PUBLICO

•KITCHEN• TAP •SOCIAL•

APPETIZERS

Chips Trio **13.99**
Queso, guacamole and salsa, served with warm, salted tortilla chips

Edamame **6.99**
Steamed, tossed in ponzu and ginger Chile salt

Cauliflower Bites **10.99**
Seasoned roasted cauliflower, tempura fried, drizzled with chili oil, Thai vinaigrette for dipping (V)

Korean "hot chicken" Bao Bun **8.99**
Boom spiced chicken, spicy aioli, cabbage, pickles

Spicy Turkey Gyoza **9.99**
Flash fried turkey dumplings with ponzu, and green onions
Contains Nuts

Bull Street Brussel Sprouts **9.99**
Flash fried Brussel sprouts, cotija cheese, elote, pickled red onions

Sticky Ribs **13.49**
Flash fried and tossed in our homemade Korean BBQ sauce. Topped with sesame seeds and green onions

Korean Corndogs **12.99**
Panko fried and chorizo cream cheese filled. Topped with mustard and three pepper relish on the side

NACHOS

Nacho Fries, My Fries! **12.99**
French fries, pico, jalapenos, guacamole, queso, black beans

Cuban Nachos **13.49**
Black beans, pineapple pepper relish, salsa verde, queso, guacamole
ADD braised all-natural, free range Springer Mountain chicken, braised pork, or White Oak Pastures grass fed beef confit +$3.99

Crab Rangoon Nachos **12.50**
Fried wonton wrappers, homemade crab salad, sweet Thai chili sauce.

QUESADILLAS

Chicken Tinga **9.99**
All natural free range chicken, pickled red onion, avocado crema
(Make it GF by using corn tortillas)

Shrimp and Chorizo **10.99**
Poached shrimp, chorizo cream cheese, pickled jalapeños, cilantro crema and a salsa Verde drizzle
(Make it GF by using corn tortillas)

SIDES

CORN OFF COBB
CORN ON COBB +.99
KIMCHI (GF)
PLANTAINS
FRIES
CAESAR SALAD (GF) +1.99
CHIPS
STICKY RICE (GF)
BROWN RICE (GF)
EDAMAME
GRITS (GF)

TACOS

**** ALL TACOS CAN BE MADE GF WITH A CORN TORTILLA OR A LETTUCE WRAP****
****ASK YOUR SERVER TO MAKE YOUR TACO A TACODILLA**
******

Taco Platter Specials
2 Tacos & 1 Side $12
5 Tacos & 2 Sides $24
10 Tacos & 5 Sides $45

Birria Taco **5.99**
Braised pork, Monterey Jack cheese, grilled onion, served with au jus dipping sauce

Classic Taco **4.49**
Seasoned grass fed beef, Monterey jack cheese, lettuce, pico de gallo, cilantro crema

Flash Bang Shrimp **5.99**
Flash fried shrimp, house spicy kimchi, green onions, Sriracha aioli
(Make it GF with grilled shrimp)

Cochinita Pibil "Carnitas" **4.99**
Overnight braised and spiced shredded pork, spicy slaw, pickled red onion, pineapple pepper relish and avocado mousse

Baja Fish **5.99**
Fresh cod battered in our house beer batter, cabbage, cilantro crema
(make it GF with grilled cod)

Short Rib **5.99**
Pico, Cotija cheese and a Guajillo vinaigrette

Hot Honey Yuzu **4.99**
Grilled chicken tossed in hot honey sauce with our red cabbage slaw and topped with yuzu crema

Fried Avocado **4.99**
House kimchi, cotija cheese, wasabi aioli
(Make it GF with fresh avocado)

Soda City Taco **5.49**
Breaded and fried chicken thigh, cabbage mix, fresh jalapeños, cotija, siracha aioli

Bulgogi Beef **5.99**
Bulgogi beef topped with fresh fajita corn salsa, and our house made cilantro crema and guacamole.

Shrimp Tapajo' **5.99**
Grilled shrimp, tomatillo pico, and our new and improved avocado mousse

Barbacoa **5.99**
SPICY!! Pork marinated in our homemade spicy Barbacoa sauce with diced onion and cilantro

Agave Worms **7.99**
A true delicacy! This taco features worms who feed on the agave plant their whole life and taste sweet. We top them with guacamole, pico de gallo and Cotija cheese. Post a pick on social media and get this taco for $5

Slaw n Order **5.99**
Signature tacodilla packed with homesade coleslaw, braised pork, sriracha aioli and topped with fried carrots

SANDWICHES

****ALL BURGERS CAN BE MADE GF BY SUBSTITUTING THE BUN FOR A LETTUCE WRAP****
ALL SANDWICHES ARE SERVED WITH FRIES

Build Your Own Sandwich** **11.99**
Grilled Chicken, Fried Chicken, smash burger

+$.99 each– Lettuce, pico, sambal aioli, tomato, Sriracha aioli, wasabi aioli, chili oil, salsa verde, onion, pickles, pickled red onion, house kimchi, house salsa
+$1.99 each– Cotija cheese, Swiss cheese, American cheese, pepper jack cheese, Monterey jack cheese, chorizo cream cheese, guacamole, cage-free egg
+$2.99 each–Bacon or carnitas

Pollo De Fuego **12.99**
Fried chicken coated with House buffalo sauce, cotija blue cheese, pico de gallo, Romaine lettuce, served on a brioche bun

Garlic Publico Burger** **13.99**
Smash burger with American cheese, rice wine slaw, fried egg and garlic aioli served on a brioche bun

The Cuban **13.99**
Pork loin, ham, Swiss cheese, cuban mustard, house pickles

Beyond Burger** **15.49**
Plant based burger, tomato, lettuce and red pepper veganaise. Served on a Brioche bun

RAMEN

Spicy Beef ** **15.99**
*Bulgogi beef, house kimchi, egg, jalapeño, sesame seeds and a red miso beef broth **VERY SPICY***

Vegetable Ramen ** **13.99**
Chicken base broth with mushrooms, green onion, egg, brussel sprouts, radishes, sesame seeds and red pepper

Okinawan Ramen ** **14.99**
Braised ribs, pickled ginger, green onion, egg, sesame seeds, nori sheet

BOWLS

Shrimp Poke Bowl **14.99**
Sushi rice, cucumbers, avocado, pickled red onions, red bell pepper, pineapple salsa and grilled shrimp with a poke glaze drizzle
(GF)

Crab Salad Poke bowl **15.99**
Sushi rice, cucumbers, avocado, pickled radishes, carrots, and crab salad with onion straws
(GF)

DESSERTS

Cheesecake of the Day 8.99

Cracker Jack ice cream 12.99
A tall old fashioned popcorn box filled to the top with crackerjacks and icecream topped with caramel and chocolate!

BURRITOS

Publico Burrito Chicken or Beef **12.99**
Spanish rice, house made black beans, salsa and guacamole
(Make it GF by making it a bowl)

Crispy Fried Shrimp **13.99**
Fried shrimp, Siracha aioli, Spanish rice and black beans rolled and deep fried on a bed of salsa Verde drizzled with cilantro crema
(Make it GF by making it a bowl and grilled shrimp)

SALADS

Macrobiotic Bowl **9.99**
Black beans, pico, avocado, salsa, brown rice and romaine, chimichurri sauce
+ADD–chicken $3.99, tofu $3.99, grilled shrimp $5.99
(GF)

Kale Romaine Caesar ** **12.99**
Parmesan cheese, crispy poached egg, and croutons. Tossed in house made Caesar dressing. ADD -Grilled free range chicken or tofu $3.99, grilled shrimp $5.99

Tostada Salad **13.49**
Fried corn tortillas, black beans, chimichurri sauce, chicken, greens, pico, cotija, spicy aioli, cilantro crema

Shrimp Tataki Salad **15.99**
Fried or Grilled shrimp, fresh greens, cucumbers, carrots, avocado, pickled red onion, Thai vinaigrette dressing
(GF)

ENTREES

Chicken and Puffles **15.99**
Thai marinated all natural fried chicken thigh, Ube infused Hong Kong bubble waffle, chili oil drizzle, spicy maple syrup, jalapeño butter medallion served with a side of kimchi and plantains

Peruvian Surf and Turf **16.49**
Pepper Brined chicken and shrimp, house made black beans, Spanish rice, pineapple salsa and cilantro crema

Short Rib Bowl **16.99**
Braised short rib served over Spanish rice with an over easy egg topped with sesame seeds and scallions and a guajillo vinaigrette

Shrimp and Grits **21.99**
*Spanish chorizo slices, grilled shrimp, cherry tomatoes, Gold tequila and Cajun sauce**SPICY***

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness