

PUBLICO

KITCHEN TAP SOCIAL

HOUSE SAUCES

CARIBBEAN LIME = CL ★ COCONUT GHOST CHILE = CGC ★ RED HABANERO = RH
MANGO PINEAPPLE = MP ★ GARLIC SERRANO = GS

SMALL PLATES

SALSA - QUESO - GUAC

(all made fresh and in house, every day) served with UNLIMITED warm, salted tortilla chips
1 for 4.49 | 2 for 8.49 | all 3 for 9.99
RH | pale or wheat

GOCHUGARU CAULIFLOWER BITES

seasoned roasted cauliflower - tempura fried - sweet chile Vinaigrette for dipping 6.99
RH | lager

QUESO CON QUATRO

house queso - sautéed mushrooms + peppers + beef - pico de gallo - sour cream - unlimited tortilla chips 10.49
GS | IPA

AVOCADO TOAST

grilled cuban bread - guacamole - pico de gallo - charred corn - cotija cheese - cilantro crema - pickled red onions 7.49
add cage free egg +99¢
CL | light lager or sour beer

FRIED PIMENTO CHEESE

panko fried - chorizo - cream cheese - jack cheese - jalapenos - three pepper chow chow - cotija dipping sauce 7.49
RH | pilsner

CUBANOS NACHOS

black bean corn relish - pineapple pepper relish - salsa verde - monterey jack - fresh guac 8.99
add braised chicken, braised pork or beef confit +1.99
MP | white ale or helles bock

EDAMAME

ginger chile salt - ponzu 4.99
MP | white ale or wheat

PORK BAO BUNS

slow braised pork shoulder - no name sauce - jalapeno - cilantro - house made steam buns - cucumber kimchi slaw - chile oil - sesame seed 10.99
RH | pale ale

POKE & CEVICHE

TUNA TARTAR

fresh ahi tuna - poke glaze - marinated apple - scallion - sesame seed - guacamole - wonton chips - chile oil 13.49
CL | blonde or sake

PERUVIAN PESCADO

daily seasonal white fish - red onion - corn - cilantro - garlic - lemon - chipotle butter braised sweet potato 14.99
CL | english pub ale or chardonnay

CAMARONES MEXICANA

marinated shrimp - tomato - red onion - jalapeno - cilantro - orange - lime - tostada 12.99
RH | lager or sauvignon blanc

TUNA POKE BOWL

soy-sesame glazed tuna - sticky rice - kimchi napa cabbage - pickled carrots + daikon - sriracha aioli - avocados - tobiko - seaweed salad - shiso sprouts 14.49
MP | white ale or sour beer

SHRIMP POKE BOWL

spicy shrimp - sticky rice - kimchi napa cabbage - marinated cucumber salad - edamame - pickled red onion - sriracha aioli - fried shallot - scallions 13.49
CL | white ale or saison

BUILD YOUR OWN POKE BOWL 10.00

Sticky Rice or Lettuce

ADDITIONAL SAUCE 49¢ | ponzu - soy glaze - sriracha aioli - jalapeno caesar - chili citrus - poke sauce - thai chili vinegar - noodle sauce

BASIC OPTIONS 49¢ | fresh jalapenos - onion - cucumber - corn - matchstick carrot - shiitake mushrooms - pickled red onions

PREMIUM OPTIONS 99¢ | dragon fruit - edamame - pineapple - avocado - seaweed salad - papaya - green beans - pico de gallo

PROTEINS 3.99 | tuna - shrimp - herb smoked octopus - bulgogi - seared shrimp - tofu - carne - grilled chicken (thigh)

BURGERS + SANDOS

(served with choice of side)

BANH MI

chile marinated seared pork loin - garlic mayo - pickled carrot and daikon - cucumber - chicken liver mousse - cilantro - jalapeno - french baguette 10.49
GS | pilsner or lager

CUBAN

locally raised, shaved, slow roasted pork loin - shaved ham - swiss - house pickles - spicy mustard - cuban roll 10.99
RH | mexican lager

POLLO DE FUEGO

fried chicken coated with cholula buffalo sauce - cotija blue cheese - pico de gallo - iceberg lettuce - texas toast 10.99
RH | lager or blonde

PERUVIAN CHICKEN

pepper brined grilled chicken - pepper jack - shaved onion - spring mix - jalapeno "green sauce" - brioche roll 11.99
add bacon +1.99
GS | amber or lager

SAMBAL BURGER

hand pattied brisket/chuck/short rib blend - sambal aioli - swiss - pico de gallo - pickled red onions - lettuce - toasted brioche bun 12.49
MP | brown or helles bock

GREEN BURGER

hand pattied brisket/chuck/short rib blend - pepper jack - guac - roasted poblano - tomatillo pico - iceberg 12.49
CL | tropical IPA or rose

BYOB (BUILD YOUR OWN BURGER)

hand pattied brisket/chuck/short rib blend : choose any combo of 49¢ fixin's (first 4 are free!) 10.99

ADD ONS (49¢ each)

lettuce - pico de gallo - tomato - sambal aioli - sriracha aioli - spicy aioli - chile paste - salsa verde - onion - pickles - pickled onion - kimchi slaw - tomatillo pico - salsa

ADD ONS (99¢ each)

cotija cheese - cage free egg - swiss cheese - american cheese - pepper jack cheese - monterey jack cheese - chorizo cream cheese - guacamole

ADD ONS (1.99 each)

bacon-braised pork - fried shrimp - shaved ham - house cured pork belly - flash fried pimento ball

BURRITOS

(served with choice of side)

EL GUAP0

beef confit - jack cheese - pico - jalapenos - guac - sour cream - iceberg - black beans - fire roasted salsa 10.99
RH | amber or pale ale

FRIED RELLENO

braised chicken - jack cheese mousse - tomatillo pico - roasted poblanos - brown rice and black beans - iceberg - sour cream 11.49
GS | light lager

SHRIMP CRUNCH ROLL

flash fried shrimp - avocado - tobiko - cucumber - pickled red onion - sticky rice - nori seasoning - wasabi aioli 11.99
CL | kolsch

SALADS

TUNA TATAKI SALAD

sriracha/brown sugar crusted, seared fresh ahi tuna - avocado - carrot - pickled red onion - cucumber - crispy shallot - spring mix - thai chile vinaigrette 14.99
CGC | wheat or hefeweizen

SOUTHWEST CAESAR SALAD

cotija cheese - pico de gallo - romaine - jalapeno caesar dressing (choose one: grilled or fried brined chicken/seared steak/sautéed or fried shrimp) 11.49
RH | saison or farmhouse ale

MACROBIOTIC BOWL

black bean corn relish - pico de gallo - avocado - house fire roasted salsa - brown rice - romaine - chimichurri 8.99
add grilled shrimp +3.99
grilled chicken +2.99
grilled steak +3.99
RH | saison or farmhouse ale

SOM TAM

sautéed shrimp - shredded red papaya & napa cabbage - peanut lime gremolata - chile citrus dressing - mint 12.99
GS | pilsner or sauvignon blanc

ENTREES

CHICKEN & PUFFLES

publico hot chicken - viet coconut puffy waffle - plantains - jalapeno butter - spicy syrup 14.99
CGC | blonde or pale ale

CHILAQUILES

braised chicken - corn tortillas - cotija - salsa verde - sunny side eggs - tomatillo pico - chipotle crema - cilantro 9.49
MP | white ale

THAI GARLIC SHRIMP

shrimp - long beans - red pepper - noodles - cilantro - lime (available with tofu instead of shrimp) 15.49
CL | kolsch or wheat

BULGOGI BEEF BOWL

marinated bulgogi beef - chilled spicy sesame udon noodles - shiitake mushrooms - carrots - scallions - cilantro - sesame seed 10.49
CL | brown ale or pinot noir

*make your ramen gluten free! just ask for rice noodles

TACOS

all tacos come with a flour tortilla however, corn tortillas or lettuce wrap available upon request
...or MAKE IT A TACODILLA!? +1

CLASSIC

confit picadillo (ground beef seasoned w/ paprika, cumin, cayenne, garlic, cholula) - jack cheese - lettuce - pico de gallo - cilantro crema 3.99
RH | amber or pale ale

SPICY GROUPEr

flash fried/cholula marinated grouper - creamy habanero slaw - tomatillo pico - sambal aioli 4.99
CL | white ale or wheat

SWEET BELLY PORK

thick cut pork belly seared, roasted and rendered - sweet potato puree - house cilantro-onion relish - cotija cheese - salsa verde 4.99
GS | dry cider or pale ale

FLASH BANG SHRIMP

flash fried shrimp - sriracha aioli - pickled carrots + daikon - kimchi - green onions 4.99
GS | lager or sour beer

CARNE CHIMICHURRI

spice rubbed grilled sirloin - sautéed mushrooms - cilantro-onion relish - iceberg lettuce - chimichurri 4.99
CL | brown or helles bock

BBQ CHICKEN

pulled bbq chicken - refried black bean puree - house queso - pickled red onions 4.49
RH | blonde or pale ale

AGEDASHI TOFU

marinated + flash fried tofu - napa cabbage peanut slaw - pickled red onion - spicy peanut sauce 3.99
CGC | white ale

SWEET CHIRMOLERO

sweet potato puree - sautéed cremini mushrooms - black bean corn relish - cotija cheese - chirmol 4.49
GS | dry cider or pale ale

CHAPULINES

flash fried grasshopper - guacamole - pico - cotija - spicy chile sauce 4.99
CL | lager or white ale

CARNITAS

overnight braised/spice rubbed pork - sliced + pickled jalapenos - house pico de gallo - house guacamole - crema 4.49
GS | west coast IPA (accentuate heat) or lager (decrease heat)

QUESADILLAS

BBQ CHICKEN & CHEESE

bbq braised chicken - jack & cotija cheese - pickled red onion - sambal aioli drizzle - side of sour cream 7.99
RH | blonde or pale ale

SHRIMP AND CHORIZO

poached shrimp - chorizo cream cheese - jalapenos - crema & verde drizzle - side of sour cream 7.99
GS | IPA or lager

RAMEN

TOFU RAMEN

agedashi tofu - shiitake - seaweed - scallions - fried shallot - authentic ramen noodles - red miso broth - chile drizzle 11.99
GS | IPA or sake

SPICY BEEF RAMEN*

bulgogi beef - poached egg - napa kimchi - jalapeno - ramen noodle - cilantro - red miso broth 13.99
CL | porter or amber

SHOGUN SHRIMP RAMEN*

marinated shrimp - shiitake mushroom - pickled red onion - scallion - ramen noodle - seaweed salad - shoyu chicken broth 13.99
GS | IPA or sake

SIDES

1.99/ sticky rice - brown rice - edamame - fries - caramelized plantains - adluh poblano grits - tortilla chips - street corn
+99¢/ cucumber kimchi - cold sesame noodles
+2.49/ seaweed salad - queso - guacamole - salsa - house or caesar salad

WE ARE PROUD TO SUPPORT LOCAL FARMS + MILLS

ALL puppy menu proceeds go to SQ Rescue. Ask about our VIP (Very Important Puppy) menu and bring home a delicious, fresh treat for your best friend.

*Burgers, eggs, seafood and shellfish can be cooked to order. Consuming meats, eggs, seafood or shellfish may increase your risk of food borne illness.