



Tasting America One Dog Friendly Restaurant at a Time



Alabama: OvenBird

When James Beard Award winner Chris Hastings and his wife and co-owner Idie were planning to open OvenBird, their live-fire, small-plates restaurant in Birmingham's Pepper Place neighborhood, they knew they wanted a dog-friendly patio to be part of the laid-back atmosphere. That greenery-filled space is secured with a fence, allowing pups to mingle with other

guests or be leashed near their human's table. Fresh water and homemade dog biscuits are given to each pet while their human counterparts enjoy well-executed craft cocktails and globally inspired wood-fired fare like Peruvian chicken, daily empanadas and the famous beef-fat candle, served with a flaming wick set in tallow that blends with sofrito (tomatoes, bell pepper, onion and saffron) to create a luscious dip to be soaked up with grilled bread.



Alaska: AK Alchemist

No begging, barking or biting. As long as your leashed pup abides by those three rules, he is welcome to dine with you on the deck of this chill Anchorage spot. The place is like a coffee shop, taco stand, beer garden and seafood shack all rolled into one, serving everything from lattes and local brews to reindeer burgers, red king crab and acclaimed halibut tacos. While the fresh

Alaskan air and comfort food are certainly a draw for humans, dogs don't just get to tag along here; they get their own doggie menu with healthy meals like halibut and brown rice or reindeer burger and brown rice. Of course, each canine meal comes with a bowl of water to wash it down.





Arizona: SaltRock Southwest Kitchen

Sedona is known for its jaw-dropping views of crisp blue skies punctuated by vibrant red rock formations. Nestled on the banks of Oak Creek, the restaurant of the Amara Resort & Spa sits just below those bright crimson spires. Many restaurants in town boast beautiful panoramas from their outdoor patios, but SaltRock's vista is one of the nicest. Dogs are welcome to hang out

and enjoy the scenery with their pet parents, who can sample the fresh Southwestern-inspired fare and agave-focused drinks. The menu offers flavorful dishes like pasilla-maple syrup and bacon-onion marmalade-scented deviled eggs, carnitas tacos with pineapple-habanero salsa and braised osso bucco. Water bowls and dog treats are available for four-legged friends upon request.



Arkansas: Red Door

Chef Mark Abernathy is known for paying homage to the rich culinary heritage of the South. His baby back ribs, stuffed mushrooms and burgers attract wide swaths of locals for dinner, and his bacon-infused Bloody Mary, cathead biscuits and peppered bacon-topped, chicken-fried rib eye steak have nursed their fair share of people back to health after a night out. Red Door has its share of two-

legged fans, and it's beloved by their furry family members, too. Abernathy's housemade dog treats are known for making tails wag. The large outdoor patio with fans for the summer and soon-to-come heaters for the colder months is a homey place to kick back with the entire brood — pups included.





California: Manuela

The Arts District in downtown Los Angeles has become one of the hottest neighborhoods in the city, a destination for art aficionados and food lovers, dotted with galleries, restaurants and cool coffee shops. It's a great place to walk around with your dog. Take a load off and fill up on the coastal-California-meets-Southern fare at Manuela, which is adjacent to Hauser & Wirth's

open-air art gallery courtyard. The restaurant has a covered, dog-friendly patio with secluded tables and an expansive outdoor bar, where guests sip classic cocktails blended with housemade bitters and tonics while snacking on dishes like Shigoku oysters with hot sauce mignonette and cream biscuits with honey butter and country ham. Good dogs can sniff out the on-site herb garden and chicken coop at the end of the meal.



Colorado: The Little Nell

Aspen's The Little Nell is one of the most-luxurious hotels in the United States. It's also one of the most dog-friendly, offering luxury pet amenities like a special pet menu, walking services, dog sitters, fluffy beds and even a Puppy Jet Lag Kit to help your pooch acclimate to the altitude — but it'll cost you to stay. However, even pup owners who can't afford to pamper their pooches with an

opulent 5-star getaway can experience the lifestyles of the rich and famous with a meal inside the hotel's bar The Living Room. Even if you're not staying in the hotel, you can snuggle up near the two-sided fireplace with a glass of wine and a signature Element 47 Wagyu burger, while Fluffy sits beside you indulging in grilled salmon with carrots, brown rice and scrambled egg in a doggy-friendly bowl. Talk about après-ski chic!





Connecticut: Sea View Snack Bar

Right on the banks of the Mystic River, this counter-service snack bar offers great New England-style cuisine in beautiful all-outdoor surroundings. Since 1976, the family-owned place has been serving fresh seafood sourced from Mystic to Maine in dishes like its fried clam bellies, lobster rolls and creamy clam chowder as well as burgers, hot dogs and other summertime

favorites. Visitors dig into the well-prepared fare at picnic tables near the riverside, watching the boats pass by the shore, and many choose to bring their furry friends, who can roll around on the grass-covered lawn.

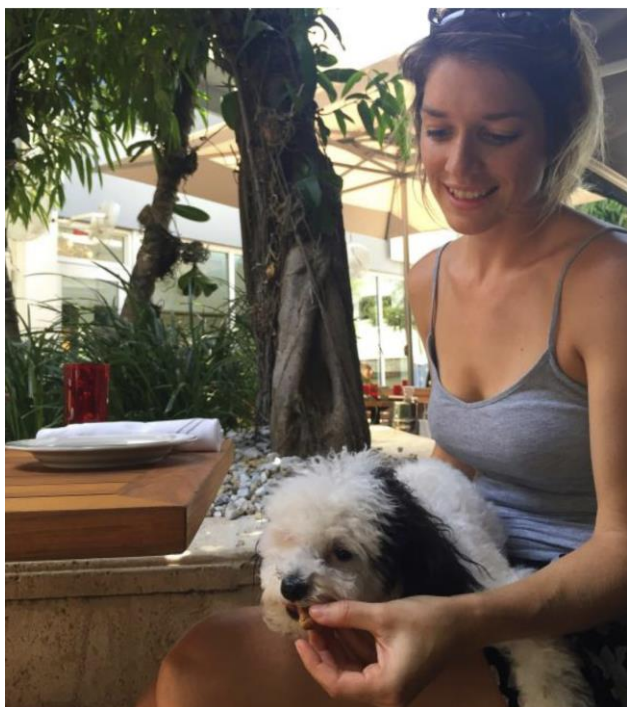


Delaware: Grotto Pizza

Grotto Pizza is basically the official-unofficial pizza of the First State, hailed for its mildly sweet sauce, thin crust and secret blend of cheeses that most likely includes some tangy cheddar. Its home turf now stretches into neighboring states, creeping into Pennsylvania and Maryland. But the beloved chain got its start near the beach in Sussex County. Its Rehoboth Avenue location is still the favorite, and, yeah, it's

dog-friendly. The restaurant has water bowls at the front door for passing pups as well as individual bowls and treats for every fur baby that comes in to dine with her family.





Florida: Michael's Genuine

James Beard Award winner Chef Michael Schwartz turned Miami's now white-hot Design District into a dining destination when he opened Michael's Genuine in 2007. That New American restaurant has long been a driving force in the city's locavore scene, serving seasonal fare ranging from chilled shrimp with aji amarillo and lime to housemade rigatoni and guava French toast. Its alfresco tables, set underneath a lush canopy of trees, have been some of the most-coveted tables in town for more than a decade. And guess what? Fur balls are invited to take a seat. Every pooch that comes to dine at Michael's Genuine gets a free organic peanut butter cookie and a bowl of water.



Georgia: The Crab Shack

Leashed dogs are welcome to join their families on The Crab Shack's whimsical outdoor deck that offers idyllic views of Chimney Creek's marsh and provides relief from the sun with a thick canopy of Spanish-moss-covered live oaks. Servers bring pups bowls of water, and many of their human counterparts share bits of their low country fish boils and the Captain Crab Sampler, a

heaping platter of snow, Jonah or rock crab with shrimp, mussels, crawfish, corn, potatoes and sausage, boiled in the traditional low country style with a secret seasoning blend. But take note: There are several well-mannered cats that stroll around the restaurant. The cats don't mind visiting dogs, but it's wise to leave overly feline-focused pups at home.





Hawaii: Piggy Smalls

As the younger, hipper sibling to James Beard Foundation Award nominee Chef Andrew Le's scorching-hot Chinatown restaurant The Pig and the Lady, Piggy Smalls offers a more playful and casual vibe that is very friendly toward families — furry members included. The artsy newcomer offers the greatest hits of the contemporary Vietnamese fare featured at its predecessor, like the famous L.F.C. wings and aromatic pho as well as creative cross-cultural signature dishes like the Pho-strami banh mi. Like a banh mi, pastrami sandwich and French dip rolled into one, it features all-day smoked brisket with pho and pastrami

spices, toasted pickled mustard seeds, Sriracha-and-lime onions and a super-awesome sauce, with a side of pho broth.



Idaho: Fork

Set right in the middle of pedestrian-friendly downtown Boise, blocks from the Idaho State Capitol Building and Boise City Hall, Fork's large sidewalk patio is a prime spot for people-watching. Four-legged friends can join in on the action from inside or outside the gated dining area. Each pup that comes to dine gets doggie treats and a water bowl while pet parents treat themselves to the

restaurant's hearty Northwestern cuisine made from local, seasonal ingredients. Favorites include asparagus fries with ranch dip, tomato basil fondue and grilled cheese with Ballard Family Farms white cheddar and garlic-glazed Acme sourdough bread, as well as the signature butter cake dessert.





Illinois: Nellcôte

This expansive restaurant in Chicago's trendy West Loop takes its inspiration from Villa Nellcôte, the waterfront mansion overlooking Villefranche-sur-Mer in the Côte d'Azur where the Rolling Stones recorded Exile on Main Street during the summer of 1971. Just as the French would do, it allows guests' canine companions throughout the year on the patio. Each furry

friend gets a Nellcôte-branded water bowl, and the place offers Bone Appetit happy hour specials from time to time. For humans, Executive Chef Jared Van Camp offers locally sourced riffs on Mediterranean fare like black truffle jus-infused Robuchon potatoes, wood-grilled duck breast with local sour cherries, and excellent pizzas and pastas made from house-milled 00 flour.



Indiana: Donatello's Italian Restaurant

Set in Carmel's Arts & Design District, home to interior designers, art galleries and showrooms at the Indiana Design Center, Donatello's is one of the area's top places to take a breather in between shopping and contemplating the work. Fill up on chicken Parmesan, personal pizzas or tortellini Michelangelo, cheese-stuffed pasta with a rich mix of onion, bacon and mushroom in a blush cream sauce, on the dog-friendly

patio. The locally owned restaurant holds Dine with Your Dog Nights, when it offers snacks like chicken and rice to your pup while you sit back and watch the passers-by with some antipasto and a glass of Chianti.





Iowa: St. Kilda Cafe & Bakery

Australian coffee culture has made its way to Des Moines with this warehouse-chic cafe and bakery. Set on the ground floor of a stunning historic building that has been transformed into lofts, a short walk away from the downtown core, this place offers the same sort of healthy modern fare, fresh-baked pastries and breads, and coffees — yes, they do a mean flat white — you'd find in its namesake 'hood, one of the

coolest areas of culinary-obsessed Melbourne. The menu spans from a peach and Burrata salad and a kimchi Reuben to a selection of toasts, including an excellent avocado toast with charred corn, red onion, cucumber, feta and tomato salsa. Order one and bring your pup to one of the alfresco tables overlooking the landscaped courtyard.



Kansas: Fetch Bistro

The idea of finding a dog-friendlier restaurant than Fetch Bistro is, well, pretty far-fetched. The dog-themed cafe on Wichita's east side allows owners to dine inside and out with their furry family members, and the spot even has its own fenced-in dog park. The restaurant, which was featured on an episode of Gordon Ramsay's 24 Hours to Hell and Back, is known for its made-from-scratch breakfast menu, served

throughout the day. The menu features multiple Benedicts, omelets served in the traditional style or in quesadillas or burritos, and the popular country-fried steak with two eggs, hash browns or fried potatoes and toast for a very reasonable \$11. And, of course, there's a short selection of fare for your pup.





Kentucky: Garage Bar

Louisville has plenty of cool bars in which to sample Kentucky's world-renowned bourbon, but Garage Bar leads the pack. As the name suggests, the East Market restaurant and bar is housed in a former auto service garage, with a open-air feel and large covered patio. Wood-fired pizzas are the specialty, but the place also honors its Southern roots with regional country hams, oysters and locally inspired snacks. The

food is paired with a giant beer list, more than 75 Kentucky bourbon and rye whiskeys and a succinct cocktail list. The large outdoor area is dog-friendly throughout the year, with plenty of water bowls on hand and seasonal "yappy hour" specials featuring snacks and swag for your pooch.



Louisiana: Café du Monde

If you don't appreciate fluffy rounds of fried dough coated in a thick layer of powdered sugar, you must be a contrarian. Eating hot-out-of-the-fryer beignets paired with chicory-scented cafe au lait is a culinary rite of passage for anyone who visits New Orleans. Great versions can be found throughout the city, but there's no place like Café du Monde. The 24-hour French Quarter coffee shop has been serving those

pillows of sugar-covered dough since 1862. The open-air shop allows leashed dogs on its covered patio. The management prefers that dog owners grab a seat around the perimeter, so the pups don't trip the servers who are carrying trays of hot coffee and sugary doughnuts.





Maine: The Thirsty Pig

Housemade sausages, craft beer, dog-friendly patio — what's not to like? The Thirsty Pig has a lot going for it. This laid-back counter-order spot serves a mix of specialty franks like blueberry chicken, vegan sausage and Thai Chili pork sausage made with sweet Thai chili sauce topped with chili aioli and pairs them with an impressive selection of local brews from places

like Mason's Brewing and Bissell Brothers in Maine and Deciduous Brewing Co. in neighboring New Hampshire. The outdoor patio, which often offers live music, is one of the city's best places to eat, drink and be merry with your pooch.



Maryland: Macky's Bayside Bar & Grill

It's hard to get any closer to the bay than Macky's Bayside Bar & Grill. The Ocean City restaurant is set meters away from the water, right on its own strip of beach, where diners kick off their sandals and sink their toes into the sand while eating and drinking. The buzzy spot is a favorite among dog owners looking to bring their furry friends on a beachy excursion. Dogs are allowed on the beach (and in the water) until 10 p.m. While you, the human, snack on crab dip, Buffalo shrimp and N'awlins Snapper, your pup can dine off the mini dog menu with picks like all-beef hot dogs, grilled chicken breast or, for the health-minded mutts, apple slices and baby carrots.





Massachusetts: The Automatic Food & Drink

This chill neighborhood hangout near Cambridge's Kendall Square is a go-to for locals looking for a fun place to hang out with their pets. Just scroll through its Instagram feed to observe the evidence. It's full of enthusiastic pups living their best bar lives on the large and inviting outdoor patio that overlooks a quiet street. Hip crowds descend upon the loungey spot to listen to vintage vinyl tunes, sip classic cocktails and fill up on quirky bar snacks like crispy Viet wings and funky fries sprinkled with togarashi and nori, drizzled with Kewpie mayo.



Michigan: The Little Fleet

This bar, food-truck lot and event space in Traverse City is one of the top community gathering spots in Northern Michigan. It feels like a neighborhood barbecue with dozens upon dozens of your closest friends. The year-round bar serves craft cocktails made from fresh juices and top-shelf spirits, plus local beer and a nice selection of wines by the glass or bottle. The

outdoor patio, open through the warmer months, offers fare from around seven food trucks dishing out tacos, barbecue and a bunch of other street-food specialties. Many guests choose to bring their furry friends, who eat, drink and hang out in a communal atmosphere.





Minnesota: Grand Cafe

Jamie Malone, owner of Minneapolis' Grand Cafe, has been hailed for transforming the 70-year-old restaurant into a dreamy French-influenced destination that Food & Wine lauded as one of its 2018 Restaurants of the Year. The menu features modern interpretations of classics, starting with sweet-corn madeleines and grilled oysters with shallot cream and black

pepper, and working toward pork pate en croustade and Painted Hills cotes de boeuf for two. There's a water dish right by the front door for passing pups who'd like to quench their thirst. Malone says, "For those dogs that have had a big day at the office and want to spend a little more time with us, we prefer to greet with a refreshing bowl of water served in crystal. Assorted treats as well. As with all guests, small snacks and beverages come out on silver trays." Yes, for real.



Mississippi: The Shed Barbecue & Blues Joint

This family-owned barbecue shed — literally a shed put together with construction scraps — brings together barbecue lovers and blues enthusiasts, who jam out while inhaling its World Championship 'cue, like tender baby back ribs, chicken "wangs" and brisket, in massive quantities. The 22-acre barbecue compound, about 1,000 yards off I-10 in Ocean Springs, has a 500-foot pier right along the Mississippi River. The road trip-friendly resting place offers three doggy cleanup stations for after-potty breaks, along with a large chest of water for pups to





drink and 10 individual water bowls that can be brought to the covered and uncovered outdoor tables while you and your fur ball eat.



Missouri: Salt and Smoke

If you're going to share a meal with your hound, is there a better option than straight-up meat? Probably not. Picking a best barbecue spot in Missouri, a state with not one but two major barbecue cities, is near impossible. Let your pup help you pick. Salt and Smoke is a relative newcomer to St. Louis' longstanding 'cue scene, but it has something for everyone, with dishes

ranging from classic brisket and St. Louis-cut ribs to a brisket sandwich with burnt-end mayo and tobacco onions. And, of course, you can bring your pup along for the smoked-meat adventure. The staff is happy to welcome your buddy to the sidewalk tables set out front.



Montana: Bonsai Brewing Project

This Whitefish brewery, kitchen, public house and beer garden, kitchen, public house and beer garden offers nearly everything one could want right in the midst of the rocky peaks, serene lakes and glacier-carved valleys of the jaw-dropping landscape that opens into Glacier National Park. The place focuses on handcrafted small-batch beer and multicultural comfort food made from

scratch. The menu features tacos, jumbo, chili verde-topped smoked pork bowls, burgers and more. The place is so dog-friendly that it has a resident brew-dog, named Please. Other pups are allowed in the outdoor beer garden, which is big enough to spread out with friends, families and, of course, your pooch. They even have Bonsai-branded leashes, collars, water bowls and dog toys in case Fluffy wants to show off her favorite spot.





Nebraska: Pals Brewing Company

This family-owned brewery is the place to be (with your pup, of course) when the weather is warm. The dog-friendly outdoor area includes a large wraparound patio that offers full service, as well as a 2-acre — not a typo — outdoor beer oasis to socialize and play games. It features four corn hole boards, a volleyball court, kids' toys, weekly live music and beautiful views of

the sun setting over the Great Plains. Obviously, the house-brewed beer is a big draw too, with picks from light and crisp Jerry Light to pungent Jalapeno Cream Ale. Those suds are paired with a selection of pizzas and bar bites such as chicken chorizo nachos and Wisconsin-style cheese curds.



Nevada: Park on Fremont

While the Strip is by far the most-famous stretch of road in Las Vegas, Fremont Street has been picking up steam in recent years. The historic, tourist-driven area is full of classic neon marquees, street performers and penny slots. This 5,000-square-foot gastropub sums up the Fremont Street experience with eclectic art, lots of taxidermy and a laid-back vibe that some describe as hipster cool. The dog-friendly patio

is an ideal place to hang out with your mutt, a craft cocktail and an order of garbage fries, which is a heaping pile of fries, Tater Tots or waffle fries loaded with cheese, bacon, jalapenos, avocado and a hearty dose of vegetable toppings and served with chipotle ranch and a fried egg.





New Hampshire: T-Bones Great American Eatery

With all-American comfort food served out of a cute New England-style house, having a meal at Bedford's T-Bones is like kind of like visiting a neighbor's home for dinner. It just has a much larger menu, and you can bring your pup. The place offers "Tails on the Terrace," an area of its nicely landscaped patio reserved for diners with dogs. While you indulge in classics like Buffalo chicken tenders or the popular Caprese burger, your dog can be chowing down on fare from the dog menu. It features a range of items that resemble human food and are made from

ingredients that won't upset the canine tummy, such as the Boo's Bacon Wrap Bites and the Bonzy Burger, a quarter-pound sirloin patty topped with American cheese.



New Jersey: Talula's

Pizza is one of the Garden State's most-beloved food items, and this trendy, wood-burning joint in Asbury Park has developed a devoted cult following since it debuted in 2014. The place has received glowing reviews from The New York Times as well as the local press for its signature cocktails and its sourdough pies topped with gourmet ingredients, such as the uber-popular Beekeeper's Lament with hot Calabrian soppressata, fresh mozzarella and a drizzle of local honey. Share a slice (or probably don't) with your pup on the sidewalk patio. It's a prime spot for





watching local shoppers and diners while soaking up the breezy shore air.



New Mexico: El Pinto Restaurant

Albuquerque is one of the most dog-friendly cities in the United States, with more than 50 restaurants that welcome furry friends. But the dog-friendly patio at El Pinto stands out, seating more than 1,200 — yes, 1,200 — guests and their pets throughout the year. The place overall is the largest New Mexican restaurant in the entire state, boasting a 5,000-square-foot on-site

salsa factory that churns out its delicious roasted jalapeno salsa and classic green chile sauce. Grab a seat with your pup and sample the famed baby back ribs, marinated for 24 hours in a tangy red chile paste and then cooked for six hours until they fall off the bone.



New York: Pig Beach

Space is tight in New York City, and many restaurants pack in the tables to maximize every square inch. That can make it difficult to dine out with your furball, unless you head to Pig Beach. The critically acclaimed Gowanus barbecue joint boasts nearly 13,000 square feet of outdoor dining area right near the waterfront, making it a prime spot to dine out with the pup. There's a full

bar that mixes warm-weather-appropriate cocktails and pours beer and wine. And the meat stand churns out quality 'cue from two award-winning barbecue teams, Salty Rinse and Ribdiculous Bar-B-Krewe, helmed by Del Posto alum Chef Matt Abdoo. Make sure to try the baby back ribs with championship red sauce and sticky honey glaze and the Pig Beach Burger, which can be upgraded with a healthy dose of pulled pork.





North Carolina: Rhubarb

Multiple James Beard Award semifinalist John Flee's flagship restaurant is one of the best in Asheville, a city that is known for its world-class dining scene. He carefully curates the ingredients for all the dishes served at Rhubarb, from the yellow lentils and shiitake mushrooms in the roasted summer squash cassoulet to the ramp salsa verde that tops the pork loin. All are

welcome at this high-end stalwart, including your furry pal. The pet-friendly patio overlooks Pack Square, so it's a lovely place to relax with your four-legged best friend while enjoying a glass of sustainable wine and upscale Appalachian cuisine.



North Dakota: Wurst Bier Hall

Bringing the German beer hall tradition to Fargo, this beer- and sausage-focused place has become one of the city's top hangouts. It has a constantly changing assortment of brews from near (Coconut Killer IPA by local Drekker Brewing Company) and far (Sour Flanders Red Ale, made by Duchesse de Bourgogne in Belgium). The sausage selection includes classic brats, Polish

kielbasa, all-American chicken apple smoked sausage and exotic picks like smoked rabbit with rattlesnake. But the best thing about this local meeting place is that it allows dogs at its patio tables. Each pup gets a water bowl and biscuits made of spent grains from a local brewery.





Ohio: MadTree Brewing

This industrial-chic Oakley brewery and taproom is a favorite local hangout. The place features a large bar with knowledgeable staff, open ceilings, rustic wood accents and a dog-friendly beer garden outside with a separate entrance off to the side. Pets are always welcome in the garden, which is tented and heated during the cold months, while you sip

house brews like Dreamsicle Kölsch, Blackberry Farm Classic Saison and Boone Barley Wine. Delicious wood-fired pies are provided by Catch-A-Fire Pizza's on-site cafe that offers 15 specialty pizzas like the Three Little Pigs with Italian sausage, pepperoni and prosciutto, and breakfast pies on the weekends.



Oklahoma: The Jones Assembly

This Oklahoma City restaurant, bar and music venue should make residents of other cities green with envy. Willie Nelson, Father John Misty and St. Lucia have played on its stage. The world-class cocktail list offers Moscow mules on tap and creative drinks like gin & juice with Old Tom gin, Rothman & Winter apricot, lemon juice, egg white and a dash of Peychaud's bitters. And the New American menu features

refined riffs on regional cuisine, like Nashville hot chicken and cornmeal-dusted catfish. Oh, and it hosts dogs on its heated-in-the-winter, misted-in-the-summer patio with a special entrance on the west side of the building.





Oregon: Tin Shed Garden Cafe

This popular Portland brunch place is a favorite among dog owners throughout the day. Pups are always allowed on the semi-enclosed patio, and the neighborhood restaurant offers a dog menu that even includes dog dessert. While pets can snag a snack whenever the mood hits (i.e., always), on Tuesday Tin Shed hosts Doggie Love Night. Starting at 5 p.m., canines can get a free dog dinner with the purchase of one full-

priced adult meal from the casual American comfort-food menu that features picks like a sausage platter, build-a-burger, and mac 'n' cheese in the form of cavatappi tossed with a three-cheese sauce, topped with seasoned crouton crumble and baked.



Pennsylvania: Parc Brasserie

Parc Brasserie's outdoor tables that overlook Rittenhouse Square are some of the most-coveted seats in the area. The people-watching, the greenery-loaded views and the chic vibe make guests feel like they've been transported to Paris without leaving Philly. In keeping with the French theme, those tables welcome dogs with personal water bowls and on some days dog treats. The classic Gallic menu is top-notch,

offering a sophisticated brunch, relaxed lunch and upscale dinner, with dishes like warm shrimp salad with lemon beurre blanc and half a roast chicken with silky-smooth mashed pommes de terre (potatoes), a favorite of celeb chef Robert Irvine.





Rhode Island: O'Brien's Pub

When Farmcoast locals and visiting tourists want to hit the town with their pups, they head to O'Brien's Pub. The family-friendly restaurant is located smack-dab in the middle of all the action of downtown Newport's main strip, Thames Street. You can see and hear people having fun on the welcoming patio as soon as you walk by. That fenced-off area with umbrella-covered tables and a fountain with play fish to occupy the kids is a perfect place to enjoy a breezy summer afternoon while listening to live music, drinking a brew and snacking on New England-style pub grub. The

menu offers well-executed burgers, a lobster salad roll and a pulled pork sandwich, as well as a selection of Doggie Delights for your pup.



South Carolina: Edmund's Oast

It's easy to see why Edmund's Oast is a Charleston hotspot: It serves good house-brewed beer and great food to soak it up. The imaginative low country-influenced New American menu offers bar bites like fried tripe with gochujang vinaigrette, chilled shrimp salad with cucumber ranch and housemade charcuterie. Many locals will stop home to pick

up their pups before heading over to Edmund's Oast's lush outdoor patio. Dog owners and their furry family members saddle up at communal picnic tables, where the humans sip craft cocktails and Peanut Butter & Jelly beer while chatting up a storm.





South Dakota: Remedy Brewing Co.

Located on the unofficial Brewers' Row on the East Bank of downtown Sioux Falls, Remedy Brewing Co. is a tribute to South Dakota's pre-Prohibition beer-making history, in the form of a modern-day brewery. The beer list ranges from a Dakota Common brew to Mexican lager and Bavarian Hefeweizen, and the food menu features flatbreads and small plates, including

leg of lamb chislic, a local specialty of deep-fried cubes of meat. The space features barn-wood tables, a cowhide rug and vintage-style light bulbs, and an inviting back patio. Dogs are allowed both inside and out. The canine-loving staff have water bowls and treats on hand to make pups feel welcome — though shy dogs may get overwhelmed when weekend crowds pack the place.



Tennessee: Peg Leg Porker

Nashville locals descend upon this casual barbecue spot in the Gulch for Memphis-style dry ribs and BBQ Nachos, a Volunteer State staple that seems like it's been plucked straight from the Tex-Mex playbook: Tortillas get covered in a mix of cheese sauce, jalapenos and the restaurant's delicious pulled pork, which also makes a killer sandwich. The large patio is a great place to hang out and

enjoy the weather — it even has heaters during the cooler months — so it attracts plenty of area dog lovers who may or may not decide to share their snacks with their mutts.





Texas: Woodshed Smokehouse

Celebrity chef Tim Love's Woodshed Smokehouse was named one of Bon Appétit's "50 Best New Restaurants" in 2012 for its constantly rotating selection of beef, chicken, wild game, fish and vegetables cooked over a variety of woods. The beverage menu is great, featuring 25 craft brews and a selection of wines on tap, as well as an assortment of top-shelf

spirits. And the scenery is spectacular, with a working garden, a live music space and backyard games right on the shores of the Trinity River. Chances are, most of that matters little to your hound, but he'd be stoked about the pup menu that includes an organic beef "rib" bone, a rawhide bone dipped in pitmaster fat and an organic ginger Texas Treat.



Utah: Hell's Backbone Grill and Farm

Set right on the edge of dog-friendly Grand Staircase-Escalante National Monument, in one of the most-remote towns in the United States, Hell's Backbone Grill and Farm is intended to be a warming hearth before and after a transformational wilderness experience. The seasonal menu by James Beard Foundation nominees Jen Castle and Blake Spalding blends

the cuisines of Mormon pioneers, Western range cowboys and the Southwest in dishes like juniper lamb posole and grilled pork chops with apple-poblano chutney. The comforting space welcomes your pup, too, at the outdoor communal table or under the roof on the patio. It has heaters and cozy afghans for when the weather turns cold.





Vermont: Idletyme Brewing Company

Good food: check. Cool, family-friendly atmosphere: yep. High-quality beer brewed on-site: got it. This Stowe bistro and brewery represents the best of the Green Mountain State with respected beers like Idletyme Double IPA and Zog's Pale Ale, and casual food made from top-notch ingredients, like Vermont Cheddar Fritters with roasted jalapeno aioli and the fantastic Pub Burger with lettuce, tomato and pickled onions, topped with Cabot cheddar cheese and accompanied by hand-cut fries. The great food and communal vibe bring together large swaths of locals and tourists who eat, drink and share stories on a cozy, dog-friendly patio that has umbrellas, heaters and a roaring fireplace.



Virginia: Gold Cup Wine Bar

Set in the rolling hills of the Shenandoah Valley, in the midst of Virginia Wine Country's Middleburg AVA, this resort wine bar boasts a wide selection of local wines paired with new twists on American fare, like crispy sesame cauliflower, shrimp and grits, and a crab cake BLT. It also offers free tastings from its featured winery of the month every Sunday, but the real draw for animal lovers is the weekly Yappy

Hour that benefits Middleburg Humane Foundation, held every Tuesday. Watch your pup work his way through the obstacle course while you snack from the Sharable Chow menu of dishes like Dog Collars (onion rings with truffle aioli) and sip Spicy Pup-aritas with blanco tequila. Don't worry if you miss the soiree: Dogs are always welcome on the outdoor terrace.





Washington: Hama Hama Oyster Saloon

It's hard to find a place more rustic or outdoorsy than this Washington oyster saloon right on the doorstep of Olympic National Park. The alfresco restaurant, known for its proprietary oysters, excellent clams and crave-able crab cakes, overlooks the oyster beds and the wild seals and eagles that hang around the estuary. Guess

what? Your pup is welcome to join in on the open-air fun, as long as she doesn't run into the oyster beds. The place is open throughout the year, with bonfires, blankets and hot smoked salmon chowder in the colder months and shade sails covering the deck in the summer.



West Virginia: Black Sheep Burritos & Brews

Black Sheep's smoked trout taco topped with bourbon bacon marmalade and ancho yogurt sauce represented the Mountain State in Food Network Magazine's rundown of America's tastiest tacos. The restaurant's global riffs on Mexican fare make it a top dining destination in Huntington (where Black Sheep's Bad Shepherd Brewery resides) and Charleston (the

original location). At its downtown Charleston location, just a few blocks from Haddad Riverfront Park, pups are invited to chill on the umbrella-covered patio while their people gorge themselves on tempura-fried Thai shrimp tacos and ginger-and-sesame-marinated bulgogi flank steak burritos.





friendly brick patio is the place to be. The European-style space features a fountain and is partially covered, with heaters for the cold days and fans for balmy summer nights. And there's no need to feel guilty about eating in front of Fido: The place has a canine menu with dishes like Puparoni Pizza, Baron's Gelato and Bowser Beer, an alcohol-free brew made for mutts (and purebreds).

Wisconsin: Dimoda Pizza

Dimoda's wood-fired Roman-style pies topped with artisanal ingredients are the stuff of food dreams. The cozy joint on Milwaukee's Lower East Side blends the best of Italy and Wisconsin with an Appenine-inspired cheese curd melt, local sausage-covered pizzas and satiating housemade pastas. The restaurant's center bar gives a nice buzz to the interior, but the dog-



Wyoming: Bodega

Riffing on the one-stop shops found on virtually every street corner in New York City, this Jackson Hole market, bottle shop, gas station and restaurant has become a top local hangout. With prime views of the rocky peaks of Jackson Hole Mountain Resort, this is a place where many residents chill with their hounds while sipping adult Slosbies, the booze-infused frozen drinks that have become a Jackson staple. In

addition to locally sourced butcher items and grab-and-go snacks, Bodega boasts an on-site food truck that specializes in globally influenced fried chicken sandwiches as well as a daily taco special. The food is some of the best in town, and the outdoor seating area next to the truck and the adjacent grassy open space are hard to beat when it comes to dining with your pup.

