

# PUBLIC HOUSE

## • SPRING •

### ELK CHILI

house-made cornbread  
cheddar cheese . sour cream  
onion . chive  
\$12

### SNACKS

SPICY + SWEET PEANUTS slow roasted peanuts . secret spice mix	\$6
BLISTERED SHISHITOS roasted peanuts . cilantro . parmesan . lime crema	\$12
PUBLIC POUTINE pile of fries . cheddar cheese curds . Irwin Brewing Company gravy . fresh parsley	\$12
TRUFFLE POUTINE pile of fries . truffle cheese sauce . sautéed mushrooms . cheddar curds . parsley	\$13
SEASONAL HUMMUS roasted farm vegetables . evoo . english cucumber . toasted pita bread	\$12

### SALAD

ADD ORGANIC BLACKENED . CHICKEN + \$6 . GULF SHRIMP\* + \$7

LEAFY HOUSE SALAD leafy greens . arugula . tomato . baby carrot . honey balsamic vinaigrette	\$9
KALE + ICEBERG CAESAR pickled golden raisins . parmesan . Mountain Oven "Birdseed" croutons . house Caesar dressing	\$12
BEEF + SEED GREEK SALAD raw red beet . quinoa . apple . feta . kalamata olives . honey balsamic vinaigrette	\$13
SOUTHWEST COBB SALAD leafy greens . black bean . Hatch green chili . tomato . pickled jalapeno . hard egg cilantro . avocado vinaigrette	\$13

### MAINS + BURGERS

VEGGIE EMPANADAS mushroom . kale . potato . havarti filled . peanut romesco sauce . spring salad + red wine vinaigrette	\$13
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	\$15
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	\$16
PULLED PORK MAC -N- CHEESE house smoked pulled pork . Hatch chili . house cheese sauce . fusilli pasta . tomatoes leafy salad + honey balsamic vinaigrette	\$16
SALOON FISH N' CHIPS Irwing Brewing Company Brown Ale battered cod . malt vinegar reduction . remoulade sauce creamy slaw . pile of fries	\$16
FRIED CHICKEN . REGULAR OR SPICY kale + chimi ranch slaw . Texas Toast . dill pickle chips . pile of fries	\$17
COLORADO CHEESESTEAK garlic toasted Amoroso roll . shaved beef . provolone . sautéed mushroom + onions giardiniera . pile of fries	\$16
WILD CAJUN SHRIMP + CHEESY GRITS Creole-spiced jumbo shrimp . Worcestershire garlic butter sauce . creamy Boursin grits house-made herb focaccia	\$24

### YOUNGSTERS

KIDS UNDER 12

LITTLE MAC -N- CHEESE house cheese sauce . fusilli pasta	\$7
KID CHEESE BURGER ¼ lb beef patty . toasted bun . fries or vegetable	\$8
GRILLED CHEESE american cheese . Texas toast . fries or vegetable	\$7

### DESSERTS

STICKY TOFFEE PUDDING + THIRD BOWL VANILLA inspired from Chef Kenzo's international travels	\$9
THIRD BOWL ICE CREAM vanilla . 3 scoops	\$7



### MERCH

SHORT SLEEVE T  
BALLCAPS . BEANIES  
\$25

LIGHT ZIP HOODIE  
HEAVY HOODIE  
\$45

\*eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness

Public House will add a 22% tip on groups of 6 or more . we are not able to separate checks of groups of 6 or more



## CASK ALE

UNFILTERED AND UNPASTEURISED BEER WHICH IS CONDITIONED AND SERVED FROM A CASK WITHOUT ADDITIONAL NITROGEN OR CO<sup>2</sup>

### COCONUT STOUT

### MILKSHAKE IPA

HAZY IPA made with LACTOSE and MADAGASCAR VANILLA

## DRAFT

### LOCAL PRIDE

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

### TEOCALLI

MEXICAN LAGER  
ABV: 5.4% IBU: 18 SRM: 3.5

### ALPENLAGER

AMBER LAGER  
ABV: 5.5% IBU: 31 SRM: 11

### 401

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

### IRWIN POWDER ALE

IPA  
ABV: 6.5% IBU: 65 SRM: 6.1

### ENDLESS FRESH

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

### RAIN SHADOW

RED IPA  
ABV: 7.35% IBU: 55 SRM: 15

### PARADISE EXPRESS

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

### #BURY THE BUTTE

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

### SPELLBOUND

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

### FRESHIE TAP

Rotating Seasonal | Collaboration Beers

## THIRD BOWL FLOATS

EDDYLINE FLOAT  
EDDYLINE ROOT BEER . THIRD BOWL ICE CREAM  
\$8

IRWIN STOUT FLOAT  
OATMEAL STOUT . THIRD BOWL ICE CREAM  
\$10

CAMP 4 FLOAT  
CAMP 4 COFFEE . THIRD BOWL ICE CREAM  
\$8

## BOTTOMLESS BITTY BLOODY

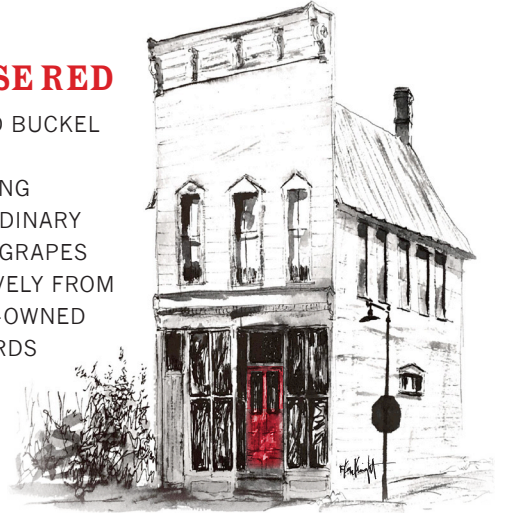
### OR MIMOSA

11:30AM - 2:00PM  
\$15 WITH FOOD PURCHASE

## WINE SELECTION

### PUBLIC HOUSE RED

PUBLIC HOUSE AND BUCKEL FAMILY WINE HAVE PARTNERED TO BRING YOU THIS EXTRAORDINARY CRAFT WINE, WITH GRAPES SOURCED EXCLUSIVELY FROM THE FINEST FAMILY-OWNED COLORADO VINEYARDS



\$13 / 49

FAIRE LA FETE . SPARKLING BRUT . France	375ml . 42
GOSSET CHAMPAGNE . BRUT . France	75
HOUSE - SPARKLING . WHITE . RED	\$9 / 36
FAIRE LA FETE . BRUT ROSE . France	\$12 / 48
DOG POINT . SAUVIGNON BLANC . New Zealand	\$15 / 54
TOMMASI . LE ROSSE . PINOT GRIGIO . Italy	\$13 / 39
STARMONT . CHARDONNAY . Napa, California	\$14 / 48
DOMAINE PICHOT . VOUVRAY . France	\$13 / 42
BUCKEL FAMILY WINE . ROSE . Crested Butte, CO	\$13 / 38
MARTIN RAY . PINOT NOIR . Sonoma, California	\$15 / 52
FAMILLE PERRIN . COTES DU RHONE . France	\$13 / 39
ZUCCARDI Q . MALBEC . Mendoza, Argentina	\$14 / 46
HALTER RANCH . CABERNET . Napa, California	\$15 / 54
INFINITE MONKEY . WATCHMAKER . Denver, CO	\$14 / 48

## LOCAL HAPPY HOUR

ALL WEEK 2:00PM - 6:00PM

### BURGER + FRIES

INCLUDES ONE

### IBC DRAFT OR HOUSE WINE

\$12

## MARTINI & MANHATTAN

CALIBER MANHATTAN bourbon . sweet vermouth orange bitters orange twist . straight-up	\$15
WIDOWS KISS Jameson . Elderflower Liquor . Orange Bitters Bordeaux cherry . on the rocks	\$15
SLEDGE HAMMER MARTINI Camp 4 espresso . Coal Creek vodka . Kahlua . straight-up	\$15
ST. TERESA MARTINI Limoncello . vodka . Cointreau . fresh lemon juice	\$14

## CRAFT COCKTAILS

BEAST OF BOURBON Tin Cup . ginger beer . bitters	\$6
MEXICALI MULE Mezcal . ginger beer . Muddled Amarena Toschi cherry . lime	\$12
BOURBON APPLE bourbon . Big B's . ginger beer . lemon . black pepper	\$14
PUBLIC HOUSE MARGARITA Sauza blue agave reposado . fresh lime . Cointreau Irwin Mexican Lager float	\$12
FIRE ON THE MOUNTAIN fresh Jalapeño . Sauza silver . orange liquor . agave fresh lime . chili sea salt rim	\$14