

EST. 2013

# THE PUBLIC HOUSE

AT THE ALEXANDER • COLORADO SPRINGS

## STARTERS

### PUB CHIPS (V)

Thick-cut potato wedges with a crispy flour 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

### 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

### HOG POPPERS (GF)

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

### QUESO BLANCO (GF V)

House-made white queso with fresh jalapeños & salsa verde. Served with fresh tortilla chips. Bowl 12 | Cup 6

### LOADED QUESO BLANCO (GF)

House-made white queso with fresh jalapeños & salsa verde. Loaded with chorizo, smoked cheddar cheese, onion, & cilantro. Served with fresh tortilla chips | Bowl 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 | 11

### PRETZEL KNOTS (V)

Locally made Mark Anthony pretzels Served with our house made white queso & spicy mustard | 10

### PUB CLASSIC\*

Cheddar cheese served with a side of lettuce, tomato, & onion | 15

### CANDIED CALIENTE BURGER\*

Jalapeño jam, applewood smoked bacon, cilantro micro greens, & cotija cheese | 17

### CRAFT BURGER\*

Gorgonzola bleu cheese, cheddar cheese, bacon and garlic mustard | 17

### WESTSIDER BURGER\*

Smoked cheddar, BBQ sauce, fresh jalapeños, applewood smoked bacon, & onion rings | 17

### BOURBON GLAZED SHROOM & SWISS BURGER\*

Beef patty topped with portobello slices in a sweet bourbon glaze with swiss cheese | 16

### HILL CLIMB LAMB BURGER\*

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

### FIRE BURGER\*

Jalapeños, pepper jack cheese, topped with applewood smoked bacon, & sambal aioli | 17

### GARDEN OF THE GODS BURGER\*

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

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

OUR BURGERS ARE BOULDER VALLEY 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

### 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 | 8

+Add grilled chicken breast | 5

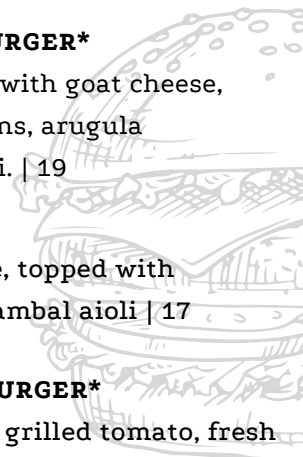
### COLORADO CHICKEN SATAY (GF)

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

### CHICKEN SPINACH SALAD (GF)

Spring greens, fresh spinach, shallots, cherry tomatoes, almonds, sliced egg, parmesan cheese, and grilled chicken with sweet & sour bacon dressing | 15

## BURGERS



# PUB FAVORITES

## CARNITAS STREET TACOS

Four corn tortillas served soft, stuffed with house braised pork cushion and green chiles. 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 | 15

## 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 | 16

## 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

# SANDWICHES

## FRENCH DIP

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

## RAMPART REUBEN

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

## HOT PASTRAMI

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

## COLORADO CHEESESTEAK

Thinly sliced steak, grilled with green chiles & whiskey caramelized onions, smothered with smoked cheddar and queso blanco served on a hoagie | 17

## NASHVILLE HOT CHICKEN MELT

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

## 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 | 17

# 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 | 14  
Add Colorado Red Bird chicken |+5|  
local Polidori Chorizo Sausage |+5| Bacon |+2|

## LEMON BERRY MARSCAPONE CAKE | 11

Moist layered lemon and berry cake with a whipped cream cheese frosting.

# FLAT BREAD PIZZAS

## VEG HEAD

Spinach, artichoke, cherry tomatoes & shallots. On top of mozzarella cheese & garlic parmesan sauce. V. | 15

## 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 | 14

## PICKLE CHICKEN PIZZA

Mozzarella, bacon, fried chicken, and pickles with a garlic parmesan base, drizzled with house-made dill ranch | 15

**Add Chicken Breast | 5**