

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 | 15

COLORADO CHEESESTEAK

Thinly sliced steak, grilled with green chiles & whiskey caramelized onions, smothered with smoked cheddar and queso blanco served on a hoagie | 16

BUFFALO CHICKEN WRAP

Grilled chicken breast tossed in our buffalo sauce, crisp romaine lettuce, blue 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, Carolina BBQ, Nashville Hot | 13

BRISKET PRETZEL SLIDERS

Smoked, sliced brisket, with pickles and Carolina BBQ sauce on two locally made pretzel knots. | 16

SANDWICHES

NASHVILLE HOT CHICKEN MELT

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

RAMPART REUBEN

Local corned beef and sauerkraut with pepper jack cheese grilled on local sourdough with sambal aioli | 14

KNIFE & FORK

RIBEYE*

House cut 8oz ribeye, seared to your temperature preference, and finished with balsamic caramelized onions and blue cheese crumbles. Served alongside mashed potatoes and red wine demi glace, with your choice of vegetable. | 26

BANGERS AND MASH

Three Colorado made traditional banger sausages with rosemary gravy, served with garlic mashed potatoes & choice of vegetable | 19

POT ROAST

12oz slow braised chuck roast with red wine demi glace, served with garlic mashed potatoes & 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

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, & onion | 16

FRENCH DIP

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

PIZZAS

PEPPERONI PIZZA

Loaded with pepperoni and cheese | 13

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, and pickles with a garlic parmesan base, drizzled with house-made dill ranch | 14

VEG HEAD (V)

Mozzarella, spinach, artichoke, roasted garlic and grated parmesan | 13
Add Chicken Breast | 5

*GLUTEN FREE CRUST | +2
PIZZAS ARE 10"

LOCALLY MADE CHEESECAKE | 10

Rotating cheesecake flavors made locally by Lizzie's Homemade Cheesecakes. Ask about today's flavor!

BROWNIE SUNDAE | 8

Warm double chocolate brownie served with vanilla cream, caramel, & a chocolate sauce

*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 up charge. GF= Gluten Free. V=Vegetarian. The Public House does not offer separate checks on groups of 6 or more. Menu presented by Chef Karl Stolle. 3/24