

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 | 14

SRIRACHA SHRIMP TACOS

Four corn tortillas served soft, stuffed with fried shrimp, fresh red cabbage, pickled carrots and onions, topped with sriracha aioli | 14

CHICKEN BACON RANCH WRAP

Grilled chicken breast, crisp romaine, applewood smoked bacon, cheddar cheese, & house made dill ranch. Served in a grilled flour tortilla | 16

PUB HOUSE STEAK MELT

Quarter pound shaved steak, caramelized onion, smoked cheddar & mozzarella cheeses, with truffle aioili on locally made toasted sourdough bread | 17

BUFFALO CHICKEN WRAP

Grilled chicken breast tossed in our buffalo sauce, crisp romaine lettuce, blue cheese, house made dill ranch, and applewood smoked bacon. Served in a grilled flour tortilla | 17

PULLED PORK

Slow braised pork in a smoked BBQ sauce served on a local soft challah bun and topped with western coleslaw | 15

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, or Nashville Hot | 14

POT ROAST POUTINE

Slow braised pot roast and cheese curds on top of crispy pub chips, smothered with red wine demi glace, finished with sliced scallions. | 16

SANDWICHES

HOT PASTRAMI

Lean pastrami, shaved in house, served hot on pumpernickel rye, with melted swiss cheese, garlic mustard, and pickles on the side. | 16

RAMPART REUBEN

Local corned beef and sauerkraut with pepper jack cheese grilled on local sourdough with sambal aioli | 15

NASHVILLE HOT CHICKEN MELT

Fried chicken tossed in Nashville hot seasoning, pickles, dill havarti, and smoked cheddar. Served on buttery locally made sourdough | 18

FRENCH DIP

Roast beef topped with Swiss cheese and applewood smoked bacon, served on a hoagie with house-made au jus | 16

THE BIG DILL

Crispy fried or grilled chicken breast on a ciabatta bun topped with dill pickles, dill ranch, dill Havarti, applewood smoked bacon. Served with lettuce, tomato, and onion | 18

SWEET CHILI CHICKEN SANDWICH

Crispy fried or grilled chicken breast, house-made sweet chili sauce, with red cabbage, cilantro microgreens, house pickled carrots and onions, on a locally made challah bun | 17

COLORADO CHEESESTEAK

Thinly sliced steak, grilled with green chiles & whiskey caramelized onions, smothered with smoked cheddar and queso blanco served on a hoagie | 18

KNIFE & FORK

BANGERS AND MASH

Three Colorado made traditional banger sausages with rosemary gravy, served with garlic mashed potatoes and choice of vegetable | 20

POT ROAST

12oz slow braised chuck roast with red wine demi glace, served with garlic mashed potatoes, and choice of vegetable | 23

GREEN CHILI MAC

Colorado style mac n cheese - penne noodles, house made queso sauce & roasted green chiles served with parmesan toasted garlic bread | 15

Add chicken |+5|

Local Polidori chorizo |+5| Bacon |+2|

ASK ABOUT OUR ROTATING
DESSERT SPECIALS!

FLAT BREAD PIZZAS

VEG HEAD

Spinach, artichoke, cherry tomatoes & shallots. On top of mozzarella cheese & garlic parmesan sauce. V. | 15
Add Chicken Breast |+5|

BBQ CHICKEN

Grilled chicken breast, shallots & jalapeños over smoked cheddar and bbq sauce. Topped with cilantro micro-greens. | 16

COLORADO SURFER

Mozzarella, applewood smoked bacon and pineapple | 15

PICKLE CHICKEN PIZZA

Mozzarella, bacon, fried chicken, and pickles with a garlic parmesan base, drizzled with house-made dill ranch | 16

EST. 2013

THE

PUBLIC HOUSE

COLORADO SPRINGS

STARTERS

PUB CHIPS (V)

Thick-cut potato wedges with a crispy coating.
Fried & seasoned with garlic and parmesan | 7
Try them loaded with smoked cheddar, applewood
smoked bacon and a side of dill ranch | 10

FRIED GREEN TOMATOES (V)

Green tomatoes dredged in cornmeal and flash fried,
topped with goat cheese, mustard sage aioli, and cajun
seasoning on a bed of fresh spring greens | 14

SHISHITO PEPPERS

Blistered Shishito peppers, lightly seasoned, served
with a gochujang dipping sauce | 9

PRETZEL KNOTS (V)

3 Locally made pretzel knots served with our house made
white queso and spicy mustard | 10

QUESO BLANCO (GF V)

House-made white queso with fresh jalapeños.
Served with fresh tortilla chips.
Bowl | 13 | Cup | 7

LOADED QUESO BLANCO (GF)

House-made white queso with fresh jalapeños. Loaded
with chorizo, smoked cheddar, onion & cilantro.
Served with fresh tortilla chips. | 15

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 | 12
Half buffalo & half garlic | + 1

HOG POPPERS (GF)

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

PUB CLASSIC*

Cheddar cheese served with a side of lettuce,
tomato, & onion | 16

CANDIED CALIENTE BURGER*

Jalapeño jam, applewood smoked bacon,
cilantro micro greens, & cotija cheese | 18

CRAFT BURGER*

Gorgonzola blue cheese, cheddar cheese,
bacon & garlic mustard | 18

WESTSIDER BURGER*

Smoked cheddar, BBQ sauce, fresh jalapeños,
applewood smoked bacon, & onion rings | 18

FIRE BURGER*

Jalapeños, pepper jack cheese, topped with
applewood smoked bacon, & sambal aioli | 18

HILL CLIMB LAMB BURGER*

Over a 1/3 pound of seared lamb with goat
cheese, whiskey caramelized onions, arugula &
roasted garlic aioli | 19

BOURBON GLAZED SHROOM & SWISS BURGER*

Beef patty topped with portobello slices in a sweet
bourbon glaze with Swiss cheese | 17

GARDEN OF THE GODS BURGER*

Plant based patty, pepper jack cheese, grilled tomato,
fresh spinach, red onions, & mustard-sage aioli | 16

MOUNTAIN BURGER* Caramelized onions, sharp cheddar & truffle aioli | 16

OUR BURGERS ARE FRESH GRASS FED 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 Portobello cap 1\$ | Meatless Patty 2\$ | Add Bacon 2\$ | Add Egg 2\$

PREMIUM SIDES

BACON BALSAMIC
BRUSSELS SPROUTS

SAUTÉED
ASPARAGUS

ONION
RINGS

LIGHTER SIDE

KOREAN KIMCHI SALAD (V)

Fresh spring greens, carrot, cucumber, red onion,
crispy chow mein noodle, kimchi, and gochujang
dressing | 13
+ grilled chicken breast | 5

CAESAR SALAD*

Fresh cut romaine leaves tossed in house-made
creamy Caesar and topped with fresh parmesan &
house-made croutons | 11
+ grilled chicken breast | 5

PUB HOUSE GREENS (GF, V)

Mixed greens with cherry tomatoes,
shallots, and grated parmesan,
dressed with our house lemon vinaigrette | 9
+ grilled chicken breast | 5

COLORADO CHICKEN SATAY (GF)

Four chicken skewers served over mixed greens,
tossed in house lemon vinaigrette and served
with honey dijon dipping sauce | 13