

EST. 2013

THE PUBLIC HOUSE

COLORADO SPRINGS

STARTERS

PUB CHIPS (GF V)

Thick-cut wedge potatoes, fried crispy and seasoned with garlic and parmesan | 6
Loaded with smoked cheddar, applewood smoked bacon and a side of dill ranch | 9

BUFFALO OR GARLIC KNOTS (V)

Eight hand tied knots tossed in your choice of garlic parmesan, served with marinara for dipping, or house-made buffalo sauce, served with ranch for dipping | 10

QUESO BLANCO (GF V)

White queso house-made with fresh jalapeños, salsa verde and onion. Served with fresh tortilla chips
Bowl 11 | Cup 6

HOG POPPERS (GF)

Bowl of flash fried pork skins tossed in onion & garlic seasoning. Spicy optional | 7

PRETZEL KNOTS (V)

Locally made Mark Anthony pretzels. Served with our house made white queso and spicy mustard | 9

BURGERS

PUB CLASSIC*

Cheddar cheese served with a side of lettuce, tomato, & onion | 13

CANDIED CALIENTE BURGER*

Jalapeño jam, applewood smoked bacon, cilantro micro greens, and cojita cheese | 15

MOUNTAIN BURGER*

Whiskey caramelized onions, sharp cheddar and truffle aioli | 14

FIRE BURGER*

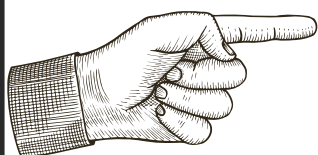
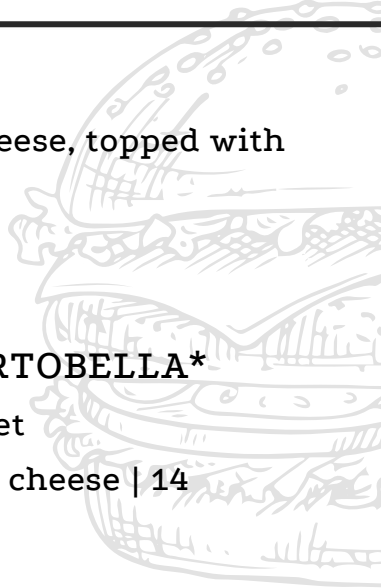
Jalapeños, pepper jack cheese, topped with applewood smoked bacon, and sambal aioli | 15

BOURBON GLAZED PORTOBELLA*

Portobella slices in a sweet bourbon glaze with Swiss cheese | 14

CRAFT BURGER*

Gorgonzola bleu cheese, cheddar cheese, bacon and garlic mustard | 15



ALL BURGERS ARE COLORADO BEEF, SERVED ON
LOCALLY MADE CHALLAH BUNS.

Served cooked to order with your choice of:

WESTERN COLESLAW / PUB CHIPS
SIDE SALAD

Gluten free option available 2\$

Substitute Portobella cap 1\$ | Meatless Patty 2\$
Add Bacon 2\$ | Add Egg 1.5\$

PREMIUM SIDES

BACON BALSAMIC BRUSSELS SPROUTS

ASPARAGUS

ONION RINGS

LIGHTER SIDE

COLORADO

CHICKEN SATAY (GF)

Four chicken skewers served over mixed greens, tossed in house lemon vinaigrette and served with honey dijon dipping sauce | 12

THAI LETTUCE WRAPS

Diced chicken in a thai peanut sauce served with house-pickled carrots and onions, sweet chili sauce, taboule and fresh romaine leaves | 15

PUB HOUSE GREENS (GF, V)

Mixed greens with cherry tomatoes, shallots, and grated parmesan, dressed with our house lemon vinaigrette | 7

STUFFED PEPPERS (V)

Two poblano peppers stuffed with quinoa taboule and topped with melted mozzarella and sriracha crema | 11

CAESAR SALAD*

Fresh cut romaine leaves tossed in house-made creamy Caesar and topped with fresh parmesan & house-made croutons | 10

Add grilled chicken breast | 4

*Items cooked to order unless otherwise specified. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Some items may contain nuts. While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens. Additional sauces and customizations are subject to up charge. GF= Gluten Free. V=Vegetarian. The Public House does not offer separate checks on groups of 6 or more. Menu presented by Chef Karl Stolle. 5/22

PUB FAVORITES

CARNITAS STREET TACOS

Four corn tortillas served soft, stuffed with house braised pork cushion and green chilies. Served with a side of onion cilantro mix and salsa verde | 13

SRIRACHA SHRIMP TACOS

Four corn tortillas served soft, stuffed with fried shrimp, fresh red cabbage, pickled carrots and onions, topped with sriracha aioli | 13

CHICKEN BACON RANCH WRAP

Grilled chicken breast, crisp romaine, applewood smoked bacon, cheddar cheese, & house made dill ranch. Served in a grilled flour tortilla | 13

BUFFALO CHICKEN WRAP

Grilled chicken breast tossed in our buffalo sauce, crisp romaine lettuce, Bleu cheese, house made ranch, and applewood smoked bacon. Served in a grilled flour tortilla | 14

PULLED PORK

Slow braised pork in a smoked BBQ sauce served on a local soft challah bun and topped with western coleslaw | 12

HOUSE WINGS

One pound of wings served with carrots, celery, dill ranch or bleu cheese for dipping. Your choice of house made sauce: Sweet Chili, Classic Buffalo, Garlic Parmesan, Honey BBQ, Lemon Pepper | 13

SANDWICHES

COLORADO CHEESESTEAK

Thinly sliced steak, grilled with green chiles and whiskey caramelized onions, smothered with smoked cheddar and queso blanco served on a hoagie | 15

FRENCH DIP

Roast beef topped with Swiss cheese and applewood smoked bacon, served on a hoagie with house-made au jus for dipping | 13

RAMPART REUBEN

Local corned beef and sauerkraut with pepper jack cheese grilled on local sourdough with sambal aioli | 13

THE BIG DILL

Crispy fried chicken breast on a ciabatta bun topped with dill pickles, dill ranch, dill Havarti, applewood smoked bacon, and served with lettuce, tomato, and onion | 15

PIKES BEAK

Seared chicken breast on ciabatta bread topped with sharp cheddar, mixed greens, basil aioli and applewood smoked bacon | 14

CUBAN

Slow braised pulled pork and smoked ham served on a locally made hoagie with Swiss cheese, pickled carrots and onions and whole grain mustard | 13

KNIFE & FORK

TENDERLOIN STEAK TIPS*

12oz tenderloin steak tips with red wine demi glace, served with garlic mashed potatoes and choice of vegetable | 23

BANGERS AND MASH

Three Colorado made traditional banger sausages with rosemary gravy, served with garlic mashed potatoes and choice of vegetable | 17

POT ROAST

12oz slow braised chuck roast with red wine demi glace, served with garlic mashed potatoes and choice of vegetable | 21

GREEN CHILI MAC

Colorado style mac n cheese with your choice of Colorado Red Bird® chicken or local Polidori chorizo sausage with penne noodles, house made queso sauce, roasted green chiles served with parmesan toasted garlic bread | 14
Add Bacon | 2

PIZZAS

10" PIZZAS

PEPPERONI PIZZA

Loaded with pepperoni and cheese | 12

CARNE

Mozzarella, salami, pepperoni, Polidori Sausage and jalapeño | 14

COLORADO SURFER

Mozzarella, applewood smoked bacon and pineapple | 13

PICKLE CHICKEN PIZZA

Mozzarella, bacon, fried chicken, and pickles with a garlic parmesan base, drizzled with house-made dill ranch | 14

VEG HEAD (V)

Mozzarella, spinach, artichoke, roasted garlic and grated parmesan | 13
Add Chicken Breast | 4

{GLUTEN FREE CRUST | 2}

BROWNIE SUNDAE

Warm double chocolate brownie served with vanilla ice cream, caramel, and chocolate sauce | 8
ASK ABOUT OUR WEEKLY DESSERT SPECIAL