THE

DAILY DOG



ALL THE NEWS WE SEE FIT TO PRINT

THE DOG SPEAKS

- When a man's best friend is his dog, the dog has a problem.
- To live long, eat like a cat, drink like a dog.
- If you think you are a person of some influence, try ordering someone else's dog around.
- I love a dog. He does nothing for political reasons.
- · You don't own the dog, the dog owns you.



THE HISTORY OF GUINNESS

Arthur Guinness built a Brewery at
St James Gate, Dublin, in 1759 when he signed a
9000 year lease. For over 260 years, quality standards
have been instrumental to the success of Guinness.
At Old Blind Dog, we also believe in continuing
Arthur's legacy by ensuring we pour perfect pints.
Our hard work paid off as we were
Officially Perfect Pint Certified earlier this year.



A SNUG SOUNDS LIKE IT MIGHT BE TROUBLE. WHAT IS IT EXACTLY?

A snug is only as troublesome as the people inside it. As you look around, the enclosed table areas you see are called snugs. Snugs gained popularity in 18th Century Ireland, where a pub patron would pay more to sit in the privacy of a snug. Local politicians, traders, and secret lovers would use the snugs for their clandestine meetings. At Olde Blind Dog, it's perfect if you'd like a quieter spot to eat, drink and chat with your group. Slip into a snug and have a pint. It'll be our little secret.

THE TRUE STORY (MORE OR LESS) OF THE OLDE BLIND DOG

Not so very long ago in the green hills of Ireland, a young pup named Caden (meaning Spirited Warrior) shared a cottage with his master, Sean. Each day, the little white bulldog would rise before sun up and accompany Sean as he tended to his sheep.

At the end of a long hard day, Caden would faithfully follow Sean down the dirt path to their favorite pub. The dog would sit under the bar patiently while Sean enjoyed a pint (or two or three) and traded stories with the locals.

Early evening would become late night, and in true Irish tradition the music grew louder, the patrons sang and the Guinness flowed. These were happy times, especially for Caden, as he enjoyed table scraps and was lavished with more attention than any dog could want.

Legend has it that late one night as they made their way home, they were suddenly attacked by a pack of wolves. Without hesitation, Caden bared his teeth and the fur flew. Although outnumbered, he fought off the pack and sent them howling into the verdant valleys below. Upon arriving home, Sean discovered a severe wound to one of Caden's eyes that would eventually cause his blindness.

Word spread like wildfire. Caden had rid the village of wolves, like St. Patrick had rid Ireland of snakes. He became a hero overnight. Glasses of stout were lifted and songs were sung in his honor.

After that night, when it was time to head to the pub, Sean would say, "C'mon old blind dog, let's have a pint."

As time went on, Sean looked far and wide to find an easier life for him and his faithful dog. They found the perfect place - no sheep, no wolves, but green as an Irish hillside. And that place was Milton, Georgia.

Moved by the story of the legendary dog, a few local friends decided to bring a wee bit of Ireland to this side of the pond. They established an authentic Celtic pub in the heart of Crabapple and named it in his honor.

We welcome you to Olde Blind Dog.

Sláinte Gaelach!

May your glass be ever full May the roof over your head be always strong. May you be in heaven a half hour before the devil knows you're gone.



WINGS N' THINGS

Wing Basket

Jumbo sized wings and drumettes, so juicy and fresh they will fly off your plate. Tossed in your choice of one of our house-made sauces and a side of our crispy fries.

Tossed Tenders

Our breaded chicken tenders can be tossed in any of our house-made wing sauces. Served with fresh cut fries and bleu cheese dressing.

SAUCES: Guinness BBQ • Medium • Bleu Cheese Spicy-Sweet Pineapple Habanero • Buffalo Hot Out-Of-This-World Thai Chili Lime

Tabasco Deep-Fried Pickles

Whether you're from Dublin, Ireland or Dublin, Georgia, you'll love these deep-fried, fresh dill pickles, served with our Tabasco ranch sauce for dipping.

Beer Battered Onion Rings

Thick-cut red onions, dipped and fried in a pilsner batter. Served with a creamy horseradish sauce or spicy ketchup.

STARTERS

Reuben Egg Rolls

Irish corned beef gets a whole new twist with this appetizer sensation. We take our famous slow cooked corned beef, sauerkraut, add in a bit of Dubliner cheddar, wrap it up in an egg roll and fry it to perfection.

Ranch Chips

Fresh cut potato chips served with house-made ranch dressing. A quick and tasty way to sample an Irish favorite.

Buffalo Chicken Dip

Our slow-braised chicken in a hot and zesty mix of buffalo sauce, bleu cheese crumbles, cream cheese and ranch spices. Served with toasted pretzel bread.

Ale and Cheddar Dip

Aged cheddar and Irish ale are the key ingredients in this delicious dip. It's served with a generous helping of pretzel bread for the perfect pub grub.

Beef Sliders

Two beef sliders made from fresh ground beef, topped with caramelized onions and our house-made Guinness BBQ sauce. Served with a side of hand-cut fries.

SALADS

Dog House Salad

Sweet and Savory for the win—our house salad features crisp, mixed greens and Roma tomatoes tossed with dried cranberries, crunchy candied pecans, bacon and blue cheese crumbles, served with a side of maple balsamic vinaigrette.

Caesar Salad

Fresh greens tossed with made today croutons and homemade Caesar dressing make this a favorite.

Cottage Salad

Mixed greens, cheddar and jack cheeses, red onions, crispy bacon, daily made croutons, sliced tomatoes and your choice of dressing.

- Add chicken grilled, blackened or fried.
- Add blackened or roasted salmon.

Short Rib Quesadilla

South of the border, but staying true to our roots — our short rib is slow braised and grilled in a crispy quesadilla with caramelized onions and melted cheese. Served with our zesty chipotle ranch dressing.

Braised Chicken Quesadilla

Chicken slow braised with peppers and onions, and melted cheese stuffed in a grilled quesadilla and garnished with chipotle ranch.

LOADED FRIES Sub tater tots

Buffalo Chicken Fries

Get some napkins ready. Our fresh cut fries are topped with slow-braised chicken, smothered in medium buffalo sauce, and covered in crispy bacon, bleu cheese crumbles and green onions.

Chili Cheese Fries

Our award winning chili covering crispy french fries, topped with melted colby/jack cheese, sour cream and chives.

Cheese Dip and Fries

Crispy french fries covered with the Dog's aged cheddar and Irish ale dip, the combo you have been waiting for!

OBD Brown Gravy Fries

Need we say more?

SOUPS

Chili

Slow-simmered ground beef, spices, onions and peppers heat up this house made chili. Served with melted cheese, cool sour cream and fresh scallions.

Guinness Stout Onion Soup

Guinness makes everything better, so we've added a dash to our classic onion soup. We've braised caramelized onions in Guinness, then topped the soup with our signature croutons and melted Irish cheddar.

Celtic Clam Chowder

We take fresh clams, combine them with our traditional cream-based chowder, flavor it with white wine and delicious bacon. So authentic, you'll think you're sitting in a pub on the coast of the Irish Sea.

SANDWICHES

All sandwiches served with french fries or one of our other great side dishes. *Additional charges may apply.

Galway Steak Sandwich

What do you get when you cross seasoned steak with caramelized onions, roasted red peppers, cheddar cheese and our house-made steak sauce? The Galway Steak Sandwich, of course! We don't mind if you drop a bit on the floor - it's a favorite of the Olde Blind Dog himself.



Meatloaf Sandwich

Fresh ground beef and leg of lamb blended together with herbs, spices and our house-made Guinness BBQ sauce. Served on grilled sourdough with melted swiss cheese, caramelized onions and spicy ketchup.



Kilkenny Reuben

The hunt for your favorite Reuben ends here.
Our sliced corned beef is piled high and topped with melted Irish cheddar, tangy sauerkraut and our house-made thousand island dressing, all sandwiched between buttered and toasted marble rye bread.

Blackened Fish Sandwich

A fresh catch of cod, blackened and topped with lettuce, tomato, pickles and our house-made tartar sauce, all served on a toasted brioche bun.

Fried Fish Sandwich

Beer battered fried cod topped with lettuce, tomato, pickles and our house-made tartar sauce, all served on a toasted brioche bun.

"The Dog" BLT

Crispy bacon piled high on toasted sourdough, with fresh lettuce, ripe tomatoes, and a garlic aioli.

Kildare Salmon BLT

This BLT goes the extra mile with a grilled salmon filet, crisy bacon, lettuce, avocado and juicy tomato slices on our fresh toasted marbled rye. Served with our house-made tartar sauce.

Chicken Salad Club

Made fresh daily, our chicken salad features chicken breast, candied pecans, grapes, fresh herbs, and just enough mayo. Served on toasted sourdough bread with crispy bacon, lettuce and tomato.

County Cork Chicken Sandwich

Choice of grilled or fried chicken breast covered in Dubliner Irish cheddar, rashers and honey mustard.

Buffalo Chicken Sandwich

Your choice of grilled or spicy fried chicken breast coated with our medium wing sauce then covered in melted pepper jack cheese. Topped with lettuce and tomato on a toasted brioche bun, served with house-made bleu cheese sauce for dipping.

BURGERS

Beyond Burger available as meatless option.

All American Burger

Cheddar, lettuce, tomato, pickle and sliced onion.

BBQ Bacon and Cheddar Burger

Dubliner cheddar, crispy bacon, Guinness BBQ sauce, and crunchy onion strings.

Black and Bleu Burger

Blackened seasoning, melted bleu cheese, caramelized onions and lettuce.

LUNCH

Smaller (but hearty) portions of your favorite pub fare perfect for a midday meal. Available Monday - Friday I I am - 3 pm

Fish and Chips

Lightly battered fresh cod, freshly cut fries and our house-made tartar sauce.

Cornbeef and Cabbage

We steam our own corned beef each day and serve it with beer-braised cabbage, potatoes and carrots.

1/2 Chicken Salad Club or Reuben

with cup of soup or smaller portion of any salad.

Bangers and Mash

Our authentic Irish pork sausage bangers, creamy mashed potatoes and green peas are topped with rich brown gravy and crispy fried onion strings.

Soup and Salad

Your choice of a cup of soup and a half portion of one of our fresh salads.

ENTRÉES

Each entree/Irish classic includes a cup of homemade soup or smaller portion of Doghouse, Ceasar or Cottage salad.

Perfect Pot Roast

We got up way early this morning to slow braise our melt in your mouth pot roast for tenderness. It's served with mashed potatoes, crispy onions and red wine reduction.



Blackened Chicken Pasta

Penne pasta tossed with our house-made red pepper cream sauce and topped with blackened chicken.



Thai Chili Salmon

Fresh salmon filet, marinated in Thai chili lime sauce, oven roasted and served with Parmesan cheese grits and daily vegetables.

Meatloaf

Fresh ground beef and leg of lamb blended together with house-made BBQ sauce. Served with mashed potatoes, gravy and daily vegetables.



IRISH CLASSICS



We tried, but we couldn't make it through the menu without a reference to Braveheart. So here he is, offering up lightly battered, fresh cod, hand-cut fries and our house-made tartar sauce. Olde Blind Dog promises it's enough sustenance to make you a mighty warrior.

Shepherd's Pie

Your great-great grandmother's Old World recipe. Ground lamb, carrots, onions, leeks and colcannon combine to make this the best Shepherd's Pie you never had but always wanted.

Corned Beef and Cabbage

We steam our own corned beef each day and serve it with beer-braised cabbage, potatoes and carrots. You may need a passport after you eat this.

Bangers and Mash

A pub staple, our authentic Irish pork sausage bangers, creamy mashed potatoes and green peas are topped with rich brown gravy and crispy fried onion strings.

All Day Irish Breakfast

A hearty breakfast is good at any time of day. Fill up on three eggs any style, rasher, banger and roasted tomato, roasted mushrooms, beans and toasted sourdough bread.

Add a side of black and white puddings.

DESSERTS

Brownie

Our triple chocolate brownie is topped with vanilla ice cream then drizzled with toffee sauce for good measure.

Orange Honey Crème Brulee

Our unique velvety custard is infused with orange and honey and toasted to a golden brown and crunchy finish.

Bread Pudding

Our version of bread pudding features Danish and brioche bread, cinnamon, and brown sugar, all baked until golden brown. Served with Bailey's crème anglais.

SIDES

Fresh Cut Fries
House-made Tater Tots
Mash and Gravy
Homemade Chips

Parmesan Grits Baked Beans Braised Cabbage Daily Vegetables Braised Potatoes / Carrots
Side Salad
Cup of Soup