



## APPETIZERS

### Daily Soup

Rotating Daily Creations \$3/\$5

### Nuts & Seeds

GF

Smoked Almonds, Chili Cashews, Honey Peanuts, Spiced Pumpkin, Sunflower Seeds \$4

### Pub Pretzel

with Whole-Grain Beer Mustard & Cheddar Sauce \$6

### Beer-Battered Jalapeño Poppers

Lager Battered Jalapeños Stuffed with Cream Cheese 2-piece \$4 4-piece \$8

### Loaded Nachos

GF

with Black Beans, Jalapeño, Scallions, Sour Cream, Shredded Cheese, Salsa \$6/\$9  
add Guacamole \$2 add Chicken \$4 add Steak \$7

### Wing Basket

GF

Thai Chili or Spicy Buffalo with Ranch \$9

### Roasted Garlic & White Bean Hummus

Basil Pesto, Veggies, Lemon, Herb Grilled Pita \$8

### Crispy Vegetable Won-Tons

Cream Cheese, Carrot, Cucumber, Sesame Vinaigrette \$5

## SALADS

GF

Dressings: Herbed Lager Vinaigrette, Bleu Cheese, Ranch, Raspberry Vinaigrette, Sesame Vinaigrette

add Grilled Chicken \$4 add Steak \$7 add Salmon \$7

### House Salad

Mixed Greens, Cucumber, Grape Tomato, Carrot & Buttered Croutons \$5/\$9

### Baby Kale Caesar Salad

Parmesan Reggiano, Buttered Croutons \$6/\$10

### Winter Chopped Salad

Salami, Fontina Cheese, Broccoli, Cauliflower, Green Leaf Lettuce, Roasted Tomato \$8/\$12

### Spinach & Goat Cheese Salad

Stout Candied Pecans, Cucumber, Strawberries \$6/\$10

### Taco Salad

Local Beef, Crisp Romaine, Tomato, Salsa, Black Beans, Onions, Sour Cream, House Fried Corn Chips \$7/\$12

## SAWTOOTH BREWERY PUBLIC HOUSE

Open daily at 11am, 208-726-6803 for to go orders  
631 Warm Springs Road, Ketchum, ID 83340

Happy Hour 4-6pm Daily!

## BURGERS & BRATS

Served with Public House Fries or Tater Tots

Substitute Loaded Baked Potato, Soup of the Day, House Salad, Baked Beans, or Mac & Cheese \$2

Gluten Free Buns Available \$1

GF

### Public House Burger

1/2 lb. with Lettuce, Tomato, Onion \$9  
add Pepperjack, Swiss, Cheddar, Provolone, or Bleu Cheese \$1  
add Grilled Onions, Mushrooms, Jalapenos, or Crispy Onion \$1  
add Bacon or Avocado \$2

### Idaho Elk Burger

1/3 lb with Smoked Cheddar, Crispy Onions, Lettuce, Tomato \$12

### Southwest Burger

1/2 lb. with Pepper-Jack Cheese, Jalapeño, Guacamole \$12

### Breakfast Burger

1/2 lb. with Bacon, Fried Egg, Avocado, Cheddar Cheese \$13

### Out Cold Winter Ale BBQ Burger

1/2 lb. with Bacon, Cheddar, & Out Cold BBQ Sauce \$12

### Last Chair Stout Bratwurst

with Sauerkraut & Whole-Grain Beer Mustard \$9

## SANDWICHES

Served with Public House Fries or Tater Tots

Substitute Loaded Baked Potato, Soup of the Day, House Salad, Baked Beans, or Mac & Cheese \$2

Gluten Free Buns Available \$1

GF

### Reuben

Idahome IPA Braised Corned Beef, Sauerkraut, Thousand Island, Swiss Cheese, on Toasted Rye \$11

### Grilled Portobello Mushroom

Basil Pesto, Red Peppers, Provolone, Baby Spinach on Rosemary Focaccia \$9

### Mug Clubber

House Roasted Turkey Breast, Applewood Bacon, Tomato, Onion, Lettuce, Provolone, on Toasted Ciabatta \$11

### Crispy Chicken Parmesan

Breaded Organic Chicken Breast, Tomato-Basil Sauce, Fresh Mozzarella on Sourdough \$10

### Flat Iron Steak Sandwich

Grilled Onions & Peppers, Baby Kale, Swiss Cheese, Peppered Mayo, on Toasted Ciabatta \$12

### Gluten free menu item

GF

## BEER TO GO

22oz bottles & 12oz cans available

Most taps available in 32oz or 64oz  
Crowlers or Growlers

Kegs available at our Hailey Tap Room

## ENTREES

### Bowtie Mac & Cheese

4 Cheese Blend, Baby Spinach, Bacon, Garlic Breadcrumbs \$11 add Grilled Chicken \$4

### Lager-Battered Fish & Chips

Hand-cut Public House Fries, Broccoli Slaw, Homemade Tartar Sauce  
2-piece \$13 3-piece \$16

### Idaho Bison Meatballs

Buttered Egg Noodles, Idahome IPA Mushroom Gravy, Steamed Broccoli, Baby Carrots, Garlic Breadcrumbs \$15

### Spaghetti Squash Fritters

Roasted Squash, Red Pepper Sauce, Herb Oil, Parmesan, Baby Kale \$12

### Buttermilk Organic Fried Chicken

Public House Lager Whipped Potato, Grilled Zucchini, Herbed Country Gravy  
2-piece \$14 3-piece \$17

## SIDES

Public House Fries \$4

Tater Tots \$4

Loaded Baked Potato \$6

Stout Baked Beans & Bacon \$3

Broccoli Slaw \$3

Mac & Cheese \$5

## KID'S MENU

For kids 12 & under

1 Pc. Fish and Chips \$5

Grilled Cheese & Fries \$5

1/4 lb. Burger & Fries \$5  
add cheese \$0.50

Kobe Beef Hot Dog & Fries \$5

Mac & Cheese \$5

## DESSERTS

Root Beer Float \$5

GF

Beer Float \$Glass + \$2

Warm Bread Pudding

with Cinnamon Gelato Vanilla-Whiskey Sauce \$6

Apple-Walnut Crisp

with Vanilla Ice Cream \$6

GF

Stout Chocolate Pudding

with Cherry Biscotti and Candied Pecans \$6

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

## BEER

Current list available above the bar with pricing.

### FLAGSHIP

Public House Lager 4.8% | 24 IBU

Sunnyside Session Wheat 4.9% | 18 IBU

Flow Trail Pale Ale 5% | 42 IBU

Free Solo Single Hop Pale Ale 5% | 45 IBU, New hop variety in each batch!

False Summit Amber Ale 5.6% | 32 IBU

Idahome IPA 6.7% | 100 IBU

Last Chair Stout 5.9% | 37 IBU

### SEASONAL

Out Cold Winter Ale 6.5% | 65 IBU

Mustache Ride Black Rye IPA 6.2% ABV | 100 IBU

### ALSO AVAILABLE

Cask Beer Keg Conditioned & Hand Pulled

Pilot Series Only 20 Gallons Made of Each!

Guest Taps Great Beers From Across the US

Draft Cider Craft Cider on Tap

Omission Lager & Pale Ale 12oz Bottle \$4.25

## WINE

### WHITE

Lapis Luna Chardonnay \$8/\$30 750mL

Proletariat Sauvignon Blanc \$7/\$32 1L

Acrobat Pinot Gris \$6/\$29 1L

Canella Prosecco \$7

Adami Garbel Prosecco \$31 750mL

Seven Hills Dry Rose' \$8/\$30 750mL

### RED

Frenchman's Gulch Ketchum Cuvee \$8/\$30 750mL

Diseno Malbec \$6/\$28 1L

Cinder Laissez-Faire Red Blend \$8/\$35 1L

Renegade Pinot Noir \$8/\$30 1L

## NON-ALCOHOL

Humm Kombucha \$7 16oz

Grand Teton Root Beer \$3 16oz

Soft Drinks \$2

Coke, Diet Coke, Sprite, Dr. Pepper, Soda, Lemonade, Iced Tea

O'Doul's NA \$3 12oz