

PUBLIC HOUSE

SHARED PLATES

ARUGULA FLATBREAD
prosciutto - oil cured tomato
grana padano - grilled bread 18

RICOTTA FRITTERS
calabrian aioli - scallion
grilled lemon 10

STEAMED MUSSELS
green lipped mussels - white wine
brodo - andouille sausage - fennel -
tomato - grilled bread 20

CRISPY BRUSSELS
bacon - maple-dijon vinaigrette
grana padano 18

ELK CHILI
ground elk - cheddar cheese
red onion - cornbread 17
OVER FRIES +4

BURRATA BOARD
pickled fennel - peach chili jam
citrus greens - grilled bread 18

VEGETABLE PLATES

CHARRED BROCCOLINI
ricotta - peach chili jam 9

ROASTED CORN
red onion - jalapeno - cilantro
lime crema 9

GRILLED JUMBO ASPARAGUS
lemon - olive oil - parmesan 10

GLAZED CARROTS
mediterranean-style with herbs
garlic - nuts - yogurt 10

SWEET BOWL OF FRIES
crispy salted sweet potatoes 11
TRUFFLE 'em UP
+ grana padano, truffle oil +3

MASHERS & GRAVY
smashed red potatoes w/ garlic
bourbon mushroom gravy 7

DINNER

<https://publichousecb.com>

MAINS

ELK TENDERLOIN
dauphinoise potato
onion puree - crispy carrot
44

ROASTED HALF CHICKEN
tomato - blistered corn - garlic
corn soubise
29

PASTA PRIMAVERA
hand-cut fresh linguine egg pasta
seasonal vegetables - lemon
fresh herbs - grana padano
24
SUB GF linguine +3
ADD protein +10

TROUT ALMONDINE
lightly dusted rocky mountain trout
almonds - ancient grains - carrots
smoked tomato beurre blanc
32

CAST IRON LASAGNA
bison - fresh egg pasta - bechamel
san marzano tomato - mozzarella
grana padano - garlic
27

BRAISED BEEF SHORT RIB
tamarind braised boneless ribs
roasted potatoes - grilled asparagus
tamarind demi glace
42

SALADS

ADD PROTEIN +10
alaskan salmon, beef strip, chicken

SUMMER COBB SALAD
greens - egg - bacon - cucumber
corn - radish - gorgonzola aioli 16

ARUGULA
cherry tomato - cucumber
salmoriglio - lemon 15

CLASSIC CAESAR
romaine - grana padano
creamy caesar - croutons 15

SALOON CLASSICS

PH CLASSIC BURGER
1/2 lb beef - american cheese
greens - tomato - onion
dill pickle - potato bun - fries 21
BACON CHEDDAR BURGER +4
BEYOND BURGER +2
GLUTEN-FREE BUN +2

CRISPY CHICKEN SANDWICH
chicken thigh - pickled vegetables
aioli - tomato - potato bun - fries 22

ELK MEATLOAF
ground elk - beef - bacon
bourbon mushroom gravy
garlic mash - broccolini 29

FISH & CHIPS TRIO
8oz atlantic cod - hake - pollock
fries - tartar - IBC amber batter
malt vin - charred lemon 26

FOR THE KIDS

KIDS PASTA
corkscrew pasta - parmesan 11

CHICKEN FINGERS
crispy tenders - fries - ketchup 11

KIDS CHEESEBURGER
¼ lb. beef patty - toasted bun - fries 12

GRILLED CHEESE
potato bun - american cheese - fries 9





PH BEVERAGES



IRWIN BREWING CO.

IBC BEER on TAP | Short / Full Pints

- IBC LIGHT LAGER | ABV: 4% IBU: 8 | 4.5/7
- MEXICAN LAGER | ABV: 5% IBU: 18 | 4.5/7
- CHILI LIME MEXI LAGER | ABV: 5% IBU: 18 | 4.5/7
- PILSNER | ABV: 5% IBU: 40 | 4.5/7
- PALE ALE | ABV: 5% IBU: 45 | 4.5/7
- AMBER'S LAGER | ABV: 5.5% IBU: 25 | 4.5/7
- INDIA PALE ALE (IPA) | ABV: 6.5% IBU: 65 | 4.5/7
- HAZY IPA | ABV: 6.8% IBU: 55 | 5/8
- OATMEAL STOUT | ABV: 6.5% IBU: 15 | 4.5/7
- PASSION FRUIT SOUR | ABV: 5% IBU: 30 | 4.5/7

IBC FLIGHT

4oz each LIGHT | MEXI | AMBER | PALE 9

IBC BEER COCKTAILS

CERVEZA-RITA 14

IBC mexican lager - blanco tequila - lime juice - agave syrup - lime

PAONIA CRISP 12

Big B's hard apple cider - organic peach-apple juice - lemon - mint

THE SESSION GIMLET 12

IBC light lager - colorado gin - cucumber - simple - lime juice

THE TRAILHEAD 12

IBC west coast IPA - aperol - grapefruit - sparkling wine

LIKE-A-MICHELADA 12

IBC chili-lime mexican lager - bloody mix - lime - tajin rim



WINE BY THE GLASS

Ask server for our Local & Bottle List!!

HOUSE WINE (\$5 for Happy Hour)

- SPARKLING: PROSECCO. CA' BOLANI. Italy 11
- WHITE: MONT GRAVET. SAUV BLANC. France 11
- RED: MONT GRAVET. GSM BLEND. France 11

WHITE

- SAUVIGNON BLANC. CHEVALIER SANCERRE Fra 18
- PINOT GRIGIO . BOLLINI . Italy 13
- CHARDONNAY . MARTIN RAY . Sonoma CA 15

RED

- PINOT NOIR . SIDURI. Willamette Valley, OR 17
- MALBEC. TINTONEGRO Leyda Valley, Argentina 15
- CABERNET SAUVIGNON . MARTIN RAY. Napa, CA 16

SUMMER SPRITZES

HUGO SPRITZ 12

st. germain elderflower liqueur
prosecco - soda - fresh mint

GINGER SPRITZ 12

marble distilling gingercello -
prosecco - soda - lemon - ginger

VENETIAN SPRITZ 12

aperol liqueur - prosecco - soda -
orange slice

SICILIAN SPRITZ 12

limoncello - prosecco - soda -
lemon

FEATURED COCKTAILS

CUCUMBER LEMONADE 13

colorado vodka - cucumber - lemon juice - simple - mint - lemon

SALTY DOG 12

woody creek potato vodka - grapefruit juice - salt rim

LOVELY RITA 12

colorado vodka - naranja orange liqueur - orange & lime juice

FIRE ON THE MOUNTAIN 15

reposado tequila - luxardo triplum - lime - jalapeño - spicy rim

HONEY BEE 15

reposado tequila - honey syrup - lemon juice - mezcal rinse - lemon

GINGER NEGRONI 14

anthracite gin - marble gingercello - anthracite red lady liqueur

MOUNTAIN MULE 12

montanya rum - lime juice - ginger beer

CHOCOLATE MANHATTAN 14

colorado rye - sweet vermouth - creme de cacao - cocoa bitters

PEACH BASIL OLD FASHIONED 15

colorado bourbon - peach syrup - orange bitters - basil

BEAST OF BOURBON

colorado bourbon - ginger beer - bitters - candied ginger 14

MOCKTAILS & NA BEVS

CUCUMBER LIMEADE 11

cucumber - lime - lemon - simple syrup - soda - fresh mint

RASPBERRY COCONUT DAIQUIRI 11

raspberries - agave syrup - coconut milk - lime juice - soda

PATAGONIA ORGANIC N/A BEER 12oz by Deschutes 7

DESCHUTES N/A BEER 12oz Squeezed IPA | Haze IPA 7

TAP ROOT BEER by Eddyline 6

KOMBUCHA on TAP 11oz/16oz by Crested Bucha 6 | 9