

PUBLIC HOUSE

◆ ALL DAY ◆

~ publichousecb.com/ ~

SNACKS & STARTERS

CRISPY BRUSSELS	bacon - pickled shallots - hot honey - smoked paprika aioli	\$16
FLATBREAD	whipped burrata & romesco (contains nuts) - arugula - preserved heirloom tomatos - black garlic oil - smoked sea salt	\$15
FRIED PICKLES	comeback sauce	\$13
BURRATA	orange Calabrian chili spread - pistachio - evoo - grilled bread	\$18
CHAR SIU CAULIFLOWER	fried - red pepper - shishito - toasted sesame	\$14
SMOKED GOUDA MAC & CHEESE	panko	\$18
EMPANADAS (2)	salsa verde - cotija - pickled shallots	\$16
ELK CHILI	ground elk - cheddar cheese - onion - cornbread	\$17

OVER FRIES +2

SALADS

ADD BLACKENED OR GRILLED CHICKEN +9 *ELK TENDERLOIN +18 SHRIMP +8 STEAK +18		
SPINACH SALAD	goat cheese - puffed farro - candied pecans - apple - maple vinaigrette	\$17
CAESAR	romaine - shaved grana - texas toast croutons - creamy caesar	\$16
KALE & FETA	cranberries - pickled shallots - marcona almonds - shaved cured egg - blueberry vinaigrette	\$16

HANDHELDS

ADD BACON +5 GREEN CHILES +2 WHITE CHEDDAR +2 GRILLED MUSHROOM AND ONION +2.5 GF BUN +2		
*ELK STEAK SLIDERS (3)	elk tenderloin - mash - soubise - broccolini - house made steak sauce	\$33
GRILLED CHICKEN SANDWICH	mixed greens - tomato - onion - whipped burrata and romesco spread (contains nuts) - ciabatta	\$21
FRIED CHICKEN SANDWICH	spicy honey mustard or tiger sauce - house slaw - dill pickle - texas toast	\$20
*THE PH BURGER	8oz. beef patty - american cheese - mixed greens - tomato - onion - dill pickle - potato bun	\$20

BEYOND BURGER AVAILABLE

MAINS

ELK MEATLOAF	ground elk - bacon - mashed potato - greens - ibc brown gravy	\$29
DRY AGED PORK CHOP	butternut squash - crispy brussels - cowboy butter	\$42
*NY STRIP	brocolini - mashers - soubise - A100 sauce	\$41
BISON BOLOGNESE	papardelle - shaved parm	\$33
FISH & CHIPS	irwin brewing battered cod - lemon wedge - fries - tartar sauce - malt vinegar	\$26
WILD MUSHROOM GNOCCHI	sweet potato gnocchi - wild mushrooms - soubise	\$24

SIDES

FRIES +8 | TRUFFLE FRIES +11 | PETITE SALAD +9

YOUNGSTERS FOR KIDS UNDER 12

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

DESSERTS

BANANA PUDDING	\$9
CREME BRULEE CHEESECAKE	\$11
AFFAGATO	\$9
CHOCOLATE PEANUT BUTTER MOUSSE CAKE	\$11



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 notify staff for more information about these ingredients.



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

RICE LAGER

ABV: 4.8% IBU: 12

NITRO OATMEAL STOUT

ABV: 6.2% IBU: 35

SMALL BATCH & SEASONAL

rotating seasonal | collaboration beers

KOMBUCHA

Crested Bucha | Crested Butte, CO

ROOT BEER

Eddylne Brewery | Buena Vista, CO

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 | Pale Ale

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 - salt rim
\$13

JEFFERSON AIRPLANE

Jefferson's bourbon - amaro nonino - aperol - lemon
\$17

MAPLE OLD FASHIONED

buffalo trace bourbon - maple simple syrup - aromatic bitters - king cube
\$16

PERFECT PEAR

colorado gin - pear juice - lemon - cinnamon simple syrup - fee foam
\$15

RED LADY MULE

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

ESPRESSO MARTINI

colorado vodka - kamora - camp4coffee
\$15

DIRTY HORCHATA

colorado vodka - homemade horchata - camp4coffee - cinnamon - sugar rim
\$16

ROSEMARY HOT TODDY

high west bourbon - licor 43 - lemon - rosemary - hot water
\$16

HOT SPIKED RUM

Montanya Oro rum - Big B's spiced apple cider - star anise - aromatic bitters
\$16

CANS

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

NON-ALCOHOLIC

GRÜVI N/A BEER

lager - juicy ipa - stout - cider
\$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	MALBEC . ZUCCARDI Q . Mendoza, Argentina	\$14 48
SAUVIGNON BLANC . HUIA . New Zealand	\$14 48	PINOT NOIR . ELK COVE . Willamette, OR	\$14 48
PINOT GRIGIO . PIGHIN . Italy	\$14 48	CABERNET . CLOS DU VAL . Napa, CA	\$25 80
CHARDONNAY . CROSSBARN . Sonoma Coast, CA	\$14 48	CABERNET . JAX Y3 . North Coast, CA	\$15 54
ROSÉ . BUCKEL FAMILY WINE . Crested Butte, CO	\$13 39	ZINFANDEL . PUBLIC HOUSE RED . Colorado	\$14 48
BRUT RESERVA . JUVÉ & CAMPS . Catalonia, Spain	\$15 54	SUPER TUSCAN . TOLAINI AL PASSO . Tuscany, Italy	\$15 54
		TEMPRANILLO . MARQUES DE CACERES RESERVA . Rioja, Spain	\$16 58
		CABERNET . THE TRAVELER BY PINE RIDGE . Napa Valley, CA	\$22 80
		BORDEAUX . DOMAINE BARON DE ROTHCHILD LES LEGENDS . Bordeaux, France	\$14 48

BY THE BOTTLE

PINOT NOIR . CROSSBARN . Sonoma Coast, CA	\$70	CHABLIS DOMAINE . WILLIAM FEVRE . Burgundy, France	\$65
CABERNET . CAKEBREAD . Napa, CA	\$120	CHARDONNAY . MERRYVALE VINEYARDS . Napa, CA	\$75
NEBBIOLO . MICHELE CHIARLO BAROLO . Piedmont, Italy	\$120		
PINOT NOIR . BOUCHARD PERE ET FILS BEAUNE DU CHATEAU 1ER CRU . Burgundy, France	\$110		