

SHAREABLES

Fretboard Vlad Beer Cheese 11.95

fresh pretzel sticks, carrots, celery *V*

Spicy Pimiento Dip 9.75

fresh tortilla chips, house pimiento dip *V GF*

Tomato Basil Pizza 10.50

marinara, mozzarella, tomatoes, fresh basil, balsamic drizzle, garlic oil *V GFR*

BBQ Chicken Pizza 10.75

pulled chicken, house bbq sauce, mozzarella, red onion, cilantro, garlic oil *GFR*

Three Little Pigs Pizza 10.95

pepperoni, zesty sausage, bacon, marinara, red onion, banana peppers, garlic oil *GFR*

Loaded Hash Brown Squares 11.95

house-made hash brown squares, topped with beer cheese, bacon, scallions *VR GFR*

Buffalo Chicken Dip 9.95

pulled chicken, cheeses, Buffalo seasoning, blue cheese, diced celery, tortilla chips *GF*

Pork Carnitas Tostadas 11.95

slow-roasted carnitas, chipotle & avocado aiolis, roasted corn pico, cilantro *GF*

Sweet Chili Shrimp 12.95

flash-fried shrimp tossed in sweet & spicy aioli, scallions, fresh lime *GF*

GREENS

Clyborne Greens 8.00

mixed greens, bacon, tomatoes, red onion, white cheddar cheese, house sweet & sour vinaigrette *VR GF*

Knife & Fork Wedge 8.50

wedge of iceberg lettuce, house buttermilk herb dressing, bacon, tomato, blue cheese, scallions *VR GF*

SALAD ADDITIONS

chicken 8.00 beef tenderloin skewer* 10.00 salmon* 11.50 blackened shrimp 11.50

MAINS

Beef Tenderloin Tips* 25.50

filet tips sautéed with mushrooms & onions, red wine demi-glace, smashed potatoes, green beans *GF*

Fish & Chips 21.95

wild-caught haddock, house-made tartar sauce, fries, coleslaw *GF*

Crispy Fish Tacos 16.50

three flour tortillas, flash-fried whitefish, mango-pineapple pico, crema, lettuce, fries *GFR*

Pasta Alfredo 16.25

campanelle pasta, house alfredo sauce, charred tomatoes, fresh basil, parmesan
add chicken +8 or shrimp +11.5 GFR V

Southern Fried Chicken 18.95

flash-fried lightly breaded boneless skinless jumbo tenders, mac & cheese, house-made pickles
add Nashville hot +2 GFR

Meatloaf 19.95

house-made meatloaf, smashed potatoes, red wine demi-glace, green beans *GF*

Pub Burger* 12.95

potato bun, white American cheese, lettuce, tomato, onion, house-made pickles, signature sauce, fries or chips *add bacon +1.5 GFR*

Pimiento Burger* 14.95

pretzel bun, pimiento cheese, fried egg, lettuce, tomato, fries or chips *add bacon +1.5 GFR*

House Veggie Burger 13.95

mushroom & black bean burger, avocado aioli, onion, lettuce, tomato, fries or chips *GFR V*

Cajun Chicken Sandwich 14.50

potato bun, blackened chicken breast, Cajun remoulade, lettuce, tomato, fries or chips *GFR*

Chicken Salad Wrap 12.50

house-made chicken salad, lettuce, tomato, avocado aioli, fries or chips *add bacon +1.5*

Pulled Pork & Pretzel Bun 14.50

slow-cooked pork carnitas, house bbq sauce, white American cheese, coleslaw, house-made pickles, fries or chips *GFR*

SIDES

Crinkle Fries *V GF 4* | **House Chips** *V GF 4* | **Sweet Potato Fries** *V GF 5* | **Mac & Cheese** *V GFR 6*
Smashed Potatoes *V GF 5* | **Green Beans** *V GF 5* | **Hash Brown Squares** *V GF 6* | **Coleslaw** *V GF 4*

DESSERTS

Chocolate Brownie 8.00

house-made chocolate brownie, vanilla ice cream, chocolate sauce *V*

Donut Hole Sundae 8.00

fresh donut holes, Fugee Brown Ale caramel, vanilla ice cream *V GFR*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.*

Allergen Requests - please alert our staff immediately if anyone in your party has food allergies or concerns.

While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross-contamination could occur and we are unable to guarantee that any item is completely free of allergens.

V - vegetarian

VR - vegetarian by request

GF - gluten-free

GFR - gluten-free by request

gluten-free bun +3 or gluten-free flatbread +3

ON TAP

16oz. Pints - 6.5 DORA Cups +1
All beers above 7.3 ABV served as 10oz. Pours - 7.5
Tasting Flights, choose four 4oz. pours - 8.5 (*any 7.3 ABV or higher* +1)
32oz. Crowlers available (*no beers over 7.3 ABV*) - 12

VLAD

PILSNER ABV 5.3 IBU 17
clean, world-class pilsner

REBA

STRAWBERRY BLONDE ALE ABV 5.3 IBU 10
rosé, effervescent, refreshing

TREY

AMBER ALE ABV 5.7 IBU 19
medium body, rich amber color, subtle fruit & spice

BOOTSY

BREWSKI IPA ABV 7.0 IBU 21
American IPA brewed with Mosaic & Experimental hops

ISLAND STYLE

TROPICAL RED ALE ABV 5.0 IBU 10
Key lime-infused red ale

IMPROV

INDIA PALE ALE ABV 7.1 IBU 69
citrusy & floral (Mosaic & Citra hops)

SEASONAL SELECTIONS

PLEASE SEE THE SEASONAL LIST

unique limited-availability options

CRAFT COCKTAILS

TAHONA HOUSE MARGARITA 10.5

El Jimador tequila, fresh lime, lemon, and orange juices, organic agave

CLYBORNE PEACH OLD FASHIONED 13

Cooper's Craft bourbon infused with ginger peach tea, ginger syrup, peach purée, Luxardo cherry

"BIG BLUE" LEMONADE 11.5

Pinnacle Blueberry vodka, blueberry purée, fresh lemonade

RYE & GINGER 11.5

Bulleit Rye whiskey, ginger syrup, freshly squeezed lemon, Sprite

PUBLIC HOUSE COSMO 11.5

Absolut Citron vodka, Cointreau, fresh lime juice, cranberry

PINEAPPLE UPSIDE-DOWN CAKE 11.5

Pinnacle Cake vodka, Disaronno, pineapple juice, house-made grenadine, Luxardo cherry

WINE LIST

BY THE GLASS

Riesling, Chateau Ste. Michelle, *Columbia Valley, WA* 8 / 28

Pinot Grigio, Sartori, *delle Venezie, Italy* 8 / 28

Sauvignon Blanc, Chateau Souverain, *California* 8 / 28

Chardonnay, Wente Vineyards, *California* 9 / 32

Rosé, Campuget Tradition, *Costières de Nimes, France* 8 / 28

Pinot Noir, Storypoint, *California* 9 / 32

Merlot, H3, Columbia Crest, *Horse Heaven Hills, WA* 10.5 / 38

Cabernet Sauvignon, Louis Martini, *California* 10.5 / 38

Red Blend, Sangre de Toro, *Spain* 8.5 / 30

BY THE BOTTLE

SPARKLING

Chandon Brut, *California* 187ml 10

Lamberti Prosecco, *Italy* 187ml 10

RIESLING

Weingut Max Ferd. Richter, Estate, *Mosel, Germany* 28

PINOT GRIGIO

Santa Margherita, *Alto Adige, Italy* 36

SAUVIGNON BLANC

Villa Maria, *Marlborough, New Zealand* 34

CHARDONNAY

Chateau Ste. Michelle, Indian Wells, *Columbia Valley, WA* 44

Rombauer Vineyards, *Carneros* 47

WHITE BLEND

White Blend, Conundrum, *California* 26

PINOT NOIR

Domaine Drouhin, *Dundee Hills, Oregon* 55

Resplendent, Erath Vineyards, *Oregon* 40

MERLOT

Northstar, *Columbia Valley, WA* 45

CABERNET SAUVIGNON

Borne of Fire, *Columbia Valley, WA* 38

Caymus, *Napa Valley* 95

Quilt, *Napa Valley* 55

OTHER REDS/BLENDS

Malbec, Trivento Reserve, *Mendoza, Argentina* 30

Red Blend, Orin Swift, 8 Years in the Desert, *California* 62

Red Blend, Orin Swift, Abstract, *California* 58

Zinfandel, Mount Peak, Rattlesnake, *Sonoma* 55

HAPPY HOUR

MONDAY -FRIDAY 4pm - 6pm

ALL PINTS OF BEER \$1 OFF

ALL GLASS POURS OF WINE \$6

ALL PREMIUM WELL DRINKS \$5

Finlandia Vodka, Beefeater Gin, Bacardi Rum,
El Jimador Tequila, Jim Beam Bourbon



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HOSPITALITY

