

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 | 7 | Try them loaded with smoked cheddar, applewood smoked bacon and a side of dill ranch | 10 |

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 12 | Cup 6

LOADED QUESO BLANCO (GF)

House-made white queso with fresh jalapeños & salsa verde. Loaded with chorizo, smoked cheddar cheese, onion, & cilantro. Served in a bowl with fresh tortilla chips | 15 |

BUFFALO OR GARLIC KNOTS (V)

Eight hand tied knots, tossed in your choice of- garlic parmesan, served with your choice of marinara or house-made buffalo sauce, or ranch for dipping | 11

PRETZEL KNOTS (V)

Locally made Mark Anthony pretzels Served with our house made white queso and spicy mustard | 10

BURGERS

PUB CLASSIC*

Cheddar cheese served with a side of lettuce, tomato, & onion | 15

CANDIED CALIENTE BURGER*

Jalapeño jam, applewood smoked bacon, cilantro micro greens, & cotija cheese | 17

CRAFT BURGER*

Gorgonzola blue cheese, cheddar cheese, bacon & garlic mustard | 17

WESTSIDER BURGER*

Smoked cheddar, BBQ sauce, fresh jalapeños, applewood smoked bacon, & onion rings | 17

BOURBON GLAZED SHROOM & SWISS BURGER*

Beef patty topped with portobello slices in a sweet bourbon glaze with Swiss cheese | 16

HILL CLIMB LAMB BURGER*

Over a 1/3 pound of seared lamb with goat cheese, whiskey carmelized onions, arugula & roasted garlic aioli. | 19

FIRE BURGER*

Jalapeños, pepper jack cheese, topped with applewood smoked bacon, & sambal aioli | 17

GARDEN OF THE GODS BURGER*

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

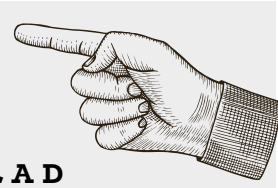
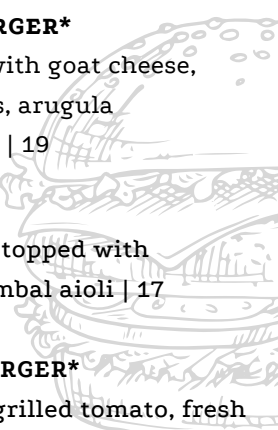
MOUNTAIN BURGER* Caramelized onions, sharp cheddar & truffle aioli | 16

OUR BURGERS ARE BOULDER VALLEY 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 2\$

PREMIUM SIDES

QUINOA TABOULE

BACON BALSAMIC BRUSSELS SPROUTS

SAUTÉED ASPARAGUS

ONION RINGS

LIGHTER SIDE

STUFFED PEPPERS (V)

Two poblano peppers stuffed with quinoa tabouleh and topped with melted mozzarella & sriracha crema | 12 + grilled chicken breast or polidori chorizo | 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 HOUSE GREENS (GF, V)

Mixed greens with cherry tomatoes, shallots, and grated parmesan, dressed with our house lemon vinaigrette | 8 + grilled chicken breast | 5

COLORADO CHICKEN SATAY (GF)

Four chicken skewers served over mixed greens, tossed in house lemon vinaigrette and served with honey dijon dipping sauce | 13

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 | 14

SRIRACHA SHRIMP TACOS

Four corn tortillas served soft, stuffed with fried shrimp, fresh red cabbage, pickled carrots and onions, topped with sriracha aioli | 14

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

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 | 16

PULLED PORK

Slow braised pork in a smoked BBQ sauce served on a local soft challah bun and topped with western coleslaw | 15

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, or Nashville Hot | 14

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

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 | 17

COLORADO CHEESESTEAK

Thinly sliced steak, grilled with green chiles & whiskey caramelized onions, smothered with smoked cheddar and queso blanco served on a hoagie | 17

FRENCH DIP

Roast beef topped with Swiss cheese and applewood smoked bacon, served on a hoagie with house-made au jus | 16

RAMPART REUBEN

Local corned beef and sauerkraut with pepper jack cheese grilled on local sourdough with sambal aioli | 15

KNIFE & FORK

BANGERS AND MASH

Three Colorado made traditional banger sausages with rosemary gravy, served with garlic mashed potatoes and choice of vegetable | 20

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 - penne noodles, house made queso sauce, roasted green chiles served with parmesan toasted garlic bread | 14
Add Colorado red bird chicken |+5|
local Polidori chorizo sausage |+5| Bacon |+2|

LEMON BERRY MARSCAPONE CAKE | 11

Moist layered lemon and cranberry cake with a whipped cream cheese frosting.

BROWNIE SUNDAE | 8

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

PIZZAS

PEPPERONI PIZZA

Loaded with pepperoni and cheese | 14

CARNE

Mozzarella, salami, pepperoni, Polidori Sausage and jalapeño | 15

COLORADO SURFER

Mozzarella, applewood smoked bacon and pineapple | 14

PICKLE CHICKEN PIZZA

Mozzarella, bacon, fried chicken, and pickles with a garlic parmesan base, drizzled with house-made dill ranch | 15

VEG HEAD (V)

Mozzarella, spinach, artichoke, roasted garlic and grated parmesan | 14
Add Chicken Breast |+4|

{GLUTEN FREE CRUST |+2|}

ALL PIZZAS ARE 10"