

PUBLIC HOUSE

• LUNCH •

11:30PM - 5:00PM

ELK CHILI

house-made cornbread
cheddar cheese . sour cream
onion . chive

SNACKS

BLISTERED SHISHITOS

roasted peanuts . cilantro . parmesan . lime crema

PUBLIC POUTINE

pile of fries . cheddar cheese curds . Irwin Brewing Company gravy . fresh parsley

TRUFFLE POUTINE

pile of fries . truffle cheese sauce . sautéed mushrooms . cheddar curds . parsley

SEASONAL HUMMUS

roasted farm vegetables . evoo . english cucumber . toasted pita bread

SPICY + SWEET PEANUTS

slow roasted peanuts . secret spice mix

SALAD . ADD ORGANIC . CHICKEN + \$. SALMON + \$

LEAFY HOUSE SALAD

leafy greens . arugula . tomato . baby carrot . honey balsamic vinaigrette

KALE + ICEBERG CAESAR

pickled golden raisins . parmesan . Mountain Oven "Birdseed" croutons . house Caesar dressing

BEET + SEED GREEK SALAD

raw red beet . quinoa . apple . feta . kalamata olives . honey balsamic vinaigrette

SOUTHWEST COBB SALAD

leafy greens . black bean . Hatch green chili . tomato . pickled jalapeno . hard egg
cilantro . avocado vinaigrette

BURGERS + MAINS

PARKER FARM BURGER

Parker Pastures, Gunnison, CO . 1/3 lb grass-fed + finished beef patty . American cheese . LTO slaw
pile of fries . toasted potato bun

IMPOSSIBLE VEGGIE BURGER

entirely plant-based "meat" that looks smells and tastes like beef . white cheddar cheese
leafy salad + honey balsamic vinaigrette . toasted potato bun

VEGGIE EMPANADAS

mushroom . kale . potato . havarti filled . peanut romesco sauce . winter salad + red wine vinaigrette

PULLED PORK MAC -N- CHEESE

house smoked pulled pork . Hatch chili . house cheese sauce . fusilli pasta . tomatoes
leafy salad + honey balsamic vinaigrette

SALOON FISH N' CHIPS

Irwing Brewing Company Brown Ale battered cod . malt vinegar reduction . remoulade sauce
creamy slaw . pile of fries

FRIED CHICKEN . REGULAR OR SPICY

kale + chimi ranch slaw . Texas Toast . dill pickle chips . pile of fries

COLORADO CHEESESTEAK

garlic toasted Amoroso roll . shaved beef . provolone . sautéed mushroom + onions
giardiniera . pile of fries

YOUNGSTERS . KIDS UNDER 12

BC ORGANIC KING SALMON

pan roasted salmon . assorted vegetable

LITTLE MAC -N- CHEESE

house cheese sauce . fusilli pasta

KID CHEESE BURGER

¼ lb beef patty . toasted bun . fries or vegetable

GRILLED CHEESE

american cheese . Texas toast . fries or vegetable

DESSERTS

STICKY TOFFEE PUDDING + THIRD BOWL VANILLA

inspired from Chef Kenzo's international travels

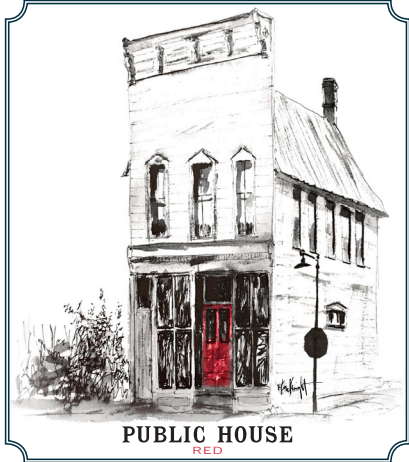
TOASTED COCONUT S'MORES CAKE

graham cracker cake . marshmallow + chocolate mousse toasted coconut . brûléed marshmallow

THIRD BOWL ICE CREAM

vanilla . 3 scoops

INTRODUCING



~ BTG / BOTTLE ~

WINE

- FAIRE LA FETE . SPARKLING BRUT . France 375ml .
GOSSET CHAMPAGNE . BRUT . France
HOUSE - SPARKLING . WHITE . RED
FAIRE LA FETE . BRUT ROSE . France
DOG POINT . SAUVIGNON BLANC . New Zealand
TOMMASI . LE ROSSE . PINOT GRIGIO . Italy
STARMONT . CHARDONNAY . Napa, California
DOMAINE PICHOT . VOUVRAY . France
BUCKEL FAMILY WINE . ROSE . Crested Butte, CO
MARTIN RAY . PINOT NOIR . Sonoma, California
FAMILLE PERRIN . COTES DU RHONE . France
ZUCCARDI Q . MALBEC . Mendoza, Argentina
HALTER RANCH . CABERNET . Napa, California
INFINITE MONKEY . WATCHMAKER . Denver, CO

MARTINI & MANHATTAN

- RED LADY MARTINI
campari . gin . sweet vermouth . cranberry . orange twist
- KLONDIKE BAR MARTINI
vodka . peppermint schnapps . godiva . candy cane
- CALIBER MANHATTAN
Coal Creek bourbon . sweet vermouth . orange bitters
orange twist . straight-up
- WIDOWS KISS
Jameson . Elderflower Liquor . Orange Bitters
Bordeaux cherry . on the rocks
- SLEDGE HAMMER MARTINI
Camp 4 espresso . Coal Creek vodka . Kahlua . straight-up
- ST. TERESA MARTINI
Limoncello . vodka . Cointreau . fresh lemon juice

CRAFT COCKTAILS

- BEAST OF BOURBON
Tin Cup . ginger beer . bitters
- BROWN COW
Montanya Oro Rum . Campari . Frangellico . root beer . cream
- MEXICALI MULE
Mezcal . ginger beer . Muddled Amarena Toschi cherry . lime
- BOURBON APPLE
bourbon . High Lift Apple . ginger beer . lemon . black pepper
- MEZCAL OLD FASHIONED
mezcal . sugar . orange bitters . lime
- PUBLIC HOUSE MARGARITA
Sauza blue agave reposado . fresh lime . Cointreau
Irwin Mexican Lager float
- FIRE ON THE MOUNTAIN
fresh Jalapeño . Sauza silver . orange liquor . agave
fresh lime . chili sea salt rim
- TEOCALI HOT TODDY
bourbon . Pimms . amaretto . lemon juice

LOCAL HAPPY HOUR

MONDAY - FRIDAY . 2:00PM - 5:30PM

BURGER + FRIES

INCLUDES ONE

IBC DRAFT OR HOUSE WINE

\$12

ELEV. 9,888 FEET

IRWIN BREWING CO. HIGH MOUNTAIN BEER

ASK ABOUT ROTATIONAL . SEASONAL DRAFTS
CASK ALES . GUEST TAPS

GERMAN PILSNER
ABV: 5% IBU: 33 SRM: 2.7

CERVEZA
ABV: 5.4% IBU: 18 SRM: 3.5

MÄRZEN
ABV: 5.5% IBU: 31 SRM: 11

AMERICAN PALE ALE
ABV: 5.25% IBU: 50 SRM: 6.7

INDIA PALE ALE
ABV: 6.5% IBU: 65 SRM: 6.1

RED IPA
ABV: 7.35% IBU: 70 SRM: 15

HAZY IPA
ABV: 7.5% IBU: 55 SRM: 6

DOUBLE IPA
ABV: 8.1% IBU: 80 SRM: 8.0

ENGLISH BROWN ALE
ABV: 5.3% IBU: 18 SRM: 20

OATMEAL STOUT
ABV: 6.1% IBU: 34 SRM: 43

SMOKE BOX COCKTAIL

INFUSED IN APPLEWOOD SMOKE

RYE IN YOUR BRITCHES

Bulliet Rye . Cherry Heering . Montanya Apple Bitters
IBC Oatmeal Stout

THIRD BOWL FLOATS

EDDYLINE FLOAT
EDDYLINE ROOT BEER . THIRD BOWL ICE CREAM

IRWIN STOUT FLOAT
IBC OATMEAL STOUT . THIRD BOWL ICE CREAM

CAMP 4 FLOAT
CAMP 4 COFFEE . THIRD BOWL ICE CREAM

BOTTOMLESS BITTY BLOODY OR MIMOSA

11:30AM - 2:00PM

~ \$15 WITH FOOD PURCHASE ~

MERCH

SHORT SLEEVE UNISEX T
SHORT SLEEVE LADIES T
EMBROIDERED HAT
\$25

LIGHT ZIP HOODIE
HEAVY HOODIE
\$45