

THE GENERAL PUBLIC



STARTERS

CHICKEN MEATBALLS

choice of
Buffalo & Blue Cheese
Korean Barbecue
Chicken Parmesan
\$11.95
choose all 3 for \$30

CRISPY EMPANADAS

beef picadillo & jalapeño ranch \$12.95

SPINACH ARTICHOKE DIP

cream cheese, parmesan, spinach, artichokes \$14.45

BACON-WRAPPED SHRIMP

stuffed with peppers & cheese, jalapeño ranch \$14.95

STUFFED MUSHROOMS

green chile cream, garlic-parmesan crumble \$10.95

CRISPY BRUSSELS SPROUTS

with bacon jam \$8.95

CRAB HUSHPUPIES

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

MEAT & CHEESE BOARD

artisan meats, local cheeses, other goodies \$14.95

SALADS

FRIED CHICKEN SALAD

spring mix, romaine, bacon, grape tomato, cheddar cheese,
jalapeño ranch \$16.95

CHICKEN CAESAR SALAD

chopped romaine, Caesar dressing, garlic-parmesan crumble \$15.95
choose salmon* +\$1, shrimp +\$2, steak* +\$4

STEAK & BLUE CHEESE SALAD*

romaine lettuce, bacon, red onion, grape tomato,
blue cheese dressing \$17.95

SHRIMP & AVOCADO SALAD

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

HOUSE SALAD

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

\$12 LUNCH

Monday – Friday | Open – 3pm

SHRIMP & AVOCADO SALAD

CHICKEN CAESAR SALAD

choose salmon* +\$2.50, shrimp +\$3.50, steak* +\$4.50

FISH & CHIPS

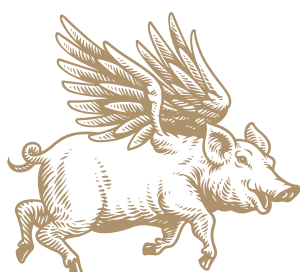
CRISPY CHICKEN SANDWICH

SMASH BURGER*

add fried egg +\$2

CHICKEN TENDERS

CHICKEN APPLE CLUB



HOUSE SPECIALTIES

FISH & CHIPS

bicky sauce, malt vinegar, hand-cut fries \$19.95

ROSEMARY SALMON*

herb butter, roasted potatoes \$21.95
choose crispy brussels sprouts +\$2

CHICKEN TENDERS

hand-cut fries, jalapeño ranch, ketchup \$16.95

CHICKEN APPLE CLUB

sourdough, mayo, lettuce, tomato, avocado, green apple, bacon,
hand-cut fries \$16.95

FRESH FISH SANDWICH

crispy cod, bicky sauce, Napa slaw, butter flake bun,
hand-cut fries \$17.95

SMASH BURGER*

double meat, double cheese, TGP sauce, hand-cut fries \$14.95
add fried egg +\$2

STEAK SANDWICH*

shaved flank steak, house dijonaise, provolone cheese, caramelized
onions, crispy baguette, hand-cut fries \$18.95

CRISPY CHICKEN SANDWICH

fried chicken breast, chicken spice, mayo, Napa slaw, sweet
horseradish pickles, hand-cut fries \$16.95

*make it extra hot

DESSERT

FRESH BAKED COOKIES

\$5.95



BRUNCH

Saturday & Sunday | Open – 3pm

AVOCADO TOAST*

crunchy baguette, everything seasoning,
two eggs sunny side up \$13.95

BACON-CHEDDAR PANCAKES*

maple butter, sunny side up egg, fresh fruit \$14.95

THREE EGG OMELET SANDWICH

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

LEMON RICOTTA PANCAKES

blueberry compote, sweet ricotta \$14.95

VEGGIE OMELET

three eggs, cheddar cheese, avocado, tarragon, red bell pepper,
grape tomato, mushrooms \$14.95

BREAKFAST SKILLET

eggs, bacon, potatoes, cheddar cheese, toasted baguette \$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

COCKTAILS

AGAVE

HOUSE MARGARITA

Jose Cuervo Tradicional, 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

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]

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
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

Crawford Bock
Dos Equis
Eight Elite Light Lager
Eureka Heights Buckle Bunny Cream Ale
Karchach Hopadillo Hazy
Karchach Love Street Kölsch
Lone Pint Yellow Rose
Michelob Ultra
Modelo Especial
Saint Arnold Amber Ale



AVAILABLE AT HAPPY HOURLY
3PM — 6PM

JOIN US EVERY DAY
FOR A TOAST AT SUNDOWN



@thegenpublic

THANK YOU FOR JOINING US. * KYLE & JOSH

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