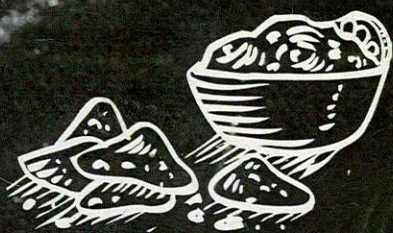


# Eat

## GREAT FOOD STARTS WITH GREAT INGREDIENTS.

We are a trans-fat free restaurant, seeking out fresh, quality ingredients including all-natural, grass fed hormone-free beef; farm raised antibiotic-free chicken; cage-free eggs and local produce whenever possible.

## SHAREABLES



### ADOBO EDAMAME

lightly steamed and tossed in olive oil, sea salt and adobo dust. 4.99

### LEMON LIME GUACAMOLE

house made guacamole with jalapeño pesto, sunflower adobo spread, cilantro and green onions. Served with tortilla crisps. 6.99

### SMOKED WINGS

tossed in sriracha buffalo sauce, dusted with adobo spice and garnished with green onion. served with celery sticks and blue cheese dressing. 9.99

### SMOKEHOUSE NACHOS

house tortilla crisps, smothered with house-smoked pulled pork & beef brisket and topped with caramelized onions, pickled red onions, diced tomatoes, pickled jalapeños, bbq sauce, sriracha buffalo sauce, garlic aioli, and shredded cheddar cheese. 9.99

## NOT YOUR AVERAGE BAR FOOD

### PANINI

#### FANCY CHICKEN

farm-raised chicken with bacon, swiss and feta cheeses, roasted garlic aioli, kale, caramelized onions, mediterranean pico and pickled jalapeños. 8.99

#### BIG BEEF

house-smoked brisket with swiss and bleu cheeses, garlic aioli, caramelized onions, pickled jalapeños and arugula. 8.99

#### TASTY VEGGIE

sunflower tomato spread with swiss & cheddar cheeses, kale, pickled red onions, guacamole, jalapeño pesto, cilantro and crunchy tortilla crisps. 8.99

### SLIDERS

#### APPLE TURKEY BURGER

turkey burger with applewood smoked bacon, garlic aioli, swiss cheese, arugula, caramelized onions and cinnamon apples. 7.99

#### JALAPEÑO CHICKEN

grilled farm-raised chicken with feta cheese, roasted garlic aioli, arugula, tomatoes, pickled red onions, and drizzled with jalapeño pesto. 7.99

#### BUFFALO PORK

house-smoked pulled pork with ghost pepper cheese, sriracha buffalo sauce, caramelized onions, house slaw, arugula and cilantro. 7.99

### STREET TACOS

#### BRISKET REUBEN

house-smoked beef brisket with swiss cheese, pickled jalapeños, house slaw, cilantro and creamy remoulade. 7.49

#### CHICKEN CRUNCH

grilled farm-raised chicken with ghost pepper cheese, guacamole, house slaw, cilantro, jalapeno pesto and crunchy kettle chip flakes. 7.49

#### MAHI MAHI

seared mahi mahi with cucumbers, house slaw, pickled red onions, remoulade and cilantro. 7.49

### CHOPPED SALAD

chopped romaine, kale, applewood bacon, pickled red onions, tomato, hard boiled egg, and blue cheese crumbles with blue cheese dressing, dusted with adobo spice. 9.99

### TAVERNA SALAD

chopped romaine, kale, pickled red onions, cucumbers, tomatoes, mediterranean pico, and feta cheese with greek dressing, dusted with adobo spice. 8.99

#### ADD TO ANY SALAD:

grilled farm-raised chicken (+5.99) • house-smoked pulled pork (+4.99) • house-smoked brisket (+5.99) • mahi mahi (+6.99)

## SALADS



\*The consumption of raw or undercooked, eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

Please be aware that food prepared at Core Public House may contain milk, eggs, wheat, soy, peanuts, tree nuts, fish and/or shellfish. Please notify your server if you suffer from any food allergies.