

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 **V**

CRISPY EMPANADAS

beef picadillo & jalapeño ranch \$13.95

SPINACH ARTICHOKE DIP

cream cheese, parmesan, spinach, artichokes \$15.95 **V**

BACON-WRAPPED SHRIMP

stuffed with peppers & cheese, jalapeño ranch \$15.95 **GF**

STUFFED MUSHROOMS

green chile cream, garlic-parmesan crumble \$11.95 **V**

CRISPY BRUSSELS SPROUTS

with bacon jam \$10.95

CRAB HUSHPUPPIES

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 **V**
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 **GF**

SHRIMP & AVOCADO SALAD

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

HOUSE SALAD

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

\$12 LUNCH

Monday – Friday | Open – 3pm

SHRIMP & AVOCADO SALAD **GF**

CHICKEN CAESAR SALAD

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

HARVEST BOWL **V**

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 **GF**
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 **V**



BRUNCH

Saturday & Sunday | Open – 3pm

AVOCADO TOAST*

crunchy baguette, everything seasoning,
two eggs sunny side up \$14.95 **V**

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 **V**

VEGGIE OMELET

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

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 **V**
add bacon +\$3

CINNAMON FRENCH TOAST

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

\$1 mimosas available during brunch

THE
GENERAL PUBLIC

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

PASSION FRUIT SOUR
Dos Hombres Mezcal, Amazonian 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

 **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

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 HOUR**

**JOIN US 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 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