

ROBERT IRVINE'S

SMALL PLATES & SHAREABLES

11AM TO 10PM

SOUP OF THE DAY 8

JUMBO SHRIMP COCKTAIL

spicy horseradish cocktail sauce, charred lemon 21

BAVARIAN PRETZEL

sin city cheese sauce, whole grain mustard, spiced pickles 18

CRISPY CHICKEN TENDERS

celery, carrot, ranch 18

2.4.6 WAGYU BEEF SLIDERS*

bacon, cheddar, pickles, PH sauce, crispy onions

13 / 24 / 32

JUMBO CHICKEN WINGS

orange & chili dry rub

classic buffalo

house barbecue

11 / half dozen 22 / dozen

SALADS

CAESAR SALAD

baby romaine, grated parmesan, toasted herb breadcrumbs, Caesar dressing 15

GARDEN SALAD

assorted greens, tomato, cucumber, onion, bell peppers, dried oregano, lemon vinaigrette 15

CHOPPED COBB SALAD

romaine, cherry tomatoes, cucumber, red onion, dried oregano, applewood smoked bacon, cheddar cheese, egg, avocado lime ranch dressing 18

SALAD ADD-ONS

6 oz grilled chicken 8

7 oz grilled salmon* 10

3 jumbo shrimp 12

HANDHELDS

ALL ITEMS SERVED WITH FRENCH FRIES

PUBLIC HOUSE BURGER*

brisket, short rib, chuck, angus blend, cheddar, PH sauce, lettuce, tomato, onion, pickles, griddled brioche bun 22

sin city fondue on top / +4 bacon / +2

HERB AND LEMON GRILLED CHICKEN BLT

applewood smoked bacon, Swiss cheese, citrus spiced mayonnaise, lettuce, tomato, onion, toasted sour dough 19

SIGNATURE BRISKET PASTRAMI

swiss, grain mustard, sauerkraut, pickle, griddled marble rye 19

SHAVED STEAK SANDWICH*

sin city cheese fondue, onions, peppers, toasted sub roll 19

LARGE PLATES

FISH & CHIPS*

beer battered cod, Kennebec fries, house slaw, malt vinegar 29

IRVINES WAY; with lemon curry mayonnaise, bacon, feta, green onion / +6

CURRY CHICKEN

basmati rice, potato, roasted broccolini, red bell peppers, onion 29

ST LOUIS RIBS

spiced dry-rub, house barbecue, fries, coleslaw 24 / half rack 46 / full rack

STEAK FRITES*

NY strip, black pepper au poivre & chimichurri 44

BLACKENED SALMON*

basmati rice, pan roasted broccolini, warm lemon vinaigrette 29

SIDES

SEA SALT KENNEBEC FRENCH FRIES 9

add curry mayonnaise & feta 12

add truffle & parmesan 12

TATER TOTS 9

LOADED: bacon, sin city fondue, sour cream, green onion 12

PAN ROASTED BROCCOLINI 12

GRILLED ASPARAGUS 12

CAESAR OR GARDEN SALAD 8

PASTA

TAGLIATELLE BEEF BOLOGNESE

ricotta, parmesan, baked egg, baby basil 24

BUCATINI WITH PESTO

parmesan, garlic, baby basil, pine nuts 19

ADD-ONS

3 grilled jumbo shrimp 12

chicken 8

MARA FORNI OVEN PIZZA

"MARGHERITA"

fresh mozzarella, tomato, pizza sauce, fresh basil 18

"PEPPERONI"

mozzarella, parmesan, pizza sauce 19

"WHITE"

mozzarella, parmesan, ricotta, banana peppers, garlic 18

TOPPINGS

MEATS: sausage, pepperoni, ham +4 / each

VEGGIES: roma tomatoes, mushrooms, onions, spinach, arugula, bell peppers +2 / each

EXTRA CHEESE +3

DESSERTS

MESSY SUNDAE

vanilla bean ice cream, caramel, chocolate, whip cream, candy toppings 13

CREME BRÛLÉE NY CHEESECAKE

caramel sauce, fresh berries 12



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

ROBERT IRVINE'S

SIGNATURE COCKTAILS

PAT'S MARGARITA

Patron Barrel Select Anejo Tequila, Cointreau, fresh lime, agave 16

THE ROBERT IRVINE

shot of chilled Patron Silver Tequila and a Stella Artois 17

PALOMA

Teramana Reposado Tequila, fresh lime, Fever Tree grapefruit soda 16

THE ARMY NAVY

Botanist Gin, fresh lemon, orgeat, orange bitters 16

SPICY PINEAPPLE MOJITO

Bacardi Pineapple, mint, fresh lime, Tajin rim 16

PUBLIC HOUSE OLD FASHIONED

Russell's Reserve bourbon, barrel aged bitters, orange, Filthy Cherry 16

ESPRESSO MARTINI

Tito's vodka, espresso liquor, Irish cream, fresh brewed espresso 16

NAVY GROG

Myer's Dark rum, Bacardi Anejo, Bacardi Superior, grapefruit, lime 16

WINES

SPARKLING

	GLASS	BOTTLE
La Marca Prosecco, Italy	11	44
Risata Moscato, Italy	12	48

WHITE

	GLASS	BOTTLE
Chardonnay, William Hill, California	11	44
Sauvignon Blanc, William Hill, California	11	44

RED

	GLASS	BOTTLE
Pinot Noir, Meiomi, California	14	56
Merlot, William Hill, California	11	44
Cabernet, William Hill, California	11	44

DRAFT BEERS

	STYLE	PRICE	ABV
Miller Lite	LAGER	8	4.2%
Coors Light	LAGER	8	4.2%
Bud Light	LAGER	8	4.2%
Samuel Adams Boston Lager	LAGER	9	5.0%
Samuel Adams Seasonal	LAGER	9	5.2%
Modelo Especial	LAGER	8	4.4%
Modelo Negra	DARK LAGER	8	5.4%
Michelob Ultra	LAGER	8	4.2%
Corona Premier	LAGER	8	4.0%
Heineken	PALE LAGER	9	5.0%
Blue Moon Belgian White	WITBIER	8	5.4%
Firestone 805	BLONDE ALE	9	3.8%
7Five Day Training	IPA	9	6.5%
Lagunitas	IPA	9	6.2%
Goose Island	IPA	9	5.9%
Slightly Mighty	IPA	9	4.0%
Hazy Little Thing	IPA	9	6.7%
Stone Tangerine Express	HAZY IPA	9	6.7%
Sierra Nevada Seasonal	PILSNER	9	5.0%
Stella Artois	PILSNER	9	5.0%
Pilsner Urquell	PILSNER	10	4.4%
Guinness	STOUT	9	4.2%
Dragon's Milk Stout	STOUT	13	11.0%
Angry Orchard Cider	CIDER	8	6.0%
Pacifico	PILSNER-STYLE LAGER	8	4.4%
Leinenkugel's Shandy	WEISS BEER	9	4.2%
Crafthaus Silver State Blonde	BLONDE ALE	9	4.8%
Tenaya Creek Brown Ale	BROWN ALE	9	5.2%
Able Baker El Pato Loco	LAGER	7	4.5%
Paulaner Hefe-weizen	WEISS BEER	9	5.5%
Wasatch Belgian White Ale	WITBIER	8	4.8%
BrewDog Elvis Juice	IPA	9	6.5%

BOTTLES & CANS

	STYLE	PRICE	ABV
Budweiser	LAGER	8	5.0%
Bud Light	LAGER	8	4.2%
Coors Light	LAGER	8	4.2%
Miller Lite	LAGER	8	4.2%
Michelob Ultra	LAGER	8	4.2%
Corona Extra	ADJUNCT LAGER	9	4.2%
Heineken	PALE LAGER	9	4.2%
Stella Artois	PILSNER	9	5.0%
Blue Moon Belgian White	WITBIER	8	5.0%
Truly Wild Berry	HARD SELTZER	9	5.4%
Heineken	NON-ALCOHOLIC	9	0%