



MENU



Gluten free menu item **GF**

Vegetarian menu item **VEG**

APPETIZERS

Crispy Duck Spring Rolls **GF**

Cabbage, Pickled Vegetables, Cilantro Cream & Sesame Vinaigrette \$10⁹⁹

Jumbo Wing Plate

Fresh & Never Frozen 8 Jumbo Wings *Thai Chili or Spicy Buffalo with Ranch*

1 pound \$11⁴⁹ 2 pounds \$20⁹⁹

Pub Pretzel

Whole-Grain Beer Mustard & Cheddar Sauce \$8⁴⁹

Traditional Chickpea Hummus **VEG**

Roasted Red Peppers, Veggies, Lemon, Herb-Grilled Pita \$11⁴⁹

Beer-Battered Jalapeño Poppers **VEG**

Lager Battered Jalapeños Stuffed with Cream Cheese
2-piece \$6⁴⁹ 4-piece \$10⁴⁹

Loaded Nachos **GF**

Black Beans, Jalapeño, Scallions, Sour Cream, Roasted Red Pepper, Shredded Cheese, Salsa \$8⁹⁹/\$11⁹⁹
add Guacamole \$2 add Chicken \$4
add Taco Meat \$4

TACOS & SLIDERS

Baja Fish Taco

Beer Battered Atlantic Cod, Broccoli Slaw, Fresh Lime, Cilantro, Corn Tortilla and Cabo Sauce \$5⁹⁹ each

Korean Street Tacos

House Pulled Pork, Pickles, Sesame Slaw, Sweet & Sour Drizzle on Flour Tortillas \$4⁹⁹ each

Barbados Black Bean Sliders **VEG**

2pc. Black Bean Vegetable Patties, Guacamole & Pineapple Salsa \$7⁴⁹

Buttermilk Fried Chicken Sliders

2 pc. with Pickles, Jalapeño-Honey Mustard, Broccoli Slaw \$9⁴⁹

Elk Sliders

2 pc. with Tillamook White Cheddar, Chipotle Mayo, Crispy Onion \$10⁹⁹

SALADS

House Salad

Mixed Greens, Cucumber, Grape Tomato, Carrot, Buttered Croutons \$5⁹⁹/\$8⁹⁹

Spinach & Goat Cheese Salad

Stout-Candied Pecans, Cucumber, Strawberries \$8⁹⁹/\$11⁹⁹

Taco Salad **GF**

Local Beef, Crisp Romaine, Tomato, Salsa, Black Beans, Onions, Sour Cream, House Fried Corn Chips \$9⁹⁹/\$14⁹⁹

Public House Cobb **GF**

Grilled Chicken Breast, Crispy Bacon, Bleu Cheese Crumbles, Hard Boiled Egg, Tomato, Green Beans \$10⁴⁹/\$13⁴⁹

Baby Kale Caesar Salad

Parmesan Reggiano, Buttered Croutons \$7⁹⁹/\$10⁹⁹

Dressings: *Herbed-Lager Vinaigrette, Raspberry Vinaigrette, Sesame Vinaigrette, Bleu Cheese, Ranch* add Grilled Chicken \$4 add Steak \$6

SANDWICHES

Mug Clubber

House Roasted Turkey Breast, Applewood Bacon, Tomato, Onion, Lettuce, Provolone, on Toasted Ciabatta \$11⁹⁹

Flat Iron Steak Sando

Grilled Onions & Peppers, Baby Kale, Swiss Cheese, Peppered Mayo on Toasted Ciabatta \$13⁹⁹

Greek Gyro

Lamb & Beef with Mint-Cucumber Tzatziki, Lettuce, Onion, Tomato, Feta Cheese on Grilled Pita Bread \$12⁹⁹

Make Vegetarian: Substitute Falafel **VEG**

Crispy Fried Buffalo Chicken Sandwich

Buttermilk Fried Chicken Breast, Spicy Buffalo Sauce, Melty Swiss, Lettuce, Tomato & Onion on Toasted Ciabatta \$11⁴⁹

Served with Public House Fries or Tater Tots

Substitute Caesar or House Salad \$2 Gluten Free Bun \$3 **GF**

BURGERS & BRATS

Idaho Elk Burger

1/3 lb with Smoked Cheddar, Crispy Onions, Lettuce, Tomato \$15.99

Southwest Burger

1/2 lb. with Pepper Jack Cheese, Jalapeño, Guacamole \$15.99

Veggie Burger VEG

Beyond Veggie Protein Patty topped with Alfalfa Sprouts, Lettuce, Onion, Tomato, Dill Aioli \$14.99

Public House Burger

1/2 lb. with Lettuce, Tomato, & Onion \$12.99

add *Pepperjack, Swiss, Cheddar, Provolone, Ghost Cheese or Bleu Cheese, Grilled Onions, Mushrooms, Jalapeño, Sprouts, or Crispy Onion \$1 each*
add Bacon or Guacamole \$2

Ghost Ride the Burger

1/2 lb. with *Spicy!* Jalapeño, Caramelized Onion, Ghost Pepper Cheese on Toasted Ciabatta \$14.99

Stout BBQ Burger

1/2 lb. with Bacon, Cheddar, Stout BBQ Sauce \$14.49

Traditional German Bratwurst

with Sauerkraut & IPA Stone Ground Mustard on Sourdough Hoagie \$11.49

Served with Public House Fries or Tater Tots

Substitute Caesar or House Salad \$2 Gluten Free Bun \$3 GF

All burgers served on a Ciabatta Bun & cooked medium unless requested otherwise.

ENTREES

Chicken Pot Pie

Organic Chicken Breast, Winter Root Vegetables, Cream, Peas, Floating Crispy Puff Pastry Shell \$15.49

Lager-Battered Fish & Chips

Hand-Cut Public House Fries, Broccoli Slaw, Homemade Tartar Sauce
2-piece \$14.49 3-piece \$17.49

Falafel Plate VEG

House-made Chickpea Falafel, Hummus, Lettuce, Tomato, Pickled Vegetables, Tzatziki & Grilled Pita \$14.49

KIDS

For kids 12 & under! Seriously. Kids.

1 Pc. Fish and Chips \$6.49

Grilled Cheese & Fries
\$6.49

1/4 lb. Burger & Fries
\$6.49
add cheese \$0.49

Kobe Beef Hot Dog & Fries \$6.49

Mac & Cheese \$6.49

SIDES

Public House Fries \$6.49 GF

Broccoli Slaw \$2.49 GF

Tater Tots \$6.49 GF

DESSERTS

GF **Root Beer Float** \$6

Beer Float Glass + \$2

Rotating Chocolate Brownie

Ask About Today's \$6

Warm Bread Pudding

with Vanilla Ice Cream, Creme Anglaise \$6

Apple-Walnut Crisp GF

with Vanilla Ice Cream \$6

DRINKS

Kombucha \$7 16oz

Draft Root Beer \$Glass 16oz

Soft Drinks \$3.49

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

Bitburger Drive NA \$5 12oz

Athletic Brewing NA Beers \$5.50 12oz

BEER

FLAGSHIP

Mountain Time Golden Ale 4.7% | 20 IBU

Free Solo Hazy Single Hop 5% | 32 IBU

False Summit Amber Ale 5.6% | 32 IBU

Idahome IPA 6.7% | 100 IBU

Myopia Hazy IPA 6.5% | 55 IBU

Pika Peanut Butter Milk Stout 5% | 30 IBU

REMEMBER YOUR BEER TO GO!

FULL BEER LIST AT THE BAR