

THE PUBLIC HOUSE

• COLORADO SPRINGS •

STARTERS

PUB CHIPS (V)

Thick-cut potato wedges with a crispy flour coating. Fried & seasoned with garlic and parmesan | 6 | Try them loaded with smoked cheddar, applewood smoked bacon and a side of dill ranch | 9 |

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 11 | 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 14 |

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

PRETZEL KNOTS (V)

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

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

CRAFT BURGER*

Gorgonzola blue cheese, cheddar cheese, bacon & garlic mustard | 16

WESTSIDER BURGER*

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

BOURBON GLAZED PORTOBELLO BURGER*

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

HILL CLIMB LAMB BURGER*

Over a 1/3 pound of seared lamb with goat cheese, whiskey caramelized onions, arugula & roasted garlic aioli. | 18

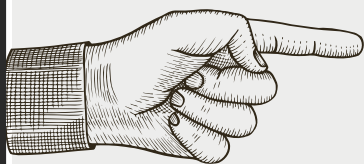
FIRE BURGER*

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

GARDEN OF THE GODS BURGER*

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

MOUNTAIN BURGER* | Whiskey caramelized onions, sharp cheddar & truffle aioli | 15



OUR 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

QUINOA
TABOULE

BACON BALSAMIC
BRUSSELS SPROUTS

SAUTÉED
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

STUFFED PEPPERS (V)

Two poblano peppers stuffed with quinoa taboule and topped with melted mozzarella & sriracha crema | 11
+ grilled chicken breast or polidori chorizo | 5

PUB HOUSE GREENS (GF, V)

Mixed greens with cherry tomatoes, shallots, and grated parmesan, dressed with our house lemon vinaigrette | 7
+ grilled chicken breast | 5

CAESAR SALAD*

Fresh cut romaine leaves tossed in house-made creamy Caesar and topped with fresh parmesan & house-made croutons | 10 | + grilled chicken breast | 5