

PUBLIC HOUSE

◊ ALL DAY ◊

ORDER ONLINE

~ publichousecb.com/ ~

Download the Toast Takeaway app to easily order online.

SNACKS

MEXICAN STREET CORN DIP AND CHIPS (SERVED WARM) roasted corn . cotija . cilantro . jalapeno . Denver Chip Co. artisan potato chips	\$14
HERB BURRATA burrata cheese . roasted tomatoes . toasted Mountain Oven bread . herb oil . olive crumble . balsamic reduction	\$16
SWEET POTATO HUMMUS chickpea . roasted sweet potato . tahini . garam masala trail mix . evoo . microgreens . English cucumber . toasted pita	\$14
PUBLIC POUTINE pile of fries . cheddar cheese curds . Irwin Brewing Company gravy . fresh parsley	\$14

SALADS

ADD BLACKENED OR GRILLED CHICKEN +\$8 WILD SHRIMP +\$8 BLACKENED TROUT +\$10 PARKER BURGER PATTY* +\$8.5	
KALE + ICEBERG CAESAR pickled golden raisins . parmesan . Mountain Oven "birdseed" croutons . house Caesar dressing	\$14
CHEVRE SALAD Laura Chenel goat cheese . baby greens . dried cranberries . spiced pepitas . sliced red onions . cherry tomatoes . red wine vinaigrette	\$16
ROASTED BEET + SEED SALAD roasted beets . baby greens . quinoa . julienne apple . blue cheese . almonds . honey white balsamic vinaigrette	\$14
ROASTED CARROT + PICKLED BLUEBERRY SALAD fresh greens . roasted carrot . pickled blueberries . crumbled feta . pepitas . balsamic vinaigrette	\$14

MAINS

EGGPLANT PARMESAN LASAGNA (VEGETARIAN) breaded eggplant . smoked tomato sauce . provolone . ricotta . leafy green salad + white balsamic vinaigrette	\$20
ELK MEATLOAF ground elk . Nueske's bacon . parmesan . balsamic glaze . garlic mashed potatoes . hunter mushroom gravy . leafy green salad + white balsamic vinaigrette	\$24
SALOON FISH N' CHIPS Irwin Brewing Company Amber's Ale battered cod . malt vinegar . remoulade sauce . creamy slaw . pile of fries	\$19
PAN ROASTED WHOLE TROUT whole trout . red wine farro risotto . asparagus + tomato + feta salad	\$24
PULLED PORK MAC -N- CHEESE house-smoked pulled pork . hatch chili . house cheese sauce . fusilli pasta . tomatoes . leafy salad + honey balsamic vinaigrette	\$19
CAJUN SHRIMP + CHEESY GRITS Creole-spiced wild jumbo shrimp . Worcestershire-garlic butter sauce . creamy white cheddar grits . leafy salad + honey balsamic vinaigrette	\$25
FRIED CHICKEN REGULAR OR SPICY GLUTEN-FREE BUN AVAILABLE + \$2 kale slaw + chimi ranch . Texas toast . dill pickles . pile of fries	\$18
PARKER BURGER* ADD EXTRA PATTY + \$8 GLUTEN-FREE BUN AVAILABLE + \$2 Parker Pastures, Gunnison, CO . 1/3 lb grass-fed + finished beef patty American cheese . LTO . pile of fries . toasted brioche bun	\$17

ADD-ONS

Nueske's Bacon \$3 | Truffle Fries \$8 | Petite Salad \$5 | Sm Fries \$5 | Blue Cheese or White Farm Cheddar \$2
Hatch Green Chilis \$1 | Mushrooms + Onions \$2

YOUNGSTERS FOR KIDS UNDER 12

KIDS PASTA ADD GRILLED CHICKEN + \$4 ADD SAUTEED VEGGIES + \$3 fusilli pasta . marinara . grated parmesan	\$9
LITTLE MAC -N- CHEESE house cheese sauce . fusilli pasta	\$11
GRILLED CHEESE American cheese . Texas toast . fries or vegetables	\$8
KID CHEESE BURGER ¼ lb beef patty . toasted bun . fries or vegetables	\$12

DESSERTS

THE BROWNIE SUNDAE chocolate brownie . vanilla bean ice cream . chocolate sauce . caramel sauce . whipped cream	\$10
BOURBON CHERRY CRISP CO bourbon cherry filling . rolled oat streusel topping . vanilla bean ice cream	\$10



~~~~~ Public House may add a 22% service charge to total ticket on groups of 6 or more ~~~~~  
\*Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness | Unfortunately, we are not able to separate checks of groups of 6 or more



## DRAFT SELECTION

Pint - \$6.40

~ ROTATIONAL CASK ALE ~  
UNFILTERED + UNPASTEURIZED  
WITHOUT ADDITIONAL NITROGEN OR CO<sup>2</sup>

~ MEXICAN LAGER ~

ABV: 5.4% IBU: 18

~ AMBER'S LAGER ~

ABV: 5.5% IBU: 31

~ IPA ~

ABV: 6.5% IBU: 65

~ HAZY IPA ~

ABV: 7.5% IBU: 55

~ NITRO OATMEAL STOUT ~

ABV: 6.2% IBU: 34

~ PILSNER ~

ABV: 5% IBU: 45

~ HAZY PALE ALE ~

ABV: 5.5% IBU: 60

~ ROTATING SEASONAL ~

Rotating Seasonal | Collaboration Beers

~ EDDYLINE ROOT BEER ~

Buena Vista, CO

~ COLORADO GUEST TAPS ~

Rotational | Ask Your Server



2020 GOLD

German-Style  
Maerzen

## CRAFT COCKTAILS

CUCUMBER LEMONADE

CO gin . lemon . simple syrup . cucumber . soda water  
\$13

FIRE ON THE MOUNTAIN

reposado tequila . Cointreau . fresh lime . jalapeno . chili salt rim  
\$15

RUM BUTTE

CO rum . Cointreau . lemon . raspberry simple syrup  
\$14

HUGO BRUT

sparkling wine . elderflower liqueur . mint . lime  
\$13

HOUSE BLOODY MARY

vodka . house bloody mix . pepperoncini . cheese curds .  
pickle . olive . slab of bacon . lime  
\$14

BERRY SMASH

CO vodka . blueberry + raspberry simple syrup . fresh lime juice  
\$13

PRICKLY PEAR MULE

silver tequila . prickly pear liqueur . lime . ginger beer  
\$12

PUBLIC HOUSE MARGARITA

silver tequila . fresh lime . triple sec . + \$3 Grand Marnier float  
\$13

BEAST OF BOURBON

CO bourbon . ginger beer . bitters . rocks  
\$10

## BEER TO-GO

6 PACKS OF BEER - \$11.99

Mexican Lager | Amber's Lager | IPA | Hazy IPA  
Oatmeal Stout | Pilsner | Hazy Pale Ale

GROWLERS

Growler Glass - \$6 | Growler Fill - \$12

## BEER FLIGHTS

IRWIN BREWING COMPANY CORE FLIGHT

4 oz samples of each

Mexican Lager . Amber's Lager . IPA . Hazy IPA  
\$9

YOU PICK 4 IRWIN BREWING COMPANY  
BEERS FLIGHT

4 oz samples of any draft or cask ales  
\$13

## NON-ALCOHOLIC

GRUVI N/A BEER

lager . IPA . pale ale  
\$6

GRUVI N/A PROSECCO

\$8

OH HI CBD Seltzers

ask server for flavors  
\$5

~ MOCKTAILS ~

FRENCH 70

Gruvi prosecco . orange bitters . fresh lemon . soda water  
\$9

BERRY CBD MULE

OH HI CBD Seltzer . ginger beer .  
blueberry & raspberry simple syrup . lime  
\$8



## MERCHANDISE

Beanies

Short Sleeve Ts

Ballcaps

\$25

Light Zip Hoodies

\$45

## REWARDS

**SIGN UP FOR OUR REWARDS PROGRAM**

EARN 1 POINT FOR EVERY \$1

THAT IS A \$5 DISCOUNT FOR EVERY 50 POINTS

<https://www.toasttab.com/public-house-crested-butte/rewardsSignup>

## VINO

BY THE GLASS

**PUBLIC HOUSE RED** CAB FRANC . Colorado \$13 | 39

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.

HOUSE . SPARKLING . WHITE . RED \$10 | 36

DOG POINT . SAUVIGNON BLANC . New Zealand \$14 | 48

CARA MIA . PINOT GRIGIO . Italy \$13 | 39

STARMONT . CHARDONNAY . Napa, California \$14 | 48

BUCKEL FAMILY WINE . ROSE . Crested Butte, CO \$13 | 39

ZUCCARDI Q . MALBEC . Mendoza, Argentina \$14 | 46

MARGERUM M5 . RHONE BLEND . Santa Barbara, CA \$13 | 39

ELK COVE . PINOT NOIR . Willamette, OR \$14 | 46

CLOS DU VAL . CABERNET . Napa, CA \$23 | 80

HALTER RANCH . CABERNET . Napa, CA \$15 | 54

JUVÉ & CAMPS . BRUT RESERVA . Spain \$15 | 54

BY THE BOTTLE

CROSSBARN . PINOT NOIR . Sonoma Coast, CA \$70

APERATURE CELLARS . CABERNET . Alexander Valley, CA \$100

WILLIAM FEVRE . CHABLIS DOMAINE . France \$65

MERRYVALE VINEYARDS . CHARDONNAY . Napa, CA \$75