

TOP ~~DOGS~~

THE STAPLE OF SUMMER BBQS AND BASEBALL GAMES IS GETTING MORE PLENTIFUL—AND MORE CREATIVE—EACH PASSING YEAR.

BY LEEANNE JONES / PHOTOGRAPHY BY NICO OVED





Style
 Among the restaurant's house-butchered "porcine delights" are a classic American hot dog and corn dog, as well as creative sausage sandwiches.

Winning Wiener
 The menu rotates too frequently to name a best-seller. So we'll give a shout-out to the "Infidel"—a curry-spiced pork, turmeric, and cardamom sausage topped with charred wild nettles and cucumber-mint raita.

Top This
 Made-in-house ingredients and seasonal toppings shine in dogs like the "Let It Burn": a hot link topped with house-pickled summer pepper relish and chile aioli.

On the Side
 Order house-rendered lard-fried Kennebec potato chips, spicy pork cracklins, or flights of craft beer.

While You're There
 Read and reflect. The chalkboard sign outside includes a daily featured poem or quote.

375 40th St., Oakland, (510) 338-3847, hogsapothecary.com.

HOG'S APOTHECARY

 OAKLAND



SAUCY SAUSAGES



STREET DOGS

CONTRA COSTA/ALAMEDA COUNTIES



2

WINDY CITY WINNERS

Classic

Style

This food truck serving Chicago-style franks can be found regularly at mobile food gatherings in Pleasant Hill, Pleasanton, San Ramon, and other East Bay locations.

Winning Wiener

The Chicago dog is the go-to: an all-beef hot dog with the snap of a natural casing on a steamed poppy seed bun.

Top This

Keep it classic with mustard, diced onion, sweet pickle relish, sport peppers, tomato slices, dill pickles, and celery salt.

On the Side

Choose regular or sweet potato fries—topped with chili, if you'd like.

While You're There

If it's available, grab a WunderBar, a slice of cheesecake covered in chocolate on a stick.

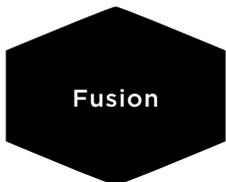
*Various locations,
(925) 726-3311, street
dogtruck.com.*

JUHU BEACH CLUB
(SUMMER LUNCH WINDOW)

OAKLAND

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INDIAN INFLUENCED



Style

For summer only, quirky Indian restaurant Juhu Beach Club has added a take-out lunch window serving locally made heritage pork dogs.

Winning Wiener

Rep the city with the Oakland dog, topped with Linden Street beer mustard, house-made pickles, seasonal fruit relish, pepperoncini, and onions.

Top This

The “Feral Heart Farm Dog” features farm-to-frank produce from Sunol, including spring onions and pickled purple torpedo radish.

On the Side

Go for fancy fries, such as garlic with ghost pepper sauce or masala with tamarind ketchup.

While You're There

Spike your strawberry lemonade with rum, vodka, or gin for an extra \$4.

5179 Telegraph Ave., Oakland, (510) 652-7350, juhubeachclub.com.

DOGGY-STYLE

ALAMEDA



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FOREIGN INSPIRATION

Fusion

Style

The world-traveling menu takes inspiration from Japan to Mexico to the American South.

Winning Wiener

The “Doggyzilla” is the restaurant’s claim to fame, with bratwurst, Asian slaw, teriyaki sauce, wasabi mayo, and seaweed strips.

Top This

Try the banh mi dog, piled high with cilantro, jalapeños, mayo, pickled carrots and daikon, and Sriracha.

On the Side

There’s not much to see beyond chips. It’s all about the dogs.

While You’re There

For a sweet ending, try the waffle dog with syrup for dipping, or the “Nut-n-Jelly” crunch, with peanut butter, jelly, granola, and Chex cereal.

1234 Park St.,
Alameda, (510) 521-
5555, *doggy-style*
hotdogs.com.



ROSAMUNDE SAUSAGE GRILL

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OAKLAND

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BAVARIAN BRATS

Classic

Style

This growing Bay Area-based chain serving German-style sausages has two Oakland locations: one in Swan's Market, and another that just opened in Temescal.

Winning Wiener

For a fun surprise, get the "Cheddar Brat"—smoked pork sausage with white cheddar hidden inside.

Top This

Rosamunde keeps it straightforward, with a choice of sauerkraut, grilled onions, sweet or hot peppers, and spicy beef chili.

On the Side

Choose from German baked beans or potato salad, and roughly 15 craft beers on tap, including pours from several local brewers.

While You're There

Hit the Swan's location on Friday, and get some shopping done at the adjacent Old Oakland farmers market.

911 Washington St.,
Oakland, (510) 338-
3108; 4659 Telegraph
Ave., Oakland, (510)
350-8446, [rosamunde
sausagegrill.com](http://rosamunde
sausagegrill.com).

DOJO DOG

BERKELEY



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FAR EAST FLAVORS

Fusion

Style

This martial arts-themed food truck based in Berkeley pairs all-beef frankfurters with a kick of Asian sauces and toppings.

Winning Wiener

Adventurous eaters love the “Ninjitsu,” with shredded nori seaweed and flash-grilled cabbage, drizzled with smoke-house teriyaki sauce and Japanese mayo.

Top This

The carb-conscious should try the “Shaolin Monk,” which comes wrapped in seaweed instead of a bun.

On the Side

Get an iced mango jasmine or winter melon jasmine green tea—or grab “The Buddha,” an Arnold Palmer-like blend of both, off the secret menu.

While You’re There

The off-menu “Triple Threat” lets you sample three flavors on one dog; “Nunchuk-style” means two hot dogs in one bun.

College Avenue and Bancroft Way, Berkeley, (510) 859-3814, eatdojodog.com.

SPANKY'S DOG HOUSE

.....
LIVERMORE

7

**OLD
SCHOOL
EATS**

Creative

Style

Expect old-fashioned franks made with Spanky's nitrate- and filler-free recipe.

Winning Wiener

The "Mac Attack"—topped with macaroni and cheese and then shredded cheese—is a favorite.

Top This

The "Picnic Dog" lives up to its name, with potato salad, bacon, and BBQ sauce.

On the Side

Don't miss the frito pie, with chili cheese and onions.

While You're There

Take the "Atomic Chili Cheese Dog" challenge. Make it through the hot chili, jalapeño, and nacho cheese-covered foot long in 10 minutes, and you'll be immortalized in the Hall of Flame.

174 S. K St., Livermore, (925) 292-7398, spankysdoghouse.com. For more top dogs, visit diablogmag.com/hotdogs.