



# PUBLIC HOUSE BREWING COMPANY®

## APPETIZERS

### DEVILED EGG FLIGHT

Deviled eggs topped with an ever-changing variety of flavors. Ask your server for today's variety. 7

BREWER'S SUGGESTED PAIRING: **ROD'S CREAM ALE**

WINEMAKER'S SUGGESTED PAIRING: **DRY VIGNOLES**

### GNOCCHI

Small potato dumplings, lightly deep-fried and topped with a creamy kale pesto and freshly grated Parmesan cheese. 8

BREWER'S SUGGESTED PAIRING: **HIDE AND SEEK HEFEWEIZEN**

WINEMAKER'S SUGGESTED PAIRING: **PIONEER WHITE**

### BAVARIAN PRETZELS

Fresh-baked, warm pretzel sticks served with Hide and Seek Hefeweizen cheese sauce and beer mustard. 8

BREWER'S SUGGESTED PAIRING: **HIDE AND SEEK HEFEWEIZEN**

WINEMAKER'S SUGGESTED PAIRING: **TRAMINETTE / DRY VIGNOLES**

### FRIED CHEESE CURDS

Fried beer and pretzel breaded Wisconsin cheddar cheese curds served with our house red sauce. 9

BREWER'S SUGGESTED PAIRING: **FRISCO 1501**

WINEMAKER'S SUGGESTED PAIRING: **PIONEER RED / THE FOLLY**

## SALADS AND SOUP

Add bacon or egg to any salad for 1.5

Add grilled chicken for 3.50

Strip loin steak for 5

### HOUSE SALAD

Chopped romaine tossed with pimento, red onion, artichoke hearts, Parmesan and our house red wine vinaigrette. 9 full / 5 half / 2 side

BREWER'S SUGGESTED PAIRING: **ROD'S CREAM ALE**

WINEMAKER'S SUGGESTED PAIRING:

**FRIENDSHIP SCHOOL WHITE / FRIENDSHIP SCHOOL RED**

### CHICKEN RINDS

Golden fried chicken rinds served with your choice of sauce. Choose from our house hot sauce, red sauce or ranch. 9

BREWER'S SUGGESTED PAIRING: **ELUSIVE IPA**

WINEMAKER'S SUGGESTED PAIRING: **SEYVAL / MOSCATO**

### TROUT FRITTERS

A PHBC specialty! House-smoked and sustainably raised rainbow trout, whipped with potatoes and select seasonings. We hand dip, in Rod's Cream Ale beer batter, and deep fry to order. 9

BREWER'S SUGGESTED PAIRING: **ROD'S CREAM ALE**

WINEMAKER'S SUGGESTED PAIRING: **SEYVAL / CHARDONEL**

### FLATBREAD DIPPING DUO

We serve our flatbread with two delicious dips. The first is our take on bruschetta topped with a Balsamic drizzle. The second features artichoke hearts, red onion, green bell peppers, pimento, Kalamata olives, capers all tossed in our nut-free kale and basil pesto. 11

BREWER'S SUGGESTED PAIRING: **ELUSIVE IPA**

WINEMAKER'S SUGGESTED PAIRING: **VIGNOLES**

### HOME FRIES

Roasted, Italian seasoned red potatoes, diced and fried to order. 5

### SUPER SALAD

A mix of kale, Brussels sprouts, napa cabbage, red cabbage and radicchio, tossed in a creamy kale pesto and topped with crumbled blue cheese. 9 full / 5 half

BREWER'S SUGGESTED PAIRING: **HIDE AND SEEK HEFEWEIZEN**

WINEMAKER'S SUGGESTED PAIRING: **VIGNOLES**

### SEASONAL VEGETABLE

We serve the freshest local vegetables available roasted with our Italian blend of spices. Please ask your server for today's offerings. 8 full / 4.5 half

### SOUP DU JOUR

Ask your server for details about our delicious offerings of house-made soup.

5.5 cup / 6.5 bowl



# MAIN DISHES

All dishes are served with a house salad, rustic dinner roll and whipped butter unless suggested otherwise in description below. Substitute a side of gnocchi, soup du jour or seasonal vegetables for 2

## PAPPARDELLE PORK RAGU

Slow-simmered, house-made red sauce with Gem Stone Farm ground pork and Italian seasoning served over fresh pappardelle pasta. 13

BREWER'S SUGGESTED PAIRING: **ELUSIVE IPA**

WINEMAKER'S SUGGESTED PAIRING: **FRIENDSHIP SCHOOL RED**

## STUFFED RAVIOLI BURRATA

Jumbo ravioli filled with an Italian buffalo milk cheese made from mozzarella and cream. Seasoned with select Italian spices in an old-world-style white cream sauce. 16

BREWER'S SUGGESTED PAIRING: **REVELATION STOUT**

WINEMAKER'S SUGGESTED PAIRING: **THE FOLLY / DRY VIGNOLES**

## PORK CHOP & CRUNCHY ASIAN SALAD

A grilled herb and butter marinated 5 oz pork chop on a bed of warm Asian inspired cabbage blend. 15

BREWER'S SUGGESTED PAIRING: **FRISCO 1501**

WINEMAKER'S SUGGESTED PAIRING: **THE FOLLY**

## 8 OZ STRIP LOIN STEAK

21 day, dry-aged strip loin steak cooked to order topped with our house-made Revelation Stout red onion jam served with roasted seasonal veggies and home fries. 17

BREWER'S SUGGESTED PAIRING: **REVELATION STOUT**

WINEMAKER'S SUGGESTED PAIRING: **ESTATE NORTON / NORTON 42**

## ITALIAN ROASTED CHICKEN

A roasted hind quarter of chicken with Italian seasonings served over a bed of seasonal roasted vegetables, topped with our house vinaigrette. 15

BREWER'S SUGGESTED PAIRING: **ROD'S CREAM ALE**

WINEMAKER'S SUGGESTED PAIRING: **PIONEER WHITE / COUNTRY WHITE**

\*\*Consuming raw or undercooked meats may increase risk of foodborne illness.

# SWEETS

Ask your server for the ideal beer or wine pairing.

## BREAD PUDDING

A traditional bread-based dessert made with cream, butter and eggs. Our chefs love to incorporate St. James Winery fruit wines in this dessert. Ask your server which ones you can order today. 6.5

## FLATBREAD À LA MODE

Two scoops of mocha almond fudge ice cream surrounded by freshly baked cinnamon sugar flatbread with caramel drizzle. 7

# KIDS MENU

## CHICKEN TENDERS

White chicken breast breaded and fried to golden perfection. Served with a side of home fries. 2 pc 6 | 4 pc 9

## GRILLED CHEESE

A classic sandwich with sharp, white cheddar cheese served on Texas toast. Served with a side of home fries. 6.5

## PB & J

Made with creamy peanut butter and featuring St. James Winery Velvet Red Jelly served on Texas toast. Served with a side of home fries. 6

## PERSONAL PIZZA

Any choice of one-topping pizza made with our house pizza sauce and dough. Gluten conscious option available. 6.5

**PUBLICHOUSEBREWERY.COM**

# BRICK OVEN PIZZA

Pizza made with our fresh, in-house sauce and dough. Dough is made daily and we offer a gluten-conscious option.

## SUPREME

Tomato sauce, olive, red onions, bell peppers, mushrooms, pepperoni, Italian sausage, provolone. 15

BREWER'S SUGGESTED PAIRING: **ELUSIVE IPA**

WINEMAKER'S SUGGESTED PAIRING: **ESTATE NORTON / BLEND #43**

## MARGHERITA

Tomato sauce, fresh mozzarella, basil. 13

BREWER'S SUGGESTED PAIRING: **ROD'S CREAM ALE**

WINEMAKER'S SUGGESTED PAIRING: **FRIENDSHIP SCHOOL RED**

## THREE CHEESE

Tomato sauce, fresh mozzarella, Parmesan, provolone. 13

BREWER'S SUGGESTED PAIRING: **HIDE AND SEEK HEFEWEIZEN**

WINEMAKER'S SUGGESTED PAIRING: **CHARDONEL / PIONEER WHITE**

## OZARK FOREST MUSHROOM

Blend of locally grown and harvested mushrooms, Parmesan, arugula. 16.5

BREWER'S SUGGESTED PAIRING: **FRISCO 1501**

WINEMAKER'S SUGGESTED PAIRING: **ESTATE NORTON / CHARDONEL**

## PEPPERONI

Tomato sauce, pepperoni, provolone. 12

BREWER'S SUGGESTED PAIRING: **FRISCO 1501**

WINEMAKER'S SUGGESTED PAIRING: **PIONEER RED**

## VEGGIE

Tomato sauce, bell peppers, red onions, olives, green olives, provolone. 13

BREWER'S SUGGESTED PAIRING: **ROD'S CREAM ALE**

WINEMAKER'S SUGGESTED PAIRING: **VIGNOLES / DRY VIGNOLES**

## ITALIAN MEAT LOVERS

Pepperoni, Moon Dance Farm ground beef, Gemstone Farm Italian sausage, tomato sauce, provolone. 15

BREWER'S SUGGESTED PAIRING: **ELUSIVE IPA**

WINEMAKER'S SUGGESTED PAIRING: **PIONEER RED / CHAMBOURCIN**

# BURGERS

All burgers are locally sourced and are served with your choice of house salad or home fries. Substitute a side of gnocchi, soup du jour or seasonal vegetables for 2

## BLUE MOON BURGER

1/3 lb grass-fed beef patty from Moon Dance Farm. Cooked to order with house-made blue cheese spread, bacon crumbles, red onion, lettuce and house-made roasted garlic aioli. 14

BREWER'S SUGGESTED PAIRING: **ELUSIVE IPA**

WINEMAKER'S SUGGESTED PAIRING: **CYNTHIANA / CHARDONEL**

## PUB BURGER

1/3 lb grass-fed beef patty from Moon Dance Farm. Cooked to order with white cheddar, Revelation Stout onion jam, lettuce, shaved red onion and a house sauce. 14

BREWER'S SUGGESTED PAIRING: **REVELATION STOUT**

WINEMAKER'S SUGGESTED PAIRING: **CYNTHIANA**

## CLASSIC BURGER

1/3 lb grass-fed beef patty from Moon Dance Farm. Cooked to order with white cheddar, lettuce, onion, tomato, ketchup and mustard. 14

BREWER'S SUGGESTED PAIRING: **ROD'S CREAM ALE**

WINEMAKER'S SUGGESTED PAIRING: **PIONEER RED / FRIENDSHIP SCHOOL RED**

# SANDWICHES

Sandwiches are served with your choice of house salad or home fries.

Substitute a side of gnocchi, soup du jour or seasonal vegetables for 2

## STEAK SANDWICH

Sliced, dry-aged strip loin steak served on a toasted hoagie with sautéed onions and bell peppers and sharp cheddar cheese topped with a drizzle of our house-made roasted garlic aioli. 13

BREWER'S SUGGESTED PAIRING: **REVELATION STOUT**

WINEMAKER'S SUGGESTED PAIRING: **ESTATE NORTON**

## PORK CHOP SANDWICH

An Italian marinated pork chop either grilled or dredged in Italian bread crumbs and quick fried. Served on a toasted hoagie and topped with Italian slaw and house special sauce. 12

BREWER'S SUGGESTED PAIRING: **FRISCO 1501**

WINEMAKER'S SUGGESTED PAIRING: **CHAMBOURCIN / THE FOLLY**

## MARGHERITA CHICKEN SANDWICH

A grilled chicken breast or one dredged in Italian bread crumbs and quick fried. Topped with fresh mozzarella and basil with our house red sauce. 12

BREWER'S SUGGESTED PAIRING: **ROD'S CREAM ALE**

WINEMAKER'S SUGGESTED PAIRING: **TRAMINETTE / SPARKLING MOSCATO**



# BEER



Beers listed below are available year-round in both of our locations and in six-packs for enjoying at home.

**ABV** Alcohol By Volume is used to indicate the percentage of alcohol in the beverage.

**IBU** International Bitterness Unit describes the bitterness of the beer. The larger the number the more bitter the beer.

**SRM** Standard Reference Method is used to specify color of the beer. The larger the number the darker the beer.

CHECK OUT OUR TASTING SHEET FOR ALL OF OUR DRAFT SELECTIONS

## SAMPLER FLIGHT

SIX 4oz POURS SELECTED FROM THE YEAR-ROUND AND SEASONAL BEERS

NO MORE THAN ONE OF THE SAME KIND OF BEER ON A SAMPLER

### ROD'S CREAM ALE

While most styles of craft beer originated elsewhere in the world, Cream Ale was born right here in the United States. Its crisp, clean taste and wonderfully rich mouthfeel will satisfy your thirst for a classic American brew.

**ABV** 5.3% **IBU** 16 **SRM** 2.5

**HOPS** MAGNUM, HERBSRUCKER

**MALT** PILSEN, PALE ALE, FLAKED MAIZE

### HIDE & SEEK HEFEWEIZEN

This German-style wheat beer boasts a strong aroma of clove and banana. The flavor follows up with pleasant, mild sweetness from the malt and a light mouthfeel.

**ABV** 4.9% **IBU** 14 **SRM** 7

**HOPS** MAGNUM

**MALT** WHITE WHEAT, PILSEN, MUNICH

### FRISCO 1501 AMBER LAGER

This lightly fruity beer has a firm, grainy maltiness with toasty and caramel flavors. It showcases rustic, traditional American hop characteristics.

**ABV** 5.0% **IBU** 44 **SRM** 15

**HOPS** NORTHERN BREWER, CASCADE

**MALT** PALE ALE, CRYSTAL 60, CRYSTAL 120

### ELUSIVE IPA

After experimenting with a number of American hop varieties, we found a combination that showcases each hop's best attributes in this hoppy, yet smooth American IPA.

**ABV** 6.8% **IBU** 60 **SRM** 7

**HOPS** MILLENNIUM, CRYSTAL, FALCONER'S FLIGHT, AHTANUM, CENTENNIAL, CASCADE

**MALT** PALE ALE, MUNICH, VICTORY

### REVELATION STOUT

Lift a glass of this dry stout to your nose and breathe in the aroma of dark chocolate. Take a sip and feel the familiar warmth of roasted coffee that goes down smoothly. A lighter body than the average stout makes this a house favorite.

**ABV** 5.4% **IBU** 43 **SRM** 40

**HOPS** MILLENNIUM, MAGNUM

**MALT** PALE ALE, CRYSTAL, CHOCOLATE, ROASTED BARLEY

# WINE

ALL WINES ARE FROM ST. JAMES WINERY

## DRY RED WINE

	GLASS	BOTTLE
Pioneer Red	6	10.99
Cynthiana	6	10.99
Estate Norton	6	14.99

## SEMI-DRY RED WINE

Friendship School Red	4	8.99
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## DRY WHITE WINE

Pioneer White	6	10.99
Sauvignon Blanc	6	12.99
Chardonnay	6	17.99

## SEMI-DRY WHITE WINE

Friendship School White	4	8.99
Vignoles	6	14.99
Riesling	6	12.99
Moscato	6	12.99

## SWEET WINE

Velvet Red	4	7.99
Velvet White	4	7.99
Concord	4	7.99
Country Red	4	7.99
Country White	4	7.99
Blackberry	4	8.99
Blackberry Blueberry	4	8.99
Blueberry	4	8.99
Strawberry	4	8.99

## SPARKLING

Sparkling Moscato (sweet)	Bottle Only	17.99
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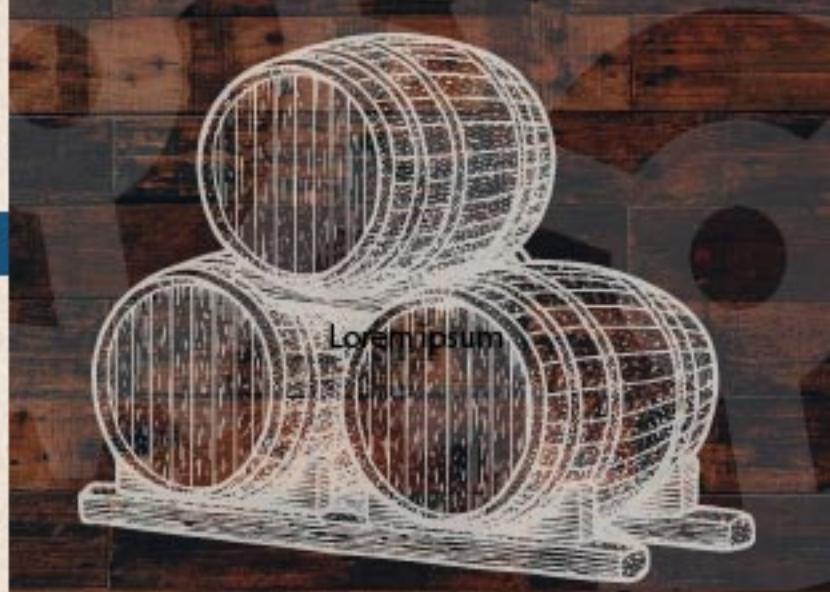
## SEASONAL

Ask your server about the current seasonal selection	5	10.99
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## ST. JAMES WINERY WINEMAKER SERIES

HANDCRAFTED IN SMALL BATCHES.

Dry Whites		
Traminette	6	15.99
Dry Vignoles	7	19.99
Seyval	7	19.99
The Folly	7	19.99
Dry Reds		
Chambourcin	8	24.99
Blend #43	8	24.99
Norton 42	8	29.99



# SPIRITS

## SCOTCH

Johnnie Walker Double Black	8
Macallan, 15 yr	15
Oban, 14 yr	13

## BOURBON

Basil Hayden's	7
Buffalo Trace	5
Bulleit Bourbon	7
Woodford Reserve	6
Woodford Double Oaked	9

## WHISKEY

Bulleit Rye	7
Jameson	6
Ozark Distillery Sweet Tea	5
Ozark Distillery Blackberry	5

## GIN

Pinckney Bend Gin	6
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## VODKA

Pinckney Bend Vodka	6
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ALL WINE AND SPIRITS PRICES INCLUDE TAX

\*18% GRATUITY ADDED TO GROUPS OF 10 OR MORE

ASK YOUR SERVER ABOUT:

- Wine Slushies
- Signature Cocktails
- McIntyre Ciders