

# LATE NIGHT

*Melhu*

## THE PUBLIC HOUSE @ THE ALEXANDER

### QUESO BLANCO (GF V)

WHITE QUESO HOUSE- MADE WITH FRESH JALAPEÑOS, SALSA VERDE AND ONION. SERVED WITH FRESH TORTILLA CHIPS  
BOWL 11 | CUP 6

### 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



### PUB CHIPS (GF V)

THICK CUT WEDGE POTATOES, FRIED CRISPY & SEASONED WITH GARLIC AND PARMESAN | 6  
LOADED WITH CHEDDAR, APPLEWOOD SMOKED BACON AND A SIDE OF DILL RANCH | 9

### HOG POPPERS (GF)

FLASH FRIED PORK SKINS TOSSED IN ONION & GARLIC SEASONING. SPICY OPTIONAL | 7

### PRETZEL KNOTS (V)

SERVED WITH OUR HOUSE MADE QUESO SAUCE AND SPICY MUSTARD | 9

### FLAT BREAD PIZZAS

#### HAM - ME - DOWN

BACON & SLICED HAM WITH GRUYERE CHEESE AND WHISKEY CARAMELIZED ONIONS. FINISHED WITH A BALSAMIC REDUCTION | 15

#### RANCH BLT

BACON, CHERRY TOMATOS & MOZZARELLA WITH A BASIL PESTO BASE. FINISHED WITH SHREDDED ROMAINE AND HOUSE-MADE RANCH DRESSING 15

#### VEG HEAD

SPINACH, ARTICHOKE, CHERRY TOMATOES & SHALLOTS ON TOP OF MOZZARELLA CHEESE & GARLIC PARMESAN SAUCE. | 14