

EST. 2013

# 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

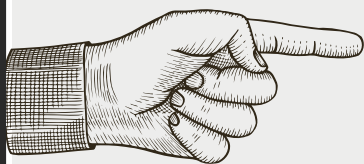
### FIRE BURGER\*

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

# 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 buttery locally made sourdough | 18

## 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

## RAMPART REUBEN

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

## 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 | 16

# 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 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

# PIZZAS

## 10" PIZZAS

### PEPPERONI PIZZA

Loaded with pepperoni and cheese | 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, 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 | 4

{GLUTEN FREE CRUST | 2}

## LOCALLY MADE CHEESECAKE | 10

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