

>>> PUBLIC HOUSE

@ AQUATERRA

share + start

PUB PRETZEL 7

beer cheese, creole mustard, local honey

WINGS YOUR WAY 14

pick your sauce for a bucket of 12: buffalo, BBQ or general tsao

SLIDER TRIO 13

1. pulled BBQ pork with slaw 2. smoked shredded brisket 3. mini 5-cheese burger

LOADED NACHOS 12

beer cheese, sour cream, avocado, house salsa, green onion, black olive, tomato, pickled jalapeno, cilantro. + **chicken or prime rib \$3**

STREET TACOS 11

trio of tacos, your choice of: beer-battered fried fish, sauteed white fish, grilled chicken or steak. topped with slaw, avocado, cilantro, onion, chipotle aioli

BAKED AVOCADO 11

goat cheese, mascarpone, ricotta, red pepper, roasted garlic, sun-dried tomatoes, balsamic glaze

PB+J FRIED JALAPENOS 12

peanut butter, raspberry sauce

TEMPURA ASPARAGUS 10

shaved parmesan, chipotle-ranch

CRAB MINI CROSTINI 15

three crab cakes, cucumber, tomato, gremolata

CHEF'S CHARCUTERIE 26

array of cured meats, cheeses, nuts, olives, dried fruits, local honeycomb, grilled baguette

soup + salad

FIELD OF GREENS 8

mixed greens, cherry tomato, carrot, cucumber, olive, sunflower seeds, red onion, choice of dressing

VERY BERRY SPINACH SALAD 9

seasonal berries, toasted pistachio, dried cranberries, blue cheese crumbles, citrus-honey vinaigrette

CALI COBB 15

spinach, arugula, cherry tomato, avocado, roasted turkey, smoked bacon, hard-boiled egg, gorgonzola

PROTEIN SALAD ADD ON:

grilled chicken 6 | salmon 8 | five shrimp 11

SOUP'S ON 8

bowl of daily house-made favorites

sips + flights

BUCKET OF FIVE BEERS 20 | +5 IMPORT

MARGARITA ROCKS FLIGHT 12

tropical + melon + sour apple + top shelf

MIMOSA FLIGHT 12

black raspberry + peach + hibiscus + pomegranate

KEEP 'EM COMING MIMOSA'S 14.99

***ASK YOUR SERVER FOR OUR
FULL LIBATION MENU**

*PLEASE NOTE: PARTIES OF 8 OR MORE ARE SUBJECT TO AN 18% SERVICE GRATUITY CHARGE. MAXIMUM NUMBER OF SEPARATE CHECKS PER TABLE IS TWO (2) PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY ALLERGIES. CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. SPLIT PLATE FEE IS \$2.

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sandwiches + burgers

CUBANO PRESS 16

slow roasted pork, ham, creole mustard, swiss, pickle, fried plantains

TUSCAN CHICKEN PANINI 14

asiago, provolone, fire-roasted red pepper, pesto aioli, focaccia

TURKEY CLUB 12

sriracha bacon, alfalfa sprouts, avocado, roasted garlic aioli, whole-grain

ALBACORE TUNA SALAD-WICH 12

albacore, lettuce, tomato, whole-grain

PALA'S PRIME RIB DIP 15

swiss, horseradish aioli, black pepper & rosemary au jus

RANGE BURGER 16

80/20 beef + pork, 5-cheese, applewood smoked bacon, fried onion, lettuce, tomato + **easy egg \$2**

PALA MESA BURGER 14

lettuce, tomato, onion, choice of cheese, brioche

DRIVE-IN BURGER 14

double meat, double cheese, onion, pickle, secret sauce, brioche

BEYOND BURGER 14

100% plant-based protein, lettuce, tomato, onion, brioche

**SANDWICHES + BURGERS SERVED WITH A SIDE OF FRENCH FRIES
SUBSTITUTE FOR SWEET POTATO FRIES OR FRESH FRUIT
PARMESAN + GARLIC + TRUFFLE-WAFFLE FRIES, ADD \$3**

BBQ CHICKEN FLATBREAD 14

pulled chicken, mozzarella, cilantro, red onion, BBQ drizzle

MARGARITA FLATBREAD 12

beefsteak tomato, mozzarella, basil pesto

FIVE-MEAT FLATBREAD 15

pepperoni, sausage, bacon, chicken, beef red sauce, mozzarella

EAT YOUR VEGGIES FLATBREAD 12

tomato, olive, peppers, mushroom, onion, red sauce, mozzarella

flatbread

main

STUFFED SPAGHETTI SQUASH 18

marinara, mushroom, asparagus, spinach, baked mozzarella, balsamic reduction

HOUSE-MADE LASAGNA 18

multi-layered lasagna with italian sausage, beef, ricotta, parmesan and mozzarella cheeses, garlic bread

CILANTRO-PESTO CHICKEN 22

smoked chipotle mashed potatoes, tri-colored heirloom carrots

CHICKEN AND WAFFLE STACK 16

country fried chicken, waffles, sweet + spicy maple syrup, sausage gravy

FISH OR SHRIMP + CHIPS 15

your choice of 6oz. beer-battered fish or fried shrimp with french fries

CIOPPINO 28

clam meat, mussels, scallops, shrimp, salmon, crab, white fish, spicy-tomato broth + **linguine \$3**

GRILLED SALMON 25

pineapple-mango chutney, lemongrass + coconut + salt + pepper rice

GRILLED RIBEYE 34

12 oz. with garlic-herb butter, grilled asparagus, corn spoonbread

PRIME RIB WEDNESDAYS (1pm-close) 26

10oz with mashed potatoes and seasonal vegetables

small plates

**ONION RINGS 7 | FRENCH FRIES 5
SWEET POTATO FRIES 5 | CORN SPOONBREAD 7
ROASTED BRUSSELS SPROUTS 8
GARLIC + PARMESAN + TRUFFLE-WAFFLE FRIES 9
VERMONT TRUFFLE MAC 10 | FRESH FRUIT 6**