

# 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 HUSHPUPPIES

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