

THE  
GENERAL PUBLIC



STARTERS  
CHICKEN MEATBALLS

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

TUNA NACHOS\*  
raw tuna loin, avocado, crispy wontons, veggie slaw \$14.95

GOCHUJANG GREEN BEANS  
flame-charred hericot verts, gochujang sauce,  
crushed almonds \$9.95

GIANT PRETZEL  
with house mustard & Texas fondue \$14.95

CRISPY EMPANADAS  
beef picadillo & jalapeño ranch \$9.95

SPINACH ARTICHOKE DIP  
cream cheese, parmesan, spinach, artichokes \$14.45

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 \$10.45

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  
CHICKEN CAESAR SALAD  
chopped romaine, Caesar dressing, garlic-parmesan crumble \$15.95  
choose salmon\* +\$1, shrimp +\$2, tuna\* +\$3

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

TUNA NIÇOISE\*  
pepper-cruste rare tuna, spring mix, Kalamata olives, grape  
tomatoes, French green beans, boiled egg, petite gold potatoes,  
red onion, honey-caper vinaigrette \$21.95

\$12 LUNCH  
Monday – Friday | Open – 3pm

HARVEST BOWL  
add chicken +\$4, salmon\* +\$5, shrimp +\$6, tuna\* +\$7

CHICKEN CAESAR SALAD  
choose salmon\* +\$2.50, shrimp +\$3.50

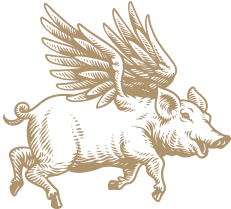
FISH & CHIPS

BACON BURGER\*  
add fried egg +\$2

CHICKEN APPLE CLUB

GREEN CHILE GRILLED CHEESE  
add chicken +\$4

PORK BELLY BANH MI



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

HOUSE SPECIALTIES  
FISH & CHIPS

bicky sauce, malt vinegar \$19.95

HALF-CHICKEN & FRITES  
perfectly brined and roasted, butter, hand-cut fries, bacon aioli  
\$21.95  
– until we run out

HARVEST BOWL  
arugula, crispy Brussels sprouts, French green beans,  
avocado, red grapes, toasted almonds, pickled red onions,  
golden goddess vinaigrette \$16.95  
add chicken +\$4, salmon\* +\$5, shrimp +\$6, tuna\* +\$7

STEAK & POTATOES\*  
coffee-chile crusted flank steak, lemon-butter potatoes \$21.95

SEARED SALMON\*  
sesame seared, avocado, Asian slaw, Thai vinaigrette \$20.45

SANDWICHES  
served with hand-cut fries  
BACON BURGER\*  
challah bun, bacon aioli, ketchup, lettuce, tomato, cheddar \$16.95  
add fried egg +\$2

CHICKEN APPLE CLUB  
sourdough, mayo, lettuce, tomato, avocado, green apple, bacon \$15.95

GREEN CHILE GRILLED CHEESE  
jalapeño-cheddar bread, Muenster & American cheeses,  
green chile gravy \$13.95  
add chicken +\$4

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  
CRISPY BRUSSELS SPROUTS  
with bacon jam \$8.95

LEMON-BUTTER POTATOES  
with scallions \$6.95

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 cherry cheesecake  
brownie crunch parfait  
\$10.95 | single jar \$4.95

BRUNCH  
Saturday & Sunday | Open – 3pm

BACON-CHEDDAR PANCAKES\*  
maple butter, sunny side up egg, fresh fruit \$11.95

THREE EGG OMELET SANDWICH  
bacon, melted cheddar, wild arugula, tomato, mayo \$13.95

SHRIMP & CRAB TOSTADA\*  
avocado, romaine lettuce, red radish, scallion sauce,  
sunny side up egg \$15.95

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

CINNAMON FRENCH TOAST  
fresh berries, whipped cream \$13.95  
carnival style +\$2  
\$1 mimosas available during brunch



THE  
GENERAL PUBLIC

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

Montelobos Mezcal, fresh lime, 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

COCKTAILS  
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, Q Ginger Beer

 LEMON DROP MARTINI

Zephyr Gin, Italicus Bergamot, fresh lemon juice, simple syrup

WHISKEY

 SPICY GOLD RUSH

Maker's Mark, fresh lemon juice, hot honey

 LYNCHBURG SOUR

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

BOURBON OLD FASHIONED

Woodford Reserve, demerara, orange bitters  
— *make it a smoke show*

YUZU WHISKEY SOUR

Suntory Toki Whiskey, St-Germain, yuzu purée, grapefruit and lemon juices

PEACH TEA

Yellow Rose Harris County Bourbon, iced tea, peach purée, fresh lemon juice

TEXAS OLD FASHIONED

Still Austin Bourbon, Ancho Reyes Verde, hot honey, bitters, smoked salt rim

BARKEEP'S WHIMSY

Let the barkeep decide your fancy



WHISKEYS  
[ 2oz POUR ]

BOURBON

Knob Creek  
Maker's 46  
Bulleit  
Basil Hayden  
Maker's Mark  
Woodford Reserve  
High West American  
Yellow Rose Harris County  
Still Austin  
Jim Beam

WHISKEY BLENDS

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

SCOTCH BLENDS

Johnnie Walker Black

BEERS • WINES • ZERO-PROOF

 DRAFT BEERS

Altstadt 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 TexHex IPA



 AVAILABLE AT HAPPY HOURLY  
3PM — 6PM

JOIN US EVERY DAY  
FOR A TOAST AT SUNDOWN



@thegenpublic

CANS

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

ZERO-PROOF  
SPRING BERRY FIZZ

Q Club Soda, natural blueberry and strawberry essence, fresh lemon juice

GINGER YUZU SPRITZ

yuzu purée, fresh lemon juice, Q Ginger Beer

TART SHIRLEY BOBA

Shirley Temple, popping boba

 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 | \$29.45

CHARDONNAY

Sea Glass, California  
\$10.45 | \$34.45

ROSÉ

Le Charmel, France  
\$10.45 | \$34.45

PINOT NOIR

MacMurray Ranch, California  
\$11.45 | \$39.45

MALBEC

Zuccardi, Argentina  
\$9.45 | \$29.45

CABERNET SAUVIGNON

Joel Gott, California  
\$12.45 | \$39.45