

PUBLIC HOUSE

◆ ALL DAY ◆

~ publichousecb.com/ ~

SNACKS

CRISPY BRUSSELS	bacon - pickled shallots - hot honey - smoked paprika aioli	\$15
ZUCCHINI FRIES	hand-cut zucchini - panko breadcrumb - lemon garlic aioli	\$14
CREAMY STREET CORN DIP	roasted corn - cotija cheese - jalapeño - denver chip co. potato chips	\$14
CILANTRO HUMMUS	cilantro - jalapeno - garlic - olive oil - tahini - carrots - cucumber - warm pita	\$15
CHILI CHEESE FRIES	fries - elk chili - cheddar cheese - onion - sour cream	\$16
PUBLIC HOUSE POUTINE	french fries - cheddar cheese curds - ibc brown gravy	\$15
ADD BACON +5 PULLED PORK +6 *TRI-TIP +10		

SALADS

ADD BACON +5 BLACKENED OR GRILLED CHICKEN +9 *8 OZ. BEEF PATTY +10 BEYOND BURGER PATTY +9 *TRI TIP +10		
BURRATA	roasted & shaved raw beets - pistachios - citrus vinaigrette	\$19
SOUTHWEST SALAD	romaine - roasted corn - black beans - tomatoes - cilantro - tortilla chips - chipolte creme	\$17
CAESAR	romaine - shaved grana - texas toast croutons - creamy caesar	\$16
KALE SALAD	kale - feta - apricots - pickled red onions - marcona almonds - shaved cured egg - peach vinaigrette	\$18
SALAD WRAPS	make any of our salad options a wrap - comes with grilled chicken and fries +3	

MAINS

RAVIOLI	braised rabbit ravioli - roasted heirloom carrots - brown butter - sage, romesco	\$28
FISH & CHIPS	irwin brewing battered cod - lemon wedge - skin-on fries - tartar sauce - malt vinegar	\$26
ELK MEATLOAF	ground elk - nueske's bacon - smashed potato - greens - ibc brown gravy	\$28
*TRI-TIP STEAK FRITES	grilled tri-tip - skin-on fries - house made steak sauce	\$28
ELK CHILI	ground elk - cheddar cheese - sour cream - onion - cornbread	\$16
VEGETARIAN GNOCCHI	spinach basil gnocchi - mushrooms - soubise	\$18

SANDWICHES

ALL SANDWICHES COME WITH FRENCH FRIES

ADD BACON +5 *8OZ BEEF PATTY +10 BEYOND BURGER PATTY +9 ELK CHILI +5		
WHITE FARM CHEDDAR +3 GRILLED MUSHROOMS & ONIONS +2 HATCH GREEN CHILES +2		
*THE PH BURGER	8oz. beef patty - american cheese - mixed greens - tomato - onion - dill pickle - potato bun	\$19
BEYOND BURGER AVAILABLE		
GRILLED CHICKEN SANDWICH	mixed greens - tomatoe - onion - whipped burrata and romesco spread - ciabatta	\$21
FRIED CHICKEN SANDWICH	spicy - original or spicy honey mustard - house slaw - dill pickle - texas toast	\$20
PULLED PORK SANDWICH	cherry wood smoked - bbq sauce - dill pickle - house slaw - potato bun	\$22
MARINATED EGGPLANT SANDWICH	marinated eggplant - mixed greens - tomatoe - onion - pesto - farm cheddar - ciabatta	\$20

SIDES

FRIES +8 | TRUFFLE FRIES +11 | PETITE SALAD +7

YOUNGSTERS

FOR KIDS UNDER 12

KIDS CHEESE RAVIOLI	\$9
swiss - parmesan - ricotta - olive oil - cheddar	
CHICKEN FINGERS	\$11
3 tenders - fries - ranch	
GRILLED CHEESE	\$8
american cheese - texas toast - fries	
KIDS CHEESE BURGER	\$12
¼ lb. beef patty - toasted bun - fries	

DESSERTS

BREAD PUDDING	\$12
CREME BRULEE	\$11
AFFAGATO	\$9
CHEF'S SLICE OF CAKE	\$11
special cake of the day (ask your server)	



Public House may add a 22% service charge to total bill for groups of 6 or more
* Cooked to order - eating raw or undercooked meat may increase your risk of foodborne illness
^ The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame. Please



DRAFT SELECTION

FEATURING IRWIN BREWING COMPANY BEER

ROTATING CASK ALES

UNFILTERED + UNPASTEURIZED
WITHOUT ADDITIONAL NITROGEN OR CO²

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

PILSNER

ABV: 5% IBU: 45

PALE ALE

ABV: 5.2% IBU: 60

SMALL BATCH & SEASONAL

rotating seasonal | collaboration beers

ROOT BEER

Eddylane Brewery | Buena Vista, CO

ROTATING GUEST TAPS

Rotational | ask your server

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 BEER FLIGHT

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

BEER TO-GO

6 PACK - \$13

Mexican Lager | Amber's Lager | IPA | Hazy IPA
Pilsner

GROWLERS

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

CRAFT COCKTAILS

FIRE ON THE MOUNTAIN

reposado tequila - cointreau - fresh lime - jalapeño - chile salt rim
\$15

PUBLIC HOUSE MARGARITA

ADD GRAND MARNIER FLOAT +3
blanco tequila - fresh lime - triple sec
\$13

RAMBLE ON ROSE

teremana silver tequila - watermelon liquor - tabasco - lime - king cube
chili salt rim
\$14

BEAST OF BOURBON

high west bourbon - ginger beer - bitters - rocks
\$12

PEACH BASIL OLD FASHIONED

buffalo trace bourbon - peach simple syrup - fresh basil - bitters - king cube
\$16

RED LADY MULE

colorado vodka - cranberry juice - lime - ginger beer
\$12

PURPLE RAIN

colorado vodka - blueberry puree - mint - lime - ginger beer - fee foam
\$13

PINEAPPLE EXPRESS

montanya platino rum - pineapple juice - lime - mint - simple syrup
\$15

CUCUMBER LEMONADE

colorado gin - fresh lemon - cucumber - simple syrup
\$13

CANS

COORS LIGHT \$6 | COORS \$6
PBR \$5 | WHITE CLAW \$6

NON-ALCOHOLIC

GRÜVI N/A BEER

lager - juicy ipa - pale ale - stout
\$6

GRÜVI N/A PROSECCO

\$8

CBD SELTZER

ask your server for flavors
\$6

~ MOCKTAILS ~

FRENCH 70

grüvi prosecco
fresh lemon - soda water
\$9

BLUEBERRY CBD MULE

cbd seltzer - ginger beer
blueberry puree - lime
\$8

WINE

BY THE GLASS

HOUSE . SPARKLING . WHITE . RED	\$10 36	ZUCCARDI Q . MALBEC . Mendoza, Argentina	\$14 48
PUBLIC HOUSE RED . ZINFANDEL . Colorado	\$14 48	MARGERUM M5 . RHONE BLEND . Santa Barbara, CA	\$13 39
HUIA . SAUVIGNON BLANC . New Zealand	\$14 48	ELK COVE . PINOT NOIR . Willamette, OR	\$14 48
PIGHIN . PINOT GRIGIO . Italy	\$14 48	CLOS DU VAL . CABERNET . Napa, CA	\$23 80
CROSSBARN . CHARDONNAY . Sonoma Coast, CA	\$14 48	JAX Y3 . CABERNET . North Coast, CA	\$15 54
BUCKEL FAMILY WINE . ROSÉ . Crested Butte, CO	\$13 39	JUVÉ & CAMPS . BRUT RESERVA . Catalonia, Spain	\$15 54

BY THE BOTTLE

BUCKEL FAMILY WINE . Pétillant Rosé . Crested Butte, CO	\$80	WILLIAM FEVRE . CHABLIS DOMAINE . Burgundy, France	\$65
CROSSBARN . PINOT NOIR . Sonoma Coast, CA	\$70	MERRYVALE VINEYARDS . CHARDONNAY . Napa, CA	\$75
APERTURE CELLARS . CABERNET . Alexander Valley, CA	\$100		