

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 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 spicy

SIDES

CANNELLINI BEAN SALAD

fresh herbs and veggies \$4.95

ROASTED POTATOES

herb butter \$6.95

HOUSE SALAD

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

HAND-CUT FRIES

bacon mayo and ketchup \$8.95

DESSERT

FRESH BAKED COOKIES

\$5.95

\$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

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



THE GENERAL PUBLIC

COCKTAILS

HOUSE MARGARITA

Peligroso Blanco, Jalisco 1562, fresh lime juice

WATERMELON SPRITZ

LALO Blanco, watermelon puree, fresh lime juice, Q Club Soda, fresh mint

PASSION FRUIT SOUR

Dos Hombres Mezcal, El Cantinero Amazonian Passion Fruit, chamoy, rosemary

PINK LADY

Tito's Handmade Vodka, Jalisco 1562, dragon fruit syrup, fresh lime juice

ESPRESSO MARTINI

Ketel One, house-made cold brew, Mr. Black Coffee Liqueur, simple syrup

DIRTY MARTINI

choice of Zephyr Black or Tito's with Trincheri Dry Vermouth, olive juice, blue cheese stuffed olives

MAI TAI

Flor de Caña Rum 12 yr., Knob Creek Rye, five spice syrup, bitters, fresh lime juice

NEGRONI

Zephyr Black, Campari, Trincheri Sweet Vermouth, orange oil

GIN & TONIC

Still Austin American Gin, Q Tonic, fresh lemon juice

TIKI PUNCH

Flor de Caña Rum, pineapple, chicha morada

MULE

Western Son Vodka, fresh lime, Q Ginger Beer

LEMON DROP MARTINI

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

BOURBON OLD FASHIONED

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

PAPER PLANE

Maker's Mark, Amaro Nonino, Aperol, fresh lemon juice

BARKEEP'S WHIMSY

Let the barkeep decide your fancy

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



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

Gentleman Jack
Jack Daniel's
Old Forester
Crown Royal
Texas Ranger
Bushmills White Label
Suntory Toki

SCOTCH BLENDS

Johnnie Walker Black

BEERS & WINES

DRAFT BEERS

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



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
Karch Hopadillo
Michelob Ultra
Michelob Ultra Zero *Non-Alcoholic*
Modelo Especial
Pacífico
Shiner Bock
Stella Artois
Sun Cruiser
Truly Seltzer

SPARKLING

Mas Fi Cava, Spain
\$9.45 | \$29.45

PINOT GRIGIO

Ponte Vecchio, 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

Urlar, New Zealand
\$12.45 | \$44.45

MALBEC

Zuccardi, Argentina
\$9.45 | \$29.45

CABERNET SAUVIGNON

Joel Gott, California
\$12.45 | \$39.45

SANCERRE

Sager & Verdier, France
\$74.95

BRUT ROSÉ

Mumm Napa, California
\$49.95

BAROLO

Covalli, Italy
\$74.95