

PUBLIC HOUSE

◦ DOWNTOWN ◦

STARTERS

Giant Bavarian Pretzel 13.25

Served with pimento cheese and honey-stone ground mustard

Public House Wings 15.95

Traditional or boneless. Choice of classic buffalo, thai chili, lemon pepper, Nashville hot, or chipotle BBQ sauce, celery sticks, ranch or bleu cheese dressing

Famous Brandy Fried Chicken Wings 16.75

Marinated and battered, celery sticks, ranch

Pulled Pork Nachos 18.25

Pickled jalapeño, pepper jack, cheese sauce, tomatoes, cilantro, guacamole, sour cream, onions, spicy ranch

Avocado Eggrolls 12.75

Black beans, cheese sauce, peppers, cilantro, thai chili sauce

Nacho Tots 13.75

Smoked pork, nacho cheese, tomatoes, onions, pickled jalapeños, guacamole

SALADS

Field Greens 10.50

Bleu cheese, candied pecans, dried cranberries, honey-dijon vinaigrette

Caesar Salad^{1,2} 11.75

Romaine, caesar dressing, garlic herb croutons, shaved parmesan cheese, garlic parmesan schmear
add chicken 5.75 add shrimp 8.75
add grilled flat iron steak 11.75

Chicken Cobb Salad^{1,2} 17.75

Romaine, applewood smoked bacon, eggs, tomatoes, avocado, bleu cheese, ranch dressing

Southwestern Chicken Salad 17.75

Romaine, black beans, pepper jack cheese, red peppers, jicama, onions, cherry tomatoes, avocado, red cabbage, grilled ancho chicken, ranch dressing

Steak Salad 23.50

Romaine, red cabbage, onion, red bell peppers, cherry tomatoes, mangoes, plum vinaigrette

Half Sandwich with Salad 12.75

(available Mon-Fri 11 am-3 pm)

Select from below

Chicken Club | BLT | Reuben

Mixed Greens | Caesar Salad

18% Service charge for parties of 8 or more

1 Served raw or undercooked or contains raw or undercooked ingredients

2 Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

PIZZAS

Pesto 17.75

Basil pesto, artichoke hearts, kalamata olives, tomato, mozzarella cheese

Margherita 17.75

Garlic, parmesan schmear, fresh mozzarella, basil, marinated tomatoes

Pepperoni 18.75

Tomato sauce, mozzarella cheese, black olives, parmesan

Prosciutto 18.75

Roasted mushrooms, caramelized onion, fontina cheese, garlic, arugula, white truffle oil

BBQ Chicken 18.75

Chipotle BBQ sauce, red onion, roasted red peppers, mozzarella cheese, cilantro

Public House Combo 19.75

Tomato sauce, mozzarella cheese, salami, pepperoni, pork sausage, black forest ham, basil, parmesan

SANDWICHES

SERVED WITH YOUR CHOICE OF FRENCH FRIES, CRISS CUT FRIES OR MIXED GREENS

Reuben Sandwich 16.95

Thousand island, sauerkraut, gruyère cheese, dark rye bread

Chicken Club 16.25

Avocado, bacon, jalapeño aioli, tomatoes, mixed greens, whole wheat bread

Nashville Hot Fried Chicken Sandwich 17.75

Cole slaw, pickles, red onions, cheddar cheese

Steak Sandwich^{1,2} 19.75

Garlic aioli, gruyère cheese, caramelized onions, mushrooms, hoagie roll

Public House Burger 15.25

½ pound burger, pickles, onions, tomatoes, lettuce, thousand island dressing

add cheese .95 add avocado .95

add bacon 1.95 add mushrooms 1.95

BLT 15.25

Basil pesto, tomatoes, applewood smoked bacon, mixed greens, sourdough bread

ENTRÉES

Not available during Sat and Sun Brunch

Beer Battered Fish n Chips 21.75

Alaskan cod, french fries, lemon, tartar sauce

Blackened Fish Tacos^{1,2} 21.25

Creole spiced Alaskan cod, cabbage salad, sriracha, mango salsa

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MOCKTAILS

Blackberry Faux-jito 5.50

Blackberries, mint and limes muddled with blackberry syrup and topped with lemon-lime, soda water.

Public House Punch 5.50

Orange juice, pineapple juice, cranberry juice, blackberry syrup topped with lemon-lime soda.

Public House Lemonade 4.75

Hand crafted lemonade made with fresh lemons, lemon juice, soda water.

Ginger Beer 4.00 Red Bull 5.00

Fiji Water (still) 4.25

San Pellegrino (sparkling) 4.25

Beverages 3.95

Pepsi Diet Pepsi Sierra Mist Root Beer

Dr. Pepper Diet Dr. Pepper

Hot or Iced Tea Lemonade

Peerless Coffee **4.25**

DESSERTS

OMG!! 8.50

Fried carrot cake, vanilla ice cream, pecans, caramel sauce, powdered sugar

Warm Brownie Sundae 8.50

Graham cracker crust, vanilla ice cream, whipped cream, peanuts, salted caramel and chocolate sauce

BREAKFAST

Only available Sat and Sun 11 am - 3 pm

2 Egg Breakfast^{1,2} 14.25

Choice of applewood smoked bacon, chicken apple sausage, or black forest ham, breakfast potatoes, toast

Breakfast Burrito^{1,2} 14.95

Chicken chorizo, eggs, pepper jack cheese, breakfast potatoes, guacamole, black beans, fresh salsa

Breakfast Sandwich^{1,2} 13.25

Brioche bun, jalapeño aioli, fried egg, cheddar, heirloom tomato, butter lettuce, bacon

Chilaquiles 16.95

Corn tortilla chips, spicy tomato sauce, cilantro, guacamole, scrambled egg, pepper jack cheese, cotija cheese, jalapeño, sour cream

SIDES

Applewood Smoked Bacon Chicken Apple Sausage

Black Forest Ham

5.50

2 Eggs^{1,2} 4.75 Breakfast Potatoes 5.25

Toast 3.50

COCKTAILS *Sat and Sun brunch*

Public House Bacon Bloody Mary 13

Bacon infused vodka, served with a slab of applewood smoked bacon, celery, pickled green bean, pepperoncini, olives, lime, pickled onion, rimmed with applewood smoked bacon bits

Ketel One Bloody Mary 12

Espresso Martini 12.50

Grey Goose vodka, Mario's Espresso liqueur, Bailey's Irish Cream liqueur, vanilla syrup, coffee

Peach Bellini 10.50

Fresh peach purée with a hint of lemon, topped with sparkling wine

Mimosa 10

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PUBLIC HOUSE

◦ DOWNTOWN ◦

BEER

PILSNERS

◦ CRISP, DRY, TANGY BITE ◦

- ▣ Auburn Alehouse, Gold Country, Auburn, CA 5.4% 7.5/9.5
- North Coast, Scrimshaw, Fort Bragg, CA, 4.4% 7.5/9.5
- Russian River, STS Pils, Santa Rosa, CA, 5.3% 7.5/9.5
- ▣ Urban Roots, EZ PZ, Sacramento, CA 5% 7.5/9.5

LIGHT LAGERS

◦ LOW CALORIE, CRISP, REFRESHING ◦

- Bud Light, St. Louis, MO, 4.2% 6/7
- Coors Light, Golden, CO, 4.2% 6/7
- Grupo Modelo S.A. De C.V, Modelo Especial, Mexico, 4.4% 7/8.5
- Grupo Modelo S.A. De C.V, Pacifico, Mexico 4.5% 7/8.5

BLONDE ALE

◦ LIGHT, WELL-BALANCED, EASY-DRINKING ◦

- Firestone Walker, 805, Paso Robles, CA, 4.7% 7.5/9.5
- Kona Brewing Co., Big Wave Golden Ale, Kailua, Kona, HI, 4.4% 7.5/9.5
- Ask your server about our Rotating Local Selection 7.5/9.5

PALE LAGERS

◦ CLEAN DRY, REFRESHING ◦

- Stella Artois, Leuven, Belgium, 5.2% 7.5/9.5

CIDERS AND SELTZERS

◦ FRUITY, SPARKLING, SWEET ◦

- Boston Beer Co., Truly Wild Berry, Boston, MA 5.0% 7/8.5
- Golden State. Mighty Dry, Sebastopol, CA 6.3% 7.5/9.5
- Ask your server about our Rotating Local Selection 7.5/9.5

WHITE ALES

◦ ORANGE, CITRUS, CORIANDER ◦

- Allagash, White Ale, Portland, ME, 5.2% 7.5/9.5
- Blue Moon, Golden, CO, 5.4% 7.5/9.5

PALE ALES

◦ HOPPY, FLORAL, AROMATIC ◦

- AleSmith Brewing, .394, San Diego, CA, 6% 7.5/9.5
- ▣ Bike Dog, Mosaic, Sacramento, CA, 5.5% 7.5/9.5
- ▣ New Glory, Gummy Worms (hazy), Sacramento, CA 5.8% 8.5/10.5
- Sierra Nevada Pale Ale, Chico, CA, 5.6% 7.5/9.5

WHEAT ALES

◦ ZESTY, SPICED, REFRESHING ◦

- Firestone Walker, Cali Squeeze, Paso Robles, CA 5.4% 7.5/9.5
- ▣ Sudwerk, Bavarian Hefeweizen, Davis, CA, 4.5% 7/8.5

INDIA PALE ALES (IPA'S)

◦ HOPPY BITTERNESS, PINEY, FLORAL ◦

- Almanac, Love (hazy), Alameda, CA, 6.6% 7.5/9.5
- Alpine Beer Co., Nelson (hazy), Alpine, CA 7% 7.5/9.5
- Ballast Point, Sculpin IPA, San Diego, CA, 7% 8.5/10.5
- Belching Beaver, Phantom Bride, San Diego, CA, 7.1% 7.5/9.5
- Crooked Lane, 1-2 Punch Peach & Mango (hazy), Auburn, CA, 6.5% 7.5/9.5
- Deschutes, Fresh Haze, Bend, OR, 6.5% 7.5/9.5
- Deschutes, Fresh Squeezed IPA, Bend, OR, 6.4% 7.5/9.5
- ▣ Device, Made in Sac, Sacramento, CA 6.2% 7.5/9.5
- ▣ Device, What the Haze (hazy), Sacramento, CA, 6.5% 8.5/10.5
- Elysian, Space Dust, Seattle, WA, 8.2% (pint) 8.5
- Firestone Walker, Mind Haze (hazy), Paso Robles, CA, 6.2% 7.5/9.5
- ▣ King Cong, Orangutan, Sacramento, CA 8% (pint) 8.5
- ▣ Knee Deep, Hoptologist, Auburn, CA, 9% (goblet) 9.5
- Lagunitas, IPA, Petaluma, CA, 6.2% 7.5/9.5
- ▣ New Glory, Rotating, Sacramento, CA, (varies) varies
- ▣ New Glory, Ubahdank, Sacramento, CA, 7.2% 8.5/10.5
- Original Pattern, Rotating, Oakland, CA 7.0% 7.5/9.5
- Revision, Rotating Hazy, Sparks, NV (varies) 7.5/9.5
- Russian River, Pliny the Elder, Santa Rosa, CA 8% (goblet) 7
- ▣ Track 7, Panic IPA, Sacramento, CA, 7% 7.5/9.5
- ▣ Urban Roots, Like Riding a Bike, Sacramento, CA, 6.2% 7.5/9.5

AMBER AND RED ALES

◦ MALTY, CARAMEL, BALANCED ◦

- Drakes, Amber, San Leandro, CA, 5.9% 7.5/9.5
- Pizza Port, Shark Bite, San Diego, CA, 5.7% 7.5/9.5

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BEER

BROWN ALES

◦ MALTY, ROASTED, NUTTY ◦

Calicraft, Oaktown, Walnut Creek, CA, 6.7% 7.5/9.5

STOUTS

◦ HEARTY, FULLY ROASTED, CREAMY ◦

Belching Beaver, Peanut Butter Milk Stout, 7.5/9.5
San Diego, CA, 5.3%

Guinness Stout, Dublin, Ireland, 4.1% 7.5/9.5

PORTERS

◦ RICH, CHOCOLATE, COFFEE ◦

Founder's, Porter, Grand Rapids, MI, 6.5% 7.5/9.5

CREAM ALE

◦ LOW HOPS, CREAMY ◦

Mother Earth, California Creamin', Vista, CA, 5.2% 7.5/9.5

DUNKEL LAGER


◦ DARK, MALTY, FLAVORFUL ◦

Grupo Modelo S.A. De C.V., Modelo Negra, 7/8.5
Mexico, 5.4%

Weinstephan, Hefeweissbier Dunkel, 7.5/9.5
Friesing, Germany, 5.3%

KÖLSCH

◦ LIGHT, SMOOTH, EASY DRINKING ◦

 Crooked Lane, Veedels Brau, Auburn, CA, 5.3% 7/8.5

ROTATING STYLE BREWERIES

The world of beer is ever changing.
In order to offer our guests the best experience possible
we will offer a variety of constantly rotating handles.
Please ask your server.

Russian River, Santa Rosa, CA
Sierra Nevada, Chico, CA

BEER FLIGHTS

West Coast Party 11

Space Dust, Ubahdank, Phantom Bride, Pliny the Elder

Purple Haze 11

Gummy Worms, 1-2 Punch, Revision, Device

Nothing But Local 11

Auburn Alehouse Pils, Bike Dog Mosaic Pale Ale,
Track 7 Panic, Rotating Porter

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COCKTAILS

COCKTAILS 12.5

The Red Goose

Grey Goose vodka, lime juice, simple syrup,
watermelon Red Bull

Sour Patch Kid

Tito's vodka, raspberries, lemon juice, simple syrup

Dragonberry Mojito

Bacardi Dragonberry rum, fresh squeezed lime,
muddled mint and strawberries,
splash of soda water, lemon-lime soda

Peachy Blinder

Don Julio Blanco tequila, peach liqueur,
peach purée, lemon juice

Smokey the Bear

Illegal Mezcal Reposado, Don Julio tequila,
lemon and grapefruit juice, angostura bitters

de Vere's Old Fashioned

Evan Williams bourbon, sugar cube, angostura bitters

The Forbidden Fruit

Crown Royal whisky, liquid alchemist orgeat,
apricot preserves, lemon juice

Public House Mai Tai

Bacardi Cuatro rum, triple sec,
liquid alchemist orgeat, lime juice

Ritual 75

Bombay Sapphire gin, lemon juice, raspberries, champagne

Ketel One Mule

Ketel One vodka, lime juice, ginger beer

Also available in:

Peach & Orange Blossom Cucumber & Mint
Grapefruit & Rose

Peach Mule

Ketel One vodka, peach liqueur, lime juice, ginger beer

Espresso Martini

Grey Goose vodka, Mario's Espresso liqueur,
Bailey's Irish Cream liqueur, vanilla syrup, coffee

SKINNY DRINKS 11.5

(LESS THAN 200 CALORIES)

Skinny Pomegranate Martini

Grey Goose L'Orange vodka, lime, orange and
pomegranate juice, agave nectar

Skinny Lemon Drop

Grey Goose Citron vodka, squeezed lemon
sweetened with Splenda

Skinny Margarita

Cazadores Blanco tequila, lime juice,
lemon juice, agave nectar

MOCKTAILS

Blackberry Faux-jito 5.50

Blackberries, mint and limes muddled with
blackberry syrup and topped with
lemon-lime, soda water.

Public House Punch 5.50

Orange juice, pineapple juice, cranberry juice,
blackberry syrup topped with lemon-lime soda.

Public House Lemonade 4.75

Hand crafted lemonade made with fresh lemons, lemon
juice, soda water.

Ginger Beer 4.00 Red Bull 5.00

Fiji Water (still) 4.25

San Pellegrino (sparkling) 4.25

Our specialty cocktails are hand crafted
using only the freshest ingredients
and natural juices

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WINE

WHITES

	Glass	Bottle
Sparkling		
Martini and Rossi Prosecco, Italy	9	34
Domaine Chandon, Classic Brut, California (187 ml)	12	
Domaine Chandon, Rosé, California (187 ml)	13	
Pinot Grigio		
Benvolio, Italy	9	34
Rosé		
La Crema Rosé, Monterey	12	48
Sauvignon Blanc		
Kim Crawford, Marlborough, New Zealand	11	42
Chardonnay		
Matchbook, Dunnigan Hills, California	10	38
La Crema, Sonoma Coast	11	42
REDS		
Pinot Noir		
La Crema, Monterey	11	42
Cabernet Sauvignon		
Kendall-Jackson, Vintner's Reserve, Sonoma County	13	52
Matchbook, Dunnigan Hills, California	10	38