

EST. 2013

THE PUBLIC HOUSE

AT THE ALEXANDER

STARTERS

PUB CHIPS (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

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

QUESO BLANCO (GF V)

House-made white queso with fresh jalapeños, & salsa verde
Served with fresh tortilla chips.
Bowl 11 | Cup 6

LOADED QUESO BLANCO (GF)

House-made white queso with chorizo, smoked cheddar cheese, onion, & cilantro. Bowl 14 | Cup 9

PRETZEL KNOTS (V)

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

HOG POPPERS (GF)

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

BURGERS

PUB CLASSIC*

Cheddar cheese served with a side of lettuce, tomato, & onion | 14

CANDIED CALIENTE BURGER*

Jalapeño jam, applewood smoked bacon, cilantro micro greens, & cotija cheese | 16

MOUNTAIN BURGER*

Whiskey caramelized onions, sharp cheddar and truffle aioli | 15

WESTSIDER BURGER*

Smoked cheddar, BBQ sauce, fresh jalapeños, applewood smoked bacon, & onion rings | 16

FIRE BURGER*

Jalapeños, pepper jack cheese, topped with applewood smoked bacon, & sambal aioli | 16

BOURBON GLAZED PORTOBELLO BURGER*

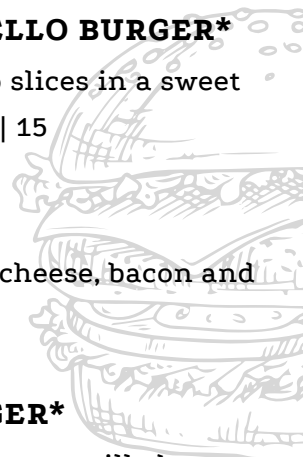
Beef patty topped with portobello slices in a sweet bourbon glaze with Swiss cheese | 15

CRAFT BURGER*

Gorgonzola bleu cheese, cheddar cheese, bacon and garlic mustard | 16

GARDEN OF THE GODS BURGER*

Plant based patty, pepper jack cheese, grilled tomato, fresh spinach, red onions, & mustard-sage aioli | 15



ALL BURGERS ARE ASPEN RIDGE 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 1.5\$

PREMIUM SIDES

BACON BALSAMIC BRUSSELS SPROUTS

SAUTÉED ASPARAGUS

ONION RINGS

LIGHTER SIDE

CAESAR SALAD*

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

PUB HOUSE GREENS (GF, V)

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

+Add grilled chicken breast | 4

COLORADO CHICKEN SATAY (GF)

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

CHICKEN SPINACH SALAD (GF)

Spring greens, fresh spinach, shallots, cherry tomatoes, almonds, sliced egg, parmesan cheese, and grilled chicken with sweet & sour bacon dressing | 13

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 | 14

BUFFALO CHICKEN WRAP

Grilled chicken breast tossed in our buffalo sauce, crisp romaine lettuce, Bleu cheese, house made dill ranch, and applewood smoked bacon. Served in a grilled flour tortilla | 15

PULLED PORK

Slow braised pork in a smoked BBQ sauce served on a local soft challah bun and topped with western coleslaw | 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 | 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 | 16

PIKES BEAK

Seared chicken breast on ciabatta bread topped with sharp cheddar, mixed greens, basil aioli & 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. | 14

FRENCH DIP

Roast beef topped with Swiss cheese and applewood smoked bacon, served on a hoagie with house-made au jus | 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 | 14

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

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 | 19

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 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

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 & jalapeños over smoked cheddar and bbq sauce. Topped with cilantro micro-greens. | 15

HAM - ME - DOWN

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

PETER PIPER PICKLED PEPPER

Marinara, mozzarella cheese, pepperoni, pickled jalapeños, pepperoncini, & sport peppers. | 15

Add Chicken Breast | 4

WHITE CHOCOLATE RASPBERRY CHEESECAKE | 7
ASK ABOUT OUR WEEKLY DESSERT SPECIAL!