

THE
GENERAL PUBLIC



STARTERS

CHICKEN MEATBALLS

choice of
Buffalo & Blue Cheese
Korean Barbecue
Chicken Parmesan
\$12.95
choose all 3 for \$30

HOUSE-MADE HUMMUS

assorted veggies, crispy rosemary-sea salt lavash \$11.95

CRISPY EMPANADAS

beef picadillo & jalapeño ranch \$13.95

SPINACH ARTICHOKE DIP

cream cheese, parmesan, spinach, artichokes \$15.95

BACON-WRAPPED SHRIMP

stuffed with peppers & cheese, jalapeño ranch \$15.95

STUFFED MUSHROOMS

green chile cream, garlic-parmesan crumble \$11.95

CRISPY BRUSSELS SPROUTS

with bacon jam \$10.95

CRAB HUSHPUPIES

lump crab, cornmeal, jalapeño, maple butter \$15.95

SALADS

FRIED CHICKEN SALAD

spring mix, romaine, bacon, grape tomato, cheddar cheese,
jalapeño ranch \$17.95

CHICKEN CAESAR SALAD

chopped romaine, Caesar dressing, garlic-parmesan crumble \$16.95
choose salmon* +\$1, shrimp +\$2, steak* +\$4

HARVEST BOWL

roasted brussels sprouts, potatoes and mushrooms, cannellini bean
salad, spring mix \$12.95
choose chicken +\$4, salmon* +\$5, shrimp +\$6, steak* +\$8

STEAK & BLUE CHEESE SALAD*

romaine lettuce, bacon, red onion, grape tomato,
blue cheese dressing \$18.95

SHRIMP & AVOCADO SALAD

spring mix, tomato, red radish, cilantro, fresh horseradish,
honey-lime vinaigrette \$18.95

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* +\$1, shrimp +\$2, steak* +\$4

HARVEST BOWL

choose chicken +\$4, salmon* +\$5, shrimp +\$6, steak* +\$8

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 \$21.95

ROSEMARY SALMON*

herb butter, roasted potatoes \$22.95
choose crispy brussels sprouts +\$2

CHICKEN TENDERS

hand-cut fries, jalapeño ranch, ketchup \$17.95

CHICKEN APPLE CLUB

sourdough, mayo, lettuce, tomato, avocado, green apple, bacon,
hand-cut fries \$17.95

FRESH FISH SANDWICH

crispy cod, bicky sauce, Napa slaw, butter flake bun,
hand-cut fries \$18.95

SMASH BURGER*

double meat, double cheese, TGP sauce, hand-cut fries \$16.95
add fried egg +\$2

STEAK SANDWICH*

shaved flank steak, house dijonnaise, provolone cheese, caramelized
onions, crispy baguette, hand-cut fries \$19.95

CRISPY CHICKEN SANDWICH

fried chicken breast, chicken spice, mayo, Napa slaw, sweet
horseradish pickles, hand-cut fries \$17.95
*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 \$14.95

BACON-CHEDDAR PANCAKES*

maple butter, sunny side up egg, fresh fruit \$15.95

THREE EGG OMELET SANDWICH

bacon, melted cheddar, spring mix, tomato, mayo \$15.95

LEMON RICOTTA PANCAKES

blueberry compote, sweet ricotta \$15.95

VEGGIE OMELET

three eggs, cheddar cheese, avocado, tarragon, red bell pepper,
grape tomato, mushrooms \$15.95

BREAKFAST SKILLET

eggs, bacon, potatoes, cheddar cheese, toasted baguette \$16.95

SHAKSHUKA*

crushed tomato, toasted cumin, smoked paprika, soft poached eggs,
buttered baguette \$15.95
add bacon +\$3

CINNAMON FRENCH TOAST

fresh berries, whipped cream \$14.95
carnival style +\$2

\$1 mimosas available during brunch

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

THE
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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

**make it zero proof with Ritual agave alternative*

HIBISCUS RANCH WATER

Mi Campo, hibiscus-mint tea, Q Club Soda

CLASSIC RANCH WATER

Maestro Dobel Diamante, fresh lime,
Q Club Soda

DESERT SUNSET

Dos Hombres Mezcal, green chile liqueur,
Hellfire bitters, fresh lemon juice, carrot juice,
Tres Agaves agave nectar

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

 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

 BLOOD ORANGE BONDED

Jack Daniel's Bonded Tennessee Whiskey, blood orange
puree, fresh lemon juice

PASSION FRUIT WHISKEY SPRITZ

Jim Beam Black, El Cantinero Amazonian Passion Fruit,
fresh lemon juice, fresh mint

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

 TEXAS OLD FASHIONED

Still Austin Bourbon, green chile liqueur,
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

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 HOUR
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
TOMMY'S MARGARITA

Ritual Zero Proof agave alternative, fresh lime
juice, Tres Agaves organic agave nectar

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 Charnel, 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