALE •

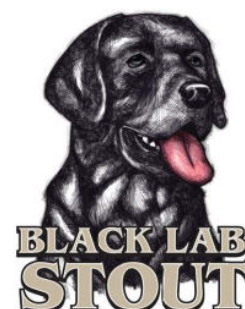


English Brown Ale
5.5% ABV



Bavarian Hefewiezen
4.9% ABV

Scan with your phone to
check out What's on Tap!!!



Foreign Style Stout
5.3% ABV