

THE GENERAL PUBLIC



STARTERS

CHICKEN MEATBALLS

choice of
Buffalo & Blue Cheese
Korean Barbeque
Chicken Parmesan
\$10.95
*choose all 3 for \$28

GIANT PRETZEL

with house mustard & Texas fondue
\$13.95

CRISPY EMPANADAS

beef picadillo & jalapeño ranch
\$9.95

SPINACH ARTICHOKE DIP

cream cheese, parmesan, spinach, artichokes
\$13.95

BACON WRAPPED SHRIMP

stuffed with peppers & cheese, jalapeño ranch
\$12.95

KUNG PAO LETTUCE WRAPS

kung pao chicken, crushed peanuts, Asian glaze
\$11.95

STUFFED MUSHROOMS

green chile cream, garlic-parmesan crumble
\$9.95

CRAB HUSHPUPPIES

lump crab, cornmeal, jalapeño, maple butter
\$14.95

THE DAILY TOTS

chef's creation of our crispy tater tots with daily toppings
\$9.95

HONEY FRIED CHICKEN

wings with hot honey
\$11.95

MEAT & CHEESE BOARD

artisan meats, local cheeses, other goodies
\$14.95

SALADS

CAESAR SALAD

chopped romaine, Caesar dressing, garlic-parmesan crumble
add chicken +\$4, salmon* +\$5, shrimp +\$6
\$11.95

SHRIMP & AVOCADO SALAD

spring mix, tomatoes, red radish, cilantro, fresh horseradish,
honey-lime vinaigrette
\$17.95

TGP SALAD

green cabbage, kale, jicama, spicy peanuts, fruit chutney, green apple
& Asian spice vinaigrette
add chicken +\$4, salmon* +\$5, shrimp +\$6
\$14.95

HARVEST BOWL

arugula, crispy brussels sprouts, roasted parmesan cauliflower, avocado,
red grapes, toasted almonds, pickled red onions, golden goddess vinaigrette
add chicken +\$4, salmon* +\$5, shrimp +\$6
\$16.95

\$12 LUNCH

Monday – Friday | Open – 3pm

HARVEST BOWL

add chicken +\$4, salmon* +\$5, shrimp +\$6

TGP SALAD

add chicken +\$4, salmon* +\$5, shrimp +\$6

CHICKEN CAESAR SALAD

choose salmon* +\$2.50, shrimp +\$3.50

FISH & CHIPS

BACON BURGER*

add fried egg +\$2

CHICKEN APPLE CLUB

GREEN CHILE GRILLED CHEESE

add chicken +\$4

PORK BELLY BANH MI



HOUSE SPECIALTIES

FISH & CHIPS

bicky sauce, malt vinegar
\$19.95

HALF CHICKEN & FRITES

perfectly brined and roasted, butter, hand-cut fries, bacon aioli
*until we run out
\$21.95

SHRIMP & "GRITS"

grilled rosemary shrimp, cauliflower "grits," green chile cream
add fried egg +\$2
\$17.95

SEARED SALMON*

sesame seared, avocado, Asian slaw, Thai vinaigrette
\$20.45

BEEF TENDERLOIN

blue cheese-horseradish butter, sweet bourbon sauce, yucca fries
\$25.45

SANDWICHES

served with hand-cut fries

BACON BURGER*

challah bun, bacon aioli, ketchup, lettuce, tomato, cheddar
add fried egg +\$2
\$16.95

CHICKEN APPLE CLUB

sourdough, mayo, lettuce, tomato, avocado, green apple, bacon
\$15.45

GREEN CHILE GRILLED CHEESE

jalapeño-cheddar bread, muenster & American cheeses, green chile gravy
add chicken +\$4
\$12.95

RIBEYE STEAK SANDWICH

shaved ribeye, spring mix, balsamic onions, herbed mayo, pretzel hoagie
\$16.95

PORK BELLY BANH MI

Asian slaw, pickled red onions, fresh jalapeños, sriracha aioli
\$16.95

SIDES

OVEN-ROASTED CAULIFLOWER

fresh thyme, butter, parmesan cheese
\$8.95

CRISPY BRUSSELS SPROUTS

with bacon jam
\$8.95

YUCCA FRIES

blue cheese-horseradish butter
\$7.95

TATER TOTS

with ketchup
\$5.95

GREEN SALAD

spring mix, fresh veggies, honey-lime vinaigrette
\$6.45

DESSERT

DESSERT JAR TRIO

lemon mousse & blueberry compote
white chocolate luxardo cheesecake
brownie crunch parfait
\$10.95 | single jar \$4.95

BRUNCH

Saturday & Sunday | Open – 3pm

THREE EGG OMELET SANDWICH

bacon, melted cheddar, wild arugula, tomato, mayo
\$13.95

SHAKSHUKA*

crushed tomato, toasted cumin, smoked paprika, soft poached eggs,
buttered baguette
add bacon +\$3
\$13.95

CINNAMON FRENCH TOAST

fresh berries, whipped cream
carnival style +\$2
\$13.95

\$1 mimosas available during brunch



THE GENERAL PUBLIC

COCKTAILS

AGAVE

HOUSE MARGARITA
100% blue agave tequila, Jalisco 1562, fresh lime juice

SPICY RANCH WATER
El Jimador Blanco, jalapeño, fresh lime juice, tajín, Q Club Soda

HIBISCUS RANCH WATER
Mi Campo, hibiscus-mint tea, Q Club Soda

CLASSIC RANCH WATER
Maestro Dobel Diamante, fresh lime, Q Club Soda

PASSION FRUIT SOUR
Ojo de Tigre Mezcal, passion fruit, Chamoy, rosemary

TOP SHELF MARGARITA
LALO Blanco, Cointreau, Tres Agaves agave nectar, fresh lime juice

SPICY STRAWBERRY MARG
Casamigos Blanco, jalapeño, strawberry, fresh lime juice, bitters

VODKA & MORE

TROPICAL SPRITZ
Aperol, mango, pineapple, bubbles, Q Club Soda

PINK LADY
Tito's Handmade Vodka, Jalisco 1562, dragon fruit syrup, fresh lime juice

ESPRESSO MARTINI
Ketel One, Licor 43, house-made cold brew, simple syrup

TEXICAN CANDY
Enchanted Rock Vodka, watermelon, fresh lime juice

TIKI PUNCH
Flor de Cana Rum, pineapple, chicha morada

MULE
Hanson Vodka, fresh lime juice, Fever Tree Ginger Beer

LEMON DROP MARTINI
Zephyr Gin, Italicus Bergamot, fresh lemon juice, simple syrup

WHISKEY

SPICY GOLD RUSH
Knob Creek Rye, fresh lemon juice, hot honey

LYNCHBURG SOUR
Jack Daniel's, thyme simple syrup, orange liqueur, fresh lemon juice

BOURBON OLD FASHIONED
Woodford Reserve, demerara, orange bitters
**make it a smoke show \$2*

PEACH TEA
Yellow Rose Harris County Bourbon, iced tea, peach puree, fresh lemon juice

PEAR TOKI
Suntory Toki Whiskey, spiced pear liqueur, demerara, fresh lime juice, Fever Tree Ginger Beer

BARKEEP'S WHIMSY
Let the barkeep decide your fancy

WHISKEYS

[2oz POUR]

SINGLE MALT

Glenlivet (12 year)
Bushmills (10 year)
Highland Park Magnus
Glenfiddich (15 year)
Balcones Single Malt
Macallan Double Cask (12 year)

RYE

Yellow Rose Rye
Bulleit Rye
Whistlepig Rye
Knob Creek Rye

BOURBON

Knob Creek
Maker's 46
Bulleit
Basil Hayden
Maker's Mark
Woodford Reserve
Highwest American
Yellow Rose Harris County Bourbon

WHISKEY BLENDS

Rebecca Creek
Gentleman Jack
Jim Beam
Jack Daniel's
Old Forester
Pendleton Whisky
Texas Ranger
Bushmills White Label

SCOTCH BLENDS

Johnnie Walker Black



BEERS • WINES • MOCKTAILS

DRAFT BEERS

Alstadt Hefeweizen
Bud Light
Deep Ellum Dallas Blonde
Dos Equis
Karchach Love Street Kölsch
Michelob Ultra
Real Ale Firemans #4
Saint Arnold Banger Hazy IPA
Shiner Bock
Shiner Tex Hex IPA



AVAILABLE AT HAPPY HOURLY
3PM — 6PM

JOIN US EVERY DAY
FOR A TOAST AT SUNDOWN



@thegenpublic

--- THANK YOU FOR JOINING US. * KYLE & JOSH ---

CANS

Alstadt Kölsch
Angry Orchard
Bud Light
Budweiser
Corona Extra
Heineken 0.0 *Non-Alcoholic
Karchach Hopadillo
Michelob Ultra
Modelo Especial
Pacifico
Shiner Blonde
Shiner Bock
Stella Artois
Truly Sparkling Seltzer

MOCKTAILS

DESERT PEAR SPRITZ
prickly pear syrup, fresh lime, club soda

HIBISCUS MOCKARITA
lime sour, hibiscus syrup



WINE

SPARKLING

Mas Fi Cava, Spain
\$9.45 | \$29.45

PINOT GRIGIO *Organic

Tiamo, Italy
\$9.45 | \$29.45

SAUVIGNON BLANC

Joel Gott, California
\$9.45 | \$34.45

CHARDONNAY

Sea Glass, California
\$10.45 | \$39.45

ROSÉ

Le Charmel, France
\$10.45 | \$34.45

PINOT NOIR

MacMurray Ranch, California
\$11.45 | \$39.45

MALBEC

Santa Julia, Argentina
\$9.45 | \$29.45

CABERNET SAUVIGNON

Joel Gott, California
\$12.45 | \$39.45