



The PUBLIC HOUSE

late night menu

MUNCHIES

PUB CHIPS

Thick-cut wedge potatoes, fried crispy & tossed with garlic and parmesan | 6 (GF, V)
Loaded with smoked cheddar, applewood smoked bacon and a side of dill ranch | 9

BUFFALO OR GARLIC KNOTS

8 hand tied knots tossed in your choice of garlic parmesan served with marinara or tossed in house made buffalo sauce served with dill ranch for dipping | 10 (V)

QUESO BLANCO

White queso house-made with fresh jalapeños, salsa verde and onion. Served with fresh tortilla chips Bowl 11 | Cup 6 (GF, V)

HOG POPPERS

Bowl of flash fried pork skins tossed in onion & garlic seasoning.
Spicy optional | 7 (GF / V)

PRETZEL KNOTS

Locally made Mark Anthony pretzels. Served with our house made white queso and spicy mustard | 9 (V)

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

ONION RINGS

Thick cut onions, battered and fried to a golden crisp, with house dill ranch | 9

PIZZAS

PEPPERONI PIZZA

Loaded with pepperoni and fresh mozzarella | 12

CARNE

Mozzarella, salami, pepperoni, Polidori Sausage and jalapeño | 14

COLORADO SURFER

Mozzarella, applewood smoked bacon and pineapple | 13

PICKLE CHICKEN PIZZA

Mozzarella, bacon, fried chicken, & pickles with a garlic parmesan base, drizzled with house-made dill ranch | 14

VEG HEAD

Mozzarella, spinach, artichoke, roasted garlic & grated parmesan | 13 (V)

LIGHTER SIDE

CAESAR SALAD*

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

PUB HOUSE GREENS

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