

APPETIZERS

Chips Trio 13.99

Queso, Guac and Salsa, served with warm, salted tortilla chips

Edamame 6.99

Steamed, tossed in sesame oil and ginger Chile salt

Cuban Nachos 11.99

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

Avocado Toast 9.99

Grilled fresh baguette, guacamole, pico de gallo, charred corn, cotija cheese cilantro crema, pickled red onion

Add a cage free egg for +\$.99

Cauliflower Bites 8.99

Seasoned roasted cauliflower, tempura fried, drizzled with chili oil, Thai vinaigrette for dipping. (V)

Calamari Karaage 11.99

Served with red pepper flakes and red miso aioli

Pozole Fries 11.99

Braised pork butt, smoked bacon slab, queso, cotija, guacamole

Korean "hot chicken" Bao Bun 8.99

Boom spiced chicken, Frank's aioli, cabbage, pickles

Spicy Turkey Gyoza 9.99

Steamed and pan seared turkey dumplings with ponzu, and green onions

Contains Nuts

Greene Street Brussel Sprouts 8.99

Flash fried Brussel sprouts, cotija cheese, elote, pickled red onions

Sticky Ribs 12.99

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

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, jalapeños, crema, salsa verde drizzle

(Make it GF by using corn tortillas)

SALADS

Macrobiotic Bowl 9.99

Black beans, pico, avocado, salsa, brown rice and romaine, chimichurri sauce

+ADD- carne \$4.99, chicken \$3.99, tofu \$3.99, grilled shrimp \$5.99

(GF)

Vietnamese Noodle Salad 11.99

Rice noodles, marinated grilled shrimp, red peppers, baby spinach, shredded carrots, pickled red onions, cucumbers, Thai vinaigrette dressing

(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, carne \$4.99

Tostada Salad 13.49

Fried corn tortillas, black beans, chimichurri 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, 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, Latin rice, pineapple salsa and jalapeno green sauce.

Short Rib Bowl 16.99

Braised short rib served over Latin inspired rice with an over easy egg topped with sesame seeds and scallions.

Shrimp and Grits 21.99

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

BOWLS

Tuna Poke 15.99

Pineapple, mango, edamame, jalapeño, seaweed salad, avocado, pickled red onion, sticky rice, sesame seeds, spicy chili sauce, **RAW** cubed tuna

(GF)

Spicy Salmon Poke Bowl 15.99

Shredded Napa cabbage, sticky rice, diced jalapeño, sriracha aioli, diced cucumber, pickled ginger, pickled red onion, avocado, sesame seeds, **RAW** cubed salmon.

(GF)

(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 10.99

Grilled Chicken, Fried Chicken,
Short rib/brisket blended 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

American cheese, caramelized onions, lettuce, tomatoes

The Cuban 13.99

Pork loin, ham, Swiss cheese, cuban mustard, house pickles

Beyond Burger 15.49

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

RAMEN

Spicy Beef 15.99

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

Vegetarian Ramen 13.99

Mushrooms, bok choy, green onion, bamboo shoots, egg, sprouts, sesame seeds and red pepper.

Okinawan Ramen 14.99

Braised ribs, pickled ginger, bamboo shoots, green onion, egg, sesame seeds, red pepper, nori sheet

SIDES

SEAWEED SALAD (GF) +1.99

CAESAR SALAD (GF) +1.99

KIMCHI (GF) +1.99

STREET CORN ON THE COB +1.99

STREET CORN OFF THE COB (GF)

FRIES

PLANTAINS

CHIPS

STICKY RICE (GF)

BROWN RICE (GF)

EDAMAME

GRITS (GF)

BLACK BEANS (GF)

DESSERTS

Fried Ice Cream 6.99

Cheese Cake of the Day 8.99

Churros and Ice Cream 10.99

BURRITOS

Publico Burrito Chicken or Beef 11.99

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, Chipotle aioli, citrus 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)

TACOS

**** All tacos can be made gluten free with a corn tortilla or lettuce wrap ****

Grasshopper 4.99

Flash fried grasshopper, guacamole, pico de gallo, cotija, spicy chili oil

Birria Taco 4.99

Braised pork, cheddar cheese, grilled onion, served with au jus dipping sauce.

Classic Taco 4.49

Seasoned grass fed beef, white cheddar, lettuce, pico de gallo, cilantro crema

Flash Bang Shrimp 5.49

Flash fried shrimp, house spicy kimchi, green onions, Sriracha aioli

(Make it GF with grilled shrimp)

Cochinita Pibil "Carnitas" 4.49

Overnight braised and spiced shedded pork, chipotle slaw, pickled red onion, pineapple salsa, cilantro crema

Baja Fish 5.99

Fresh cod battered in our house beer batter, cabbage, cilantro creme

(make it GF with grilled cod)

Short Rib 5.99

Caramelized onions, house salsa, cotija

Chicken Tinga 4.49

Pico, cotija, avocado mousse

Tuna Tobiko 5.99

Yellow tail tuna, sushi rice, tobiko, cucumber, pickled red onion, sriracha aioli, wasabi aioli **RAW TUNA**

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, purple cabbage slaw, fresh jalapeños, cotija, franks hot sauce aioli

Banh Mi Taco 4.99

Chicken marinated in bahn mi sauce, pickled carrots, cucumbers, pickled radish, Sriracha aioli

Sweet Belly Pork 4.99

Fried pork belly, sweet potato puree, pico, cotija cheese, salsa verde

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