

PUBLICO

APPETIZERS

Chips Trio	13.99
<i>Queso, Guac and Salsa, served with warm, salted tortilla chips</i>	
Edamame	6.99
<i>Steamed, tossed in ponzu and ginger Chile salt</i>	
Cauliflower Bites	10.99
<i>Seasoned roasted cauliflower, tempura fried, drizzled with chili oil, Thai vinaigrette for dipping. (V)</i>	
Korean "hot chicken" Bao Bun	8.99
<i>Boom spiced chicken, Frank's aioli, cabbage slaw</i>	
Spicy Turkey Gyoza	9.99
<i>Flash fried turkey dumplings with ponzu, and green onions</i>	
Greene Street Brussel Sprouts	9.99
<i>Flash fried Brussel sprouts, cotija cheese, elote, pickled red onions</i>	
Sticky Ribs	13.49
<i>Flash fried and tossed in our homemade Korean BBQ sauce. Topped with sesame seeds and green onions.</i>	

NACHOS

Nacho Fries, My Fries!	12.99
<i>French fries, pico, jalapenos, guacamole, queso, black beans</i>	
Cuban Nachos	13.49
<i>Black beans, pineapple pepper relish, salsa verde, queso, guacamole</i>	
<i>ADD braised all-natural, free range Springer Mountain chicken, braised pork, or White Oak Pastures grass fed beef confit +\$3.99</i>	
Crab Rangoon Nachos	12.49
<i>Fried wonton wrappers, homemade crab salad, sweet Thai chili sauce.</i>	

QUESADILLAS

Chicken Tinga	9.99
<i>All natural free range chicken, pickled red onion, avocado crema</i>	
<i>(Make it GF by using corn tortillas)</i>	
Shrimp and Chorizo	10.99
<i>Poached shrimp, chorizo cream cheese, jalapeños, cilantro crema, salsa verde drizzle</i>	
<i>(Make it GF by using corn tortillas)</i>	

•KITCHEN•TAP•SOCIAL•

TACOS

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

Taco platters:
2 tacos 1 side \$12
5 Tacos 2 sides \$24
10 Tacos 5 sides \$45

Grasshopper	7.99
<i>Flash fried grasshopper, guacamole, pico de gallo, cotija cheese, spicy chili oil</i>	
Birria Taco	5.99
<i>Overnight braised and spiced shedded pork, monterey jack, onion, served with au jus dipping sauce.</i>	
Classic Taco	4.49
<i>Seasoned grass fed beef, monterey jack, lettuce, pico de gallo, cilantro crema</i>	
Flash Bang Shrimp	5.99
<i>Flash fried shrimp, house kimchi, green onions, sriracha aioli</i>	
<i>(Make it GF with grilled shrimp)</i>	
Cochinita Pibil "Carnitas"	4.99
<i>Overnight braised and spiced shedded pork, chipotle slaw, pickled red onion, pineapple salsa, avocado mousse</i>	
Baja Fish	5.99
<i>Fresh cod fried in our house made beer batter, cabbage, cilantro crema</i>	
<i>(make it GF with grilled cod)</i>	
Short Rib	5.99
<i>Beef short rib, caramelized onions, house salsa, cotija</i>	
Hot Honey Yuzu	4.99
<i>Grilled Chicken tossed in hot honey sauce with our red cabbage slaw and topped with yuzu crema</i>	
Fried Avocado	4.99
<i>house kimchi, cotija cheese, wasabi aioli</i>	
<i>(Make it GF with fresh avocado)</i>	
Bulgogi Beef	5.99
<i>Bulgogi beef topped with fresh fajita corn salsa, and our house made cilantro crema and guacamole</i>	
Shrimp Tapajo'	5.99
<i>Grilled shrimp, tomatillo pico, and our new and improved avocado mousse</i>	
Slaw n' Order	5.99
<i>Signature tacodilla packed with homemade coleslaw, braised pork, sriracha ailoι and topped with fried carrots</i>	

(V) - Vegan (GF)- Gluten Free

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

SANDWICHES

**** All burgers/sandwiches can be made GF by substituting the bun for a lettuce wrap ****

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, iceberg lettuce, served on a brioche bun

Publico Burger* * 13.99
Two 4oz smash patties, american cheese, garlic chile aioli, rice wine slaw, fried egg

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

Beyond Burger 15.49
Plant based burger on a wheat bun, tomato, lettuce and red pepper veganaise. Served with fries.

RAMEN

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

Vegetable Ramen * * 13.99
Chicken base broth with mushrooms, bok choy, green onion, bamboo shoots, spinach, radish, egg, sesame seeds and red pepper.

Okinawan Ramen * * 15.99
Braised pork ribs, pickled ginger, bamboo shoots, spinach, green onion, egg, sesame seeds, red pepper, nori sheet

SIDES

SEAWEED SALAD (GF) +1.99	CHIPS
CAESAR SALAD (GF) +1.99	STICKY RICE (GF)
KIMCHI (GF) +1.99	BROWN RICE (GF)
FRIES	EDAMAME
PLANTAINS	GRITS (GF)
CORN OFF COBB	BLACK BEANS (GF)
CORN ON COBB +0.99	

DESSERTS

Cheese Cake of the Day	8.99
Churros and Ice Cream	10.99

BURRITOS

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

Crispy Fried Shrimp 13.99
Fried shrimp, sriracha aioli, Latin 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, croutons and tossed in house made Caesar dressing. ADD -Grilled free range chicken or tofu \$3.99, grilled shrimp \$5.99

Tostada Salad 13.49
Grilled chicken, black beans, fresh mixed greens, chimichurri, pico de gallo, cotija, sriracha aioli, cilantro crema, thai vinaigrette, served on fried corn tortillas

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

ENTREES

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

Peruvian Surf and Turf 16.49
Pepper Brined chicken and shrimp, house made black beans, Latin rice, pineapple salsa and jalapeno green sauce.

Short Rib Bowl 16.99
Braised beef short rib served over Latin rice with an over easy egg topped with guajillo vinaigrette, sesame seeds, and scallions.

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

BOWLS

Crab Salad Poke Bowl 15.99
Avocado, cucumber, pickled radish, carrots, wonton strips, sticky white rice, crab salad, sriracha aioli

Shrimp Poke Bowl 14.99
Shrimp, sticky rice, pineapple salsa, cucumber, red peppers, pickled red onions, avocado, poke glaze (GF)

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