

# 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	\$19
EDAMAME HUMMUS Edamame . 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
ELK CHILI Your own bowl... cheddar cheese . sour cream . onion . chive . toasted Mountain Oven bread	\$15
Or for the table... tortilla chips . mashed avocado . sour cream . cheddar cheese . onion	\$18

## 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	\$18
ROASTED BEET + SEED SALAD roasted beets . baby greens . quinoa . julienne apple . blue cheese . almonds . honey white balsamic vinaigrette	\$14

## MAINS

ORECCHIETTE PASTA (V) walnut-arugula pesto . roasted winter squash . root vegetables . peas . grana padano	\$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	\$21
PAN-ROASTED WHOLE TROUT roasted Brussels sprouts . almonds . white cheddar grits . crispy fried onion	\$27
PULLED PORK MAC -N- CHEESE house-smoked pulled pork . hatch chili . house cheese sauce . fusilli pasta . tomatoes . leafy salad + honey balsamic vinaigrette	\$20
CAJUN SHRIMP + CHEESY GRITS Creole-spiced wild jumbo shrimp . Worcestershire-garlic butter sauce . 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	\$19
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	\$19

## ADD-ONS

Nueske's Bacon \$4 | Truffle Fries \$11 | Small Fries \$7 | Petite Salad \$7 | Blue Cheese or White Farm Cheddar \$3  
Hatch Green Chilis \$2 | 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
PEACH COBBLER Peach filling . golden puff pastry . cinnamon sugar . 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



## 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



## MERCHANDISE

Beanies  
Short Sleeve Ts  
Ballcaps  
\$25

Light Zip Hoodies  
\$45

## CRAFT COCKTAILS

FIRE ON THE MOUNTAIN

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

PUBLIC HOUSE MARGARITA

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

BEAST OF BOURBON

CO bourbon . ginger beer . bitters . rocks  
\$11

OLE BLUE EYES

Colorado whiskey . blueberry simple syrup . mint . bitters  
\$13

RED LADY MULE

Colorado Vodka . cranberry juice . lime . ginger beer  
\$12

HOUSE BLOODY MARY

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

THE PERFECT PEAR

Colorado Gin . pear juice . house-made cinnamon simple syrup  
cinnamon and clove garnish  
\$12

RUM RUSSIAN

Montanya Platino rum . coffee liqueur . milk  
topped with Eddyline Rootbeer  
\$14

DANCING BEAR

Mezcal, cinnamon . fiery hot chocolate topped with whipped cream  
\$15

SPIKED HOT RUM

Montanya Oro Rum . Big B's apple cider . bitters . star anise garnish  
\$14

## NON-ALCOMOLIC

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

## 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** Zinfandel \$14 | 48  
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  
STARMONT . PINOT GRIGIO . Italy \$13 | 39

BUCKLE 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  
JAX Y3 . CABERNET . North Coast, California \$15 | 54  
JUVÉ & CAMPS . BRUT RESERVA . Spain \$15 | 54

BY THE BOTTLE

BUCKLE FAMILY WINE . Pétillant Rosé . Crested Butte, CO \$80  
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