



SMALL BITES

Mussels <small>P; GF w/o baguette</small> \$16 Tomato Broth, Cream, Chipotle Peppers, Cilantro, Seeded Baguette	Chicken Tinga Empanadas \$14 Tomato, Onion, Mozzarella, Avocado Lime Aioli, Scallions, Cotija	Crispy Calamari <small>P</small> \$15 Buttermilk Dredge, Cornmeal Crust, Crispy Poblanos, Lemon Basil Aioli
Steamed Littlenecks <small>P; GF w/o baguette</small> \$21 Garlic, Butter, White Wine, Baby Heirloom Tomatoes, Seeded Baguette	Vegan Tenders <small>VG</small> \$12 Pickle-Brined Crispy Tofu, BBQ Sauce, Vegan Ranch, Celery	Fried Mozzarella <small>V</small> \$10 Tomato Basil Sauce
Jumbo Wings \$17 Buffalo or BBQ Sauce, Ranch or Bleu Cheese, Celery	Blistered Shishito Peppers \$12 <small>GF, DF, V; VG sub vegan ranch</small> Charred Tomato Aioli, Citrus Sea Salt	Creamy Mac & Cheese <small>V</small> \$11 Fontina, Aged Cheddar, Mozzarella, Sharp Cheddar, Swiss, Buttered Breadcrumbs

SANDWICHES

All Burgers & Sandwiches are served with fresh-cut shoestring fries · Substitute GF Bun +\$4

Grilled Chicken Caprese <small>V w/o chicken</small> \$16 Burrata, Tomato, Pesto, Balsamic Glaze, Basil, Tomato Parker Roll	Chianti Braised Short Rib Grilled Cheese \$17 Caramelized Onions, Arugula, Fontina, Sourdough	Good Dog Burger \$16 ½ lb Creekstone Farms Steak Blend, Stuffed with Roquefort Cheese, Topped with Caramelized Onions, Brioche Bun · Add Arugula & Fried Egg +\$3
Shrimp Po Boy \$19 <small>P, DF; V sub crispy tofu; VG sub crispy tofu & vegan ranch</small> Panko-Crusted Shrimp, Lettuce, Tomato, Onion, Cajun Remoulade, Long Roll	Salmon BLT <small>DF w/o crema & sub lemon basil aioli</small> \$18 Seared Glory Bay King Salmon, Slab Bacon, Shredded Romaine, Tomato, Citrus Dill Crema, Sourdough	AC Smash Burger \$13 ¼ lb. House Blend, Cheddar, Shredded Lettuce, Onions, Tomato, Horseradish Mayo, Brioche Bun · Make it a Double +\$4 · Make it a Triple +\$8 · Add Hot Pepper Relish +\$1
Steak Sandwich MP <small>See Daily Specials Menu for Chef's Prep Today</small> Seared Steak, Long Roll	Vegan Smash Burger <small>VG</small> \$16 Chickpea & Lentil Patty, Arugula, Tomato, Pepperjack, Shallot Lemon Aioli, Burger Bun	

BOWLS

Soup of the Day MP <small>See Daily Specials Menu for Chef's Prep Today</small>	Caesar <small>P; GF w/o croutons</small> \$10 Romaine, Croutons, Pecorino · Add Anchovies +\$2
Southwest Bowl <small>VG, GF</small> \$12 Fire-Roasted Jersey Corn, Black Beans, Poblano Peppers, Pickled Red Onions, Tomatoes, Cilantro, Lime, Brown Rice, Shishito Vinaigrette	Cobb Bowl \$12 <small>GF; V w/o bacon; DF sub vegan ranch; VG w/o bacon & sub vegan ranch</small> Pearled Couscous, Quinoa, Tomato, Bacon, Avocado, Scallion, Smoked Almonds, Bleu Cheese Dressing, Balsamic Glaze Add a Protein · Seared Sirloin \$10 · Grilled Chicken \$8 · U15 Oishii Shrimp \$3 ea · Poke Tuna \$10 · Glory Bay King Salmon \$9 · Crispy Tofu \$4
Poke Bowl \$21 <small>P; GF w/o soy glaze & wakame; VG w/o siracha mayo & sub crispy tofu</small> Sushi Grade Yellowfin Tuna, Brown Rice, Avocado, Wakame, Edamame, Carrots, Cucumbers, Sesame Seeds, Sriracha Mayo, Soy Glaze	

BIG BITES

Grilled Octopus <small>P, DF, GF</small> \$24 Tomatoes, Red Onions, Pepperoncini, Arugula, Roasted Red Bliss Potatoes, Crispy Capers, Lemon Basil Aioli
Roasted Airline Chicken Breast \$28 <small>GF & DF w/o velouté</small> Roasted Red Bliss Potato, Veggies, Citrus Sage Velouté
Burrata Pappardelle <small>V</small> \$22 Local Asparagus, Blistered Cherry Tomatoes, Burrata Pesto Sauce, Pecorino, Toasted Pine Nuts

ADD-ONS & SIDES

- Avocado \$2.50 · House Salad \$10 · Veggies \$7
- Sautéed Mushrooms \$2 · Shoestring Fries \$5
- Roasted Red Bliss Potatoes \$7 · Brown Rice \$4
- Organic Free-Range Fried Egg \$2 · Caramelized Onions \$1
- Bacon \$3 · Pickles \$0.50
- Cheese \$1.50 American, Cheddar, Swiss, Provolone; \$4 Burrata

P Pescatarian · **GF** Gluten Free* · **DF** Dairy Free
· **V** Vegetarian · **VG** Vegan

**Anything fried is cooked in the same fryer as breaded items, so omit fried items if you have Celiac's disease.*

Kids Bites

12 years old or younger only

Creamy Mac & Cheese <small>V</small> \$8	Grilled Chicken <small>GF, DF</small> \$10 Veggies, Roasted Red Bliss Potatoes
4oz Kids Burger <small>Sub GF Bun +\$4</small> \$9 American Cheese, Burger Bun, Fries	Grilled Cheese <small>V</small> \$8 American Cheese, Sourdough, Fries
Salmon <small>P, GF, DF</small> \$12 Seared Glory Bay King Salmon, Veggies, Roasted Red Bliss Potatoes	Pasta <small>V</small> \$8 Butter, Pecorino

Coffee & Tea \$3

Philly Fair Trade Mexican Blend

Starbucks Italian Roast Decaf

Lyons Irish Breakfast

Mighty Leaf Chamomile Citrus



Bark Bites

Dog-Friendly Seasoning, Cooked in Olive Oil

Chicken Bowl

Grilled Chicken Breast, Brown Rice, Carrots

Fish Bowl

Catch of the Day, Brown Rice, Carrots

\$10

Beef Bowl

4 oz Patty, Brown Rice, Carrots

Slobbery Sundae

Ice Cream by Doggie Beach Boutique in Ventnor, Old Mother Hubbard's Biscuit

\$9

\$5

HAPPY HOUR

MONDAY—FRIDAY

3 PM—6 PM

1/2 Priced Small Bites

1/2 Priced Draughts

\$5 Well Drinks

\$6 Wines

Prices subject to change

MONDAYS

'Burgers & Bubbles'

1/2 Priced

Smash Burgers & Bubbles

WEDNESDAYS

'1/2 Priced Cans'

EVERYDAY

Police, Fire, & Military

20% Off

Only applies to first responders; friends & family not included.

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SUNDAY—WEDNESDAY

'In the BIZ' 20% Off

Only applies to guests with proof of bar or restaurant employment; not the entire party.



MERCHANDISE

Baseball Cap \$25

Beanie \$25

Visor \$20

All One Size

T-Shirt \$25

S, M, L, XL, XXL

Onesies \$25

12 mos, 24 mos

Mug \$8

Koozie \$5

Pint Glass \$4

Visit Good Dog Bar Philadelphia

224 S. 15th Street, Philadelphia, PA 19102

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