



APPETIZERS

- BACK TO LIFE SEAFOOD COCKTAIL** 19
shrimp, mussels, crab, habañero-tomato salsa
avocado, cilantro
- CHICKEN WINGS** 18
crispy chicken wings, aji amarillo, herby ranch
- NACHOS** 18
melty cheese sauce, crispy tortilla chips, pico de gallo
pickled jalapeños, black beans, salsa seca, cilantro

- CHOPPED SALAD** 15
romaine lettuce, roasted corn, smoked bacon
cherry tomatoes, pumpkin seeds, hard boiled
eggs, apple cider dressing, queso fresco
- BROCCOLI CAESAR SALAD** 15
roasted broccoli, avocado, pepita picada
cotija cheese, caesar dressing, fresh herbs

MAINS

- SMOKED TURKEY CLUB** 18
Publican Quality Bread multigrain toast, smoked
turkey, salsa macha aioli, avocado, bibb lettuce, bacon
- AVOCADO TOAST** 17
Publican Quality Bread multigrain, smashed
avocado, radish, snap peas, tomato, sesame seeds
add poached egg +3
- BURNT ENDS HASH** 19
potatoes, brisket burnt ends, chipotle aioli
queso fresco, two fried eggs, scallions, Texas toast
- MUSHROOM-COLLARD MELT** 16
Publican Quality Bread rye, braised collard greens
roasted mushrooms, provolone cheese, cherry pepper
dressing

- SMASH MELT*** 19
Publican Quality Bread rye, 100% black angus beef
pepper jack cheese, crispy garlic fries, caramelized
onions, dill pickle chips
- BAJA FISH TACO PLATE** 23
beer battered tilapia, flour tortillas, chipotle
mayo, cabbage, red onion, cilantro
- BISCUITS AND GRAVY** 19
cheddar biscuits, lobster gravy, green onions
add poached egg +3
- CHICKEN FRIED CHICKEN** 20
buttermilk fried chicken, chorizo verde gravy
sweet peas, pearl onions

STEAK FRITES* | 46
aged ribeye steak, guajillo steak sauce, charred cebollas, crispy garlic fries

SIDES

- CRISPY GARLIC FRIES** 6
- ONION RINGS** 6
- AVOCADO** 6

- TEXAS TOAST** 6
- MULTIGRAIN TOAST** 6
- MAPLE BREAKFAST SAUSAGE** 6

**Consumer advisory: consumption of raw or undercooked foods such as meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.*

Please inform your server of any allergies or dietary restrictions you may have as items on the menu contain ingredients that are not listed.

SPECIALTY COCKTAILS

CANTARITO Lunazul Blanco tequila, lime, grapefruit, orange, Jarritos grapefruit	16
THE TEMPLE MARGARITA Lunazul Blanco tequila, orange curaçao, peach purée, lime, amarillo paste	16
MICHELADA Pacífico, Ancho Reyes liqueur, lime, Louisiana hot sauce	16
MEDINAH MARY choice of CH vodka, Lunazul tequila, Peleton mezcal, lime, house made bloody mary mix	16
BERRY LEMON DROP Grey Goose Le Citron vodka, Cointreau, blueberry, lemon	16
PURPLE HAZE pea flower infused Bacardi Silver rum, Mt. Gay rum, coconut rum, house amaro, banana, lemon	16
OLD FASHIONED Woodford Reserve bourbon, cherry liquor, orange & black walnut bitters	16
ESPRESSO MARTINI Tito's Handmade vodka, Café Borghetti, Baileys Irish Cream, espresso, vanilla	16

DRAFT BEER

REVOLUTION "ANTI-HERO" IPA - 6.7%	9
MODELO ESPECIAL - 4.4%	9
HALF ACRE "DAISY CUTTER" PALE ALE - 5.3%	9
BLUE MOON BELGIAN WHITE - 4.0%	9
SPITEFUL LAGER - 4.0%	9
HOPEWELL "FIRST" PILS - 5.1%	9

DOMESTIC

BUDWEISER - 5.0%	7
MILLER LITE - 4.7%	7
COORS LIGHT - 4.2%	7
MICHELOB ULTRA - 5.0%	7

IMPORT | CRAFT

CORONA EXTRA - 4.6%	9
PACIFICO LAGER - 4.4%	9
HEINEKEN - 5.0%	9
HEINEKEN SILVER - 4.2%	9
STELLA ARTOIS - 5.0%	9
SAM ADAMS SEASONAL	9
DOGFISH HEAD "60 MIN" IPA - 6.0%	9
MAPLEWOOD "PULASKI" PILS - 5.1%	9
HALF ACRE "BODEM" IPA - 6.7%	10

ALTERNATIVES

HIGH NOON - 6.0%	8
TRULY VODKA SELTZER - 5.0%	8
HEINEKEN 0.0 (NON-ALCOHOLIC)	8

WINE

SPARKLING

CANTINA CASTELNUOVO DEL GARDA *Prosecco Extra Dry*

REGION/COUNTRY

Italy

5oz • 9oz • BTL

9 • 16 • 41

WHITE

HEINZ EIFEL *Riesling Kabinett*

Germany

10 • 18 • 46

VIA ALPINA *Sauvignon Blanc*

Italy

11 • 20 • 51

FOSSIL POINT *Chardonnay*

California

11 • 20 • 51

ROSÉ

DOMAINE BARGEMONE *Coteaux d'Aix en Provence*

France

13 • 24 • 61

RED

JEFF CARREL *Pinot Noir en Coteaux*

France

12 • 22 • 56

BLOCK NINE "CAIDEN'S VINEYARDS" *Cabernet Sauvignon*

California

10 • 18 • 46

BODEGAS MITARTE *Rioja La Secreta*

California

12 • 22 • 56