

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 | 12

SRIRACHA SHRIMP TACOS

Four corn tortillas served soft, stuffed with fried shrimp, fresh red cabbage, pickled carrots and onions, topped with sriracha aioli | 12

CHICKEN BACON RANCH WRAP

Grilled chicken breast, crisp romaine, applewood smoked bacon, cheddar cheese, & house made dill ranch. Served in a grilled flour tortilla | 12

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 | 13

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 | 12

PULLED PORK

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

SANDWICHES

COLORADO CHEESESTEAK

Thinly sliced steak, grilled with green chiles and whiskey caramelized onion, smothered with smoked cheddar and queso blanco, served on a hoagie | 14

PIKES BEAK

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

HOT PASTRAMI

Lean pastrami, shaved in house, served hot on pumpernickel rye, with melted Swiss cheese, garlic mustard, and pickles on the side. | 13

LIGHTER SIDE

CAESAR SALAD*

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

COLORADO CHICKEN SATAY (GF)

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

SOUTHWESTERN SALAD

Fresh romaine, roasted corn, cherry tomatoes, black beans, roasted green chilies, shallots, fresh cilantro, cotija cheese, avocado & freshly fried tortilla chips, served with house-made Chipotle ranch. | 12

PUB HOUSE GREENS (GF, V)

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

FRENCH DIP

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

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

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 | 14

FLAT BREAD PIZZAS

VEG HEAD

Spinach, artichoke, cherry tomatoes & shallots. On top of mozzarella cheese & garlic parmesan sauce. V. | 14

BBQ CHICKEN

Grilled chicken breast, shallots & jalapenos over smoked cheddar and bbq sauce. Topped with cilantro microgreens. | 15

HAM - ME - DOWN

Bacon & sliced ham with gruyere cheese and whiskey caramelized onions. Finished with a balsamic reduction. | 15

RANCH BLT

Bacon, cherry tomatoes & mozzarella with a basil pesto base. Finished with shredded romaine and house-made ranch dressing. | 15

Add Chicken Breast | 4

WHITE CHOCOLATE RASPBERRY CHEESECAKE | 7

ASK ABOUT OUR WEEKLY DESSERT SPECIAL

AT THE ALEXANDER

THE PUBLIC HOUSE

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 | 9

QUESO BLANCO (GF V)

White queso house-made with fresh jalapeños, salsa verde and onion. Served with fresh tortilla chips | 10

HOG POPPERS (GF)

Bowl of flash fried pork skins tossed in onion & garlic seasoning. Spicy optional | 6

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 | 12

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 | 13

FIRE BURGER*

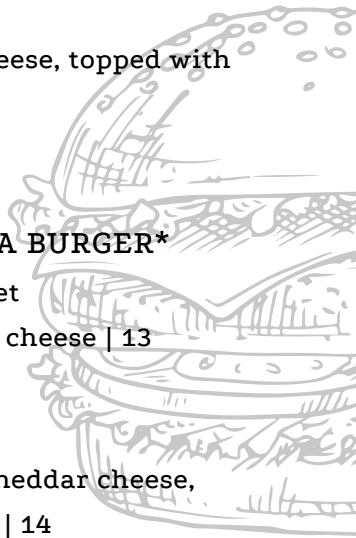
Jalapeños, pepper jack cheese, topped with applewood smoked bacon, and sambal aioli | 14

BOURBON PORTOBELLA BURGER*

Portabella slices in a sweet bourbon glaze with Swiss cheese | 13

CRAFT BURGER*

Gorgonzola bleu cheese, cheddar cheese, bacon and garlic mustard | 14



ALL BURGERS ARE 1/2 LB OF 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
Portabella cap 1\$ / Meatless Patty 2\$ / Add Bacon
2\$ / Add Egg 1.5\$ / Add Avocado \$1.5

PREMIUM
SIDES

BACON BALSAMIC
BRUSSELS SPROUTS

SAUTÉED
ASPARAGUS

ONION
RINGS

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 | 13 Add Bacon | 2

POT ROAST

12oz slow braised chuck roast with red wine demi glace, served with garlic mashed potatoes & choice of vegetable | 19

BANGERS AND MASH

Three Colorado made traditional banger sausages with rosemary gravy, served with garlic mashed potatoes & choice of vegetable | 15

TENDERLOIN STEAK TIPS*

12oz tenderloin steak tips with red wine demi glace, served with garlic mashed potatoes and choice of vegetable | 19

KNIFE & FORK

*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 uncharge. GF= Gluten Free. V=Vegan. The Public House does not offer separate checks on groups of 6 or more. Menu presented by Chef Karl Stolle.