

PUBLIC HOUSE

◀ LOFTS ▶ PUB ▶ TAP ROOM ▶

SNACKS

- Crispy Brussels *Nueske's bacon, pickled shallots, hot honey, smoked paprika aioli* 15
Onion Rings *hand-cut colossal Vidalia onion, panko breadcrumb, chimi-ranch* 13
Creamy Street Corn Dip *roasted corn, cotija cheese, jalapeno, Denver Chip Co potato chips* 14
Spicy Red Hummus *roasted red pepper, garbanzo, walnuts, tahini, chile flake, olive oil, warm pita* 15
Fingerling Potato Poutine *smashed fingerlings, cheddar cheese curds, IBC brown gravy* 15
Add Nueske's bacon +5, pulled pork +6, tri-tip +9

SALADS + SOUPS

- Add Nueske's bacon +5, blackened or grilled chicken +9, tri-tip +9, 8oz Colorado beef patty +10, Beyond Burger +9
Burrata *roasted beets + raw beets, mixed greens, pistachios, citrus vinaigrette* 19
Simple Greens *mixed greens, shaved Grana, lemon confit, pepitas, green goddess dressing* 13
Caesar *romaine, shaved Grana, spicy roasted chickpeas, Texas toast croutons, creamy Caesar* 16
Grain Bowl *quinoa, spicy red hummus, dried apricot, black beans, pepitas, cotija, cilantro vinaigrette* 18
Elk Chili *ground elk, black beans, cheese, sour cream, cornbread* 16
Seasonal Soup *a comforting bowl of seasonal ingredients; ask your server* 15

MAINS

- Ravioli *braised rabbit ravioli, roasted winter squash, brown butter, sage* 28
Veggie Pot Pie *Grandma Buffy's biscuits, seasonal vegetables, mushrooms, mustard cream* 25
Fish & Chips *IBC beer-battered cod, lemon confit, skin-on fries, remoulade, malt vinegar* 26
Pan Roasted Chicken *sweet tea brined, smashed red potato, IBC brown gravy, greens, lemon confit* 27
Elk Meatloaf *ground elk, Nueske's bacon, mashed potato, greens, IBC brown gravy* 28
Tri-Tip Steak Frites *grilled tri-tip, skin-on fries, chimichurri* 28

SANDWICHES

 all sandwiches come with french fries

- Add Nueske's bacon +5, 8oz Colorado beef patty +10, Beyond Burger patty +9, white farm cheddar +3, grilled mushrooms + onions +2, hatch green chilis +2
PH Burger *8oz Colorado beef patty (or Beyond Burger), American cheese, LTO, dill pickle, potato bun* 19
Pulled Pork Sandwich *cherry wood smoked, BBQ sauce, dill pickle, potato bun* 22
Fried Chicken Sandwich *spicy or original, house slaw, dill pickle, Texas toast* 20
Grilled Chicken Sandwich *roasted red pepper, mozzarella, herb pesto, ciabatta* 21

Eating raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Public House may add a 22% service charge on groups of 6 or more.

We are not able to separate checks for groups 6 or more.

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COCKTAILS

Fire on the Mountain *Reposado tequila, Cointreau, fresh lime, jalapeno, chili salt rim* 15
Public House Margarita *Blanco tequila, fresh lime, triple sec* 13 *Grand Marnier float +3*
Beast of Bourbon *High West bourbon, ginger beer, bitters, rocks* 11
Maple Old Fashioned *Buffalo Trace bourbon, maple simple syrup, aromatic bitters, king cube* 16
Red Lady Mule *Colorado vodka, cranberry juice, lime, ginger beer* 12
The Perfect Pear *Colorado Gin, pear juice, cinnamon simple syrup, cinnamon + clove garnish* 12
Spiked Hot Rum *Montanya Oro Rum, Big B's apple cider, bitters, star anise garnish* 14
Sweater Weather *Spiced nutmeg butter, whiskey, vanilla, served hot* 16

DRAFT featuring Irwin Brewing Company

Rotating Cask Ales *unfiltered + unpasteurized without additional nitrogen or CO2*
Small Batch + Seasonal Beers *Ask your server*
Mexican Lager *ABV: 5.4% IBU: 18*
Chili Lime 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*
Cold Pale Ale *ABV: 5% IBU: 60*
Root Beer *Eddyline Brewery, Buena Vista, CO*
Colorado Guest Tap *Ask your server*

CANNED BEVERAGES

Coors Light 6 . Coors 6 . PBR 5 . White Claw 6

BEER FLIGHTS

Irwin Brewing Co. Core Flight *4oz sample of each: Mexican Lager, Amber's Lager, IPA, Hazy IPA* 9
You Pick 4 Flight *4oz samples of any draft or cask ale* 13

NON-ALCOHOLIC

Gruvi NA Beer *Lager, Juicy IPA, Pale Ale, Stout* 6
Gruvi N/A Prosecco 8
CBD Seltzer *Ask server for flavors* 6
French 70 *Gruvi prosecco, orange bitters, fresh lemon, soda water* 9
Strawberry CBD Mule *CBD seltzer, ginger beer, strawberry simple syrup, lime* 8