

UNDERGROUND

PUBLIC HOUSE

APPETIZERS

- GIANT BAVARIAN PRETZEL *House made by Josh's Mom, crusted with coarse sea salt, served with House Belgian cheddar ale sauce & whole grain stout mustard.* \$12
- BIG POUTINE IN LIL' EGYPT *So-ill style poutine. House Cut Fries, House made Belgian cheddar ale sauce, House pork belly pastrami burnt ends, cilantro crema, queso fresco, scallions* \$13
- SEASONAL SCOTCH EGG W/HOUSE SAUSAGE *Two soft boiled eggs wrapped in House Toluca Mexico style chorizo verde pork sausage, blue corn masa crust, salsa verde, pickled red onion, cotija cheese, crema mexicana* \$13
- TIRADITO MIXTO CEVICHE *Chile & Citrus marinated raw mixed Seafood (market selection), spicy Leche de tigre, mango, Peruvian yam, prawn cracker "tostada", toasted chulpe corn*(limited availability)* \$18
- CHICHARRONES *Fried pork rinds, chili lime dust, cilantro crema* \$6

SALADS

- HOUSE SALAD *Local baby greens, market vegetable, shaved red onion, crouts, choice of house dressing* \$12
- FARMER'S MARKET PANZANELLA *Heirloom cherry tomato, cucumber, red onion, house croutons, Local arugula, house vinaigrette, shaved Grana Padano* \$13
- UNDERGROUND COBB *Local baby greens, lemongrass grilled chicken, House pork belly pastrami burnt ends, cherry tomatoes, candy red onions, avocado, soft boiled egg, gorgonzola, Smoked Russian dressing.* \$17
- ROASTED BEETS & GREENS *Roasted local red beets, local mixed greens, non-gmo chèvre, spiced pecans, house red onion vinaigrette, Autumn Ridge Farm beet sprouts.* \$14

HOUSE MADE DRESSINGS : Raccoon Valley Ranch, Buttermilk Bleu, Smoked Russian, House Vinaigrette

*ADD LEMONGRASS GRILLED CHICKEN OR VEGAN JACKFRUIT \$6 GRILLED SHRIMP \$8 PAN SEARED SALMON OR SKIRT STEAK \$10

SAUSAGES, SANDWICHES & BURGERS

All sausages, sandwiches, burgers served with side of house cut fries. Upgrade to Poutine fries, local salad or veg. \$4

- BANH MI *Choice of fried shrimp, lemongrass grilled chicken or vegan "pulled" jack fruit, House vegan sambal "aioli", pickled green papaya, cucumber, hoisin, Cristaudo's Bakery french baguette.* \$15
- SEASONAL HOUSE SAUSAGE *House made Toluca Mexico style chorizo verde pork sausage, salsa verde, pickled red onion, cotija cheese, crema mexicana, La Unica Bakery bolillo bun.* \$15
- UNDERGROUND BURGER *Drive-in style 1/2 lb. Local ground chuck patty, House "American" cheese, caramelized onions, lettuce, tomato, pickle, "sauce especial", La Unica Bakery sesame bun.* \$16

BACON BLEU BURGER	1/2 lb. Local ground chuck patty, House smoked slab bacon, Gorgonzola, House stout mustard, Local lettuce, tomato, onion, pickle on La Unica Bakery sesame bun	\$17
PORK SCHNITZEL SANDWICH	Hand-pounded pork loin fritter, tomato, pickled red onion, Local arugula, malt vinegar aioli, House stout mustard, on La Unica Bakery sesame bun.	\$16
VEGAN FALAFEL BURGER	House made chickpea & herb patty, Local lettuce, tomato, onion, pickle, House vegan tzatziki, walnut romesco, on La Unica Bakery sesame bun	\$15
THEE P.B.R. -PORK BELLY REUBEN	House smoked pork belly pastrami, House kimchi kraut, Jarlsberg Swiss, House made smoked Russian dressing, on Scratch Brewing rye bread	\$17
BANH BÒ HUÈ	Vietnamese Lemongrass Braised Beef w/spicy Bún Bò Huè consommé, melted Gruyère, pickled green papaya, crispy shallot, tamarind sambal aioli, herbs, Cristaudo's Bakery baguette *(shellfish allergen)	\$18

ENTREES

FRENCHED BONE-IN PORK CHOP	Grilled 16oz Local Double Rib pork chop, cauliflower & Meyer lemon emulsion, gnocchi w/Flyway Farms mushrooms in brown butter, Gruyère, All Seasons Farm Veg.	\$34
POLLO A LA BRASA	Peruvian style citrus & herb marinated half Chicken grilled over oak, Aji verde, Solterito w/fava beans, rocoto pepper, botija olive, onion & queso fresco, Yuca Frita w/Huancaína sauce.	\$30
STEAK & FRITES	Grilled 12 oz. Local Hanger steak, walnut & roasted red pepper romesco, House cut potato frites, Gruyère & garlic, malt vinegar aioli	\$30
PAN SEARED SALMON	Mojo verde blackened Norwegian Salmon, Prosecco hollandaise, pan smashed fingerling potato w/walnut romesco, local micro greens, All Seasons Farm Veg	\$32
GRILLED LOCAL STEAKS	Local pasture raised beef, Yuzu green garlic butter, Yukon Gold mash w/gorgonzola, crispy shallot, All Seasons Farm vegetables	8 oz Filet Mignon \$42 <i>or</i> 24 oz Ribeye \$52

DESSERTS

Rotational Dessert Selections, Please ask your server for current offerings

SIDES

SMALL HOUSE SALAD w/ ALL SEASONS FARM MIXED GREENS		\$6
HOUSE CUT FRIES		\$5
GNOCCHI w/LOCAL ARUGULA & FLYWAY FAMILY FARMS MUSHROOMS	SM. \$8 LG. \$14	
GRILLED LOCAL ALL SEASONS FARM VEGETABLES		\$6
HOUSE MADE DRESSINGS & AIOLI'S		\$1
HOUSE BELGIAN CHEDDAR ALE SAUCE	SM. \$2 LG. \$4	

*WE ALSO SOURCE LOCAL INGREDIENTS FROM SWEITZER FARM, COUNTRY SPROUT ORGANICS, BASS FARM, WENNEMAN'S MEATS & MORE

*GRATUITY OF 18% WILL BE ADDED FOR PARTIES OF 6 OR MORE

*THERE IS A 3.99% PROCESSING FEE FOR ALL CREDIT CARD TRANSACTIONS. THERE IS NO CHARGE FOR CASH.

BRUNGA

SUNDAYS ONLY

BISCUITS & GRAVY

Grandma Betty's "Cat Head" Biscuits, House Prosecco Pork Sausage and Pork Belly Burnt Ends Gravy, Two Fried Eggs, Scallions, Local "Rambo" Radish Sprouts
\$12

BREAKFAST POUTINE

House Cut Fries, House Prosecco Pork Sausage and Pork Belly Burnt Ends Gravy, Two Fried Eggs, Cilantro Crema, Scallions
\$12

BRISKET BENEDICT

House Smoked Beef Brisket Eggs Benedict, Poached Eggs, Wilted Local Arugula, English Muffin, Champagne Hollandaise Foam, Served w/House Cut Fries
\$16

CHILIQUILES

Pork Chorizo, Fried Potatoes, Scrambled Eggs, House Tortilla Chips, Queso Chihuahua, Tossed in Chili Verde Sauce, Crema Oaxaqueña, Salsa Verde, Pickled Purple Onions, Cilantro, Cotija
\$13

BREAKFAST SCHNITZEL

Hand Pounded Pork Tenderloin Schnitzel, House Prosecco Pork Sausage and Pork Belly Burnt Ends Gravy, Jarlsberg Swiss, Two Fried Eggs, Scallions
\$14

BIBIMBAP

Steamed Rice, Grilled Bulgogi Marinated Flank Steak, Egg Over Easy, Ginger Scallion Sauce, Kimchi, Mixed Spicy Banchan, Gochujang, Chili Sauce
\$14

BREAKFAST BANH MI

House Smoked Pork Belly, Green Papaya and Cilantro Slaw, Cucumber, Hoisin, Two Fried Eggs, La Unica Bakery Baguette
\$14

DOMESTIC BOTTLES

BUDWEISER **\$3.5**

BUDLIGHT **\$3.5**

COORS LIGHT **\$3.5**

MILLER LITE **\$3.5**

MICHELOB ULTRA **\$3.5**

DOMESTIC/IMPORT CANS

PBR TALL-BOY **\$3**

GUINNESS NITRO **\$4.5**

IMPORT BOTTLES

CORONA EXTRA **\$4.5**

MODELO ESPECIAL **\$4.5**

MODELO NEGRA **\$4.5**

CRAFT BOTTLES/CANS

BLUE MOON | BELGIAN WHITE **\$4.5**

BIG MUDDY | VANILLA STOUT **\$4.5**

BIG MUDDY | DUNKLEDOG **\$4.5**

GLUTENBERG | BLONDE (GF) **\$6**

GLUTENBERG | DOUBLE IPA (GF) **\$6**

HARD KOMBUCHAS

ALLKIND | JUICY CITRUS **\$6**

ALLKIND | SUPER BERRY **\$6**

ALLKIND | TROPICAL TURMERIC **\$6**

NON-ALCOHOLIC

LOCAL COFFEE FROM JEN'S JOE **\$2.5**

EARL GREY/HIBISCUS ICED TEA **\$2.5**

BOYLANS CRAFT CANE SODAS **\$2.5**

DIET COKE **\$2.5**

WELLBEING N/A | DARK AMBER **\$5**

WELLBEING N/A | GOLDEN **\$5**

WELLBEING N/A | IPA **\$5**

WELLBEING N/A | WHEAT **\$5**

*We have a **20** tap keg system with an extensive selection of local, national and international craft beers that change daily. To view our craft beer selection, go to:
www.untappd.com

PUBLIC HOUSE WINE

WHITES

CAPOSALDO | PINOT GRIGIO **\$7|21**

Veneto | Italy

MEIOMI | CHARDONNAY **\$9|27**

Santa Barbara | California

CURIOUS | ROSÉ **\$8|24**

Tierra De Castilla | Spain

SUMMER WATER | ROSÉ **\$12|36**

Acampo | California

DANSK MJØD-VIKING BLÖD |

VIKING HONEY MEAD w/GINGER HIBISCUS **\$63**

Billund | Denmark

REDS

DOMAINES PAUL MAS RESERVE | MALBEC **\$7|21**

Pays d'Oc | Southern France

RODNEY STRONG |

CABERNET SAUVIGNON **\$7|21**

Sonoma | California

UPSHOT | ZINFANDEL BLEND **\$12|36**

Sonoma | California

FRANCIS COPPOLA CLARET |

CABERNET SAUVIGNON **\$10|30**

Geyserville | California

ORIN SWIFT MACHETE | RED BLEND **\$90**

Napa | California

SPARKLING

VEUVE DU VERNAY | BRUT **\$8|24**

Beaune | France

RUFFINO | PROSECCO **\$8**

Veneto | Italy

CANELLA | BRUT SPARKLING ROSÉ **\$12**

Prosecco | Italy



UNDERGROUND
PUBLIC HOUSE

Cocktails

OLD FASHIONED 10

Michter's American Sm. Batch, Angostura bitters, simple syrup, wild Amarena cherry, charred orange peel

MANHATTAN 12

Michter's Rye, Carpano Antica Vermouth, Angostura Bitters, wild Amarena cherry

MARKET MOJITO 10

House infused Bacardi Silver, Elderflower Cordial, crushed local mint, fresh pressed lime, club soda
**Ask your server about our current local fruit infusions*

CUCUMBER MARTINI 12

Local Cucumber infused Tito's Vodka, St. Germain, fresh pressed lemon, simple syrup, Prosecco

PEPPER PALOMA 9

Hornitos Plata Tequila infused w/spicy Serrano chili, fresh pressed lime, grapefruit juice spritzer

MEZCAL OLD FASHIONED 12

Del Maguey Chichicapa, Ancho Reyes, House Cacao bitters, fresh pressed lime, simple syrup, Tajin rim

MARKET MULE 9

House infused Tito's Vodka, fresh pressed lime, spicy ginger beer
**Ask your server about our current local fruit infusions*

MICHELADA TAMARINDO 7

Modelo Negra or Especial, house spicy Michelada juice mix, tamarindo, fresh lime juice, Tajin rim

BLACK & BLUE DAILY 12

House infused Blackberry/Blueberry Hendrick's Gin, House Earl Grey & Hibiscus tea, Lemonade, charred rosemary

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SPIRITS & CORDIALS

VODKA

ABSOLUT	6
ABSOLUT CITRON	6
BELVEDERE	8
CHOPIN	8
GREY GOOSE	8
KETEL ONE	8
TITO'S	6
WHEATLEY	6
HOUSE INFUSED VODKAS	*

GIN

BOMBAY SAPPHIRE	6
FEW BARREL GIN	10
HENDRICKS	8
MONKEY 47	12
NOLETS	8
PLYMOUTH	8
TANQUERAY	6

RUM

BACARDI SUPERIOR	6
CAPTAIN MORGAN	6
CRUZAN BLACK CHERRY	6
FLOR DE CANA 18	12
GOSLINGS BLACK SEAL	6
RUM HAVEN COCONUT	6
ZAYA GRAN RESERVE	8
ST JAMES RHUM-AGRICOLE	8

TEQUILA

CASA MIGOS AÑEJO	12
CLASE AZUL REPOSADO	18
CORRALEJO AÑEJO	10
CORRALEJO REPOSADO	8
DON JULIO 1942	25
DON JULIO BLANCO	8
JALAPENO INFUSED	8
PATRON SILVER	8
HORNITOS PLATA	6

*ASK YOUR SERVER ABOUT HOUSE INFUSED SPIRITS

WHISKEY

AMERICAN

CLYDE MAYS ALABAMA	8
CROWN ROYAL (CANADIAN)	6
JACK DANIELS	6
MICHTERS AMERICAN-SM BATCH	16
SEAGRAMS 7 (CANADIAN)	6

BOURBON

BASIL HAYDENS	8
BLANTONS *WHEN AVAILABLE	18
BUFFALO TRACE	7
BULLEIT BOURBON	7
EAGLE RARE	12
FOUR ROSES SINGLE BARREL	8
JIM BEAM	6
MAKERS MARK	7
MICHTERS BOURBON-SM BATCH	12
PAPPY VAN WINKLE 10YR	40
PAPPY VAN WINKLE 12YR	50
WELLER ANTIQUE 107	15
WELLER SPECIAL RESERVE	12
WILD TURKEY 101	7
WILLETT RESERVE	12
WOODFORD RESERVE	8

IRISH

GREEN SPOT	16
JAMESON	6

RYE

BULLEIT RYE	7
MICHTERS RYE-SM BATCH	12
SAZERAC	8
WHISTLE PIG 10YR	15

SCOTCH

BALVENIE 14YR	14
GLENFIDDICH 12YR	10
GLENLIVET 12 YR	10
LAPHROAIG 10YR	10
MACALLAN 12YR	12

MEZCAL

CLASE AZUL	35
DEL MAGUEY CHICHICAPA	10
DEL MAGUEY IBERICO	25
DEL MAGUEY PECHUGA	25
DEL MAGUEY VIDA	8

COGNAC & BRANDY

BRANDY

TORRES 10YR IMPERIAL	8
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COGNAC

REMY MARTIN 1738	12
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CORDIALS

ANCHO REYES	8
APEROL	6
BAILEYS IRISH CREAM	6
CAMPARI	6
CHAMBORD	8
CHARTREUSE	8
CHERRY HEERING	8
COINTREAU	6
CREME DE VIOLETTE	6
CYNAR	6
DISARONNO	7
DRAMBUIE	8
FERNET-BRANCA	6
FRANGELICO	6
GRAND MARNIER	8
JAGERMEISTER	6
KAHLUA	6
LUCID ABSENTE	12
LUXARDO MARASCHINO	8
MALORT	6
MIDORI	6
PERNOD	8
SAMBUCA	6
ST. GERMAIN	8
UNDERBERG	6