

# PublicUs

For the People

## **Brekkie**

### **Chimichurri Steak & Eggs\* \$18**

8oz NY Steak, 2 Farm Eggs, Crispy Red Bliss Potatoes, PublicUs Sourdough, Organic Greens

### **The Traditionalist\* \$13**

2 Farm Eggs, Crispy Red Bliss Potatoes, Applewood Smoked Bacon, PublicUs Sourdough, Organic Greens  
+ sub Spam, Portuguese Sausage, Chicken Sausage \$2

### **Brekkie Burrito \$12** (Vegan Option Available)

3 Farm Egg Omelette, Beef Chorizo, Crispy Red Bliss Potatoes, House Pinto Beans, Cheddar Cheese, Pico de Gallo, Enchilada Sauce, Organic Greens, Lime & Orange Slice + sub Soy Chorizo

### **Burrito Dorado \$13** (Vegan)

Turmeric Tofu Scramble, Spiced Tomato & Pepper Sauce, Spiced Rice with Sweet Potato, House Pinto Beans, Crispy Red Bliss Potatoes, PublicUs Vegan Sauce, Organic Greens, Smashed Avocado, Lime

### **Brekkie Sandwich\* \$11**

2 Sunny-Side Up Farm Eggs, Applewood Smoked Bacon, Cheddar Cheese, Kosho Aioli, House Hawaiian Sweet Bun, Organic Greens

### **Shakshuka\* \$14** (Vegan Option Available)

Middle Eastern Spiced Red Bell Pepper Tomato Sauce, Halloumi Cheese, 2 Poached Farm Eggs, Za'atar, Cilantro, PublicUs Sourdough Toast +sub Turmeric Tofu Scramble & Vegan Cheese \$2

### **Huevos Motuleños\* \$13**

2 Sunny-Side Up Farm Eggs, House Pinto Beans, Diced Ham, Spiced Tomato & Pepper Sauce, Queso Fresco, Cilantro, Avocado, Crispy Corn Tortilla

### **Waffles for the People \$11**

Crispy Brussels Style Waffles with Pure Maple Syrup +add Fresh Berries & Cream \$4

### **Corned Beef Hash\* \$15**

Corned Beef, Spicy Coconut Sauce, Diced Spam, Diced Potatoes, Bell Peppers, Cherry Tomatoes, Green Onions, 1 Farm Egg, House Sourdough

## **Plates**

### **Bang Bang Chicken Bento\* \$15**

Fried Chicken, Sweet Chili Sauce, Red Onion, Fresno Chili, Cilantro, Steamed White Rice, 1 Farm Egg, Pickled Ginger, Daikon Radish, Organic Greens

### **Bang Fu Tofu Bento\* \$15** (Vegan Option Available)

Fried Tofu, Sweet Chili Sauce, Red Onion, Fresno Chili, Cilantro, Steamed White Rice, 1 Farm Egg, Pickled Ginger, Daikon Radish, Organic Greens

### **Spicy Bourbon Fried Chicken Bento\* \$15**

Buttermilk Fried Chicken, 1 Farm Egg Sunny-Side Up, House Pickles, Kimchi, Pickled Ginger, Daikon Radish, Steamed White Rice, Organic Greens

### **Togarashi Salmon Bento \$16**

Seared Togarashi Salmon, 1 Sunnyside Up Egg, Mac Salad, Pickled Ginger, Daikon Radish, Organic Greens, Steamed White Rice

### **The Mahalo Bento\* \$14**

2 Farm Eggs Sunny-Side Up, Spam, Portuguese Sausage, Kimchi, Mac Salad, House Pickles, Pickled Ginger, Daikon Radish, Steamed White Rice

### **Loco Moco\* \$14**

2 Farm Eggs Sunny-Side Up, 30-Day Dry-Aged Prime Angus Hamburger Patty, Brown Gravy, Fried Onions, Mac Salad, Steamed White Rice, Organic Greens

### **Braised Cauliflower \$13** (Vegan)

Braised Cauliflower, Tangerine Garlic White Wine Marinade, PublicUs Vegan Sauce, Spiced Rice

### **Biscuits & Gravy\* \$14**

2 Buttermilk Biscuits, Country Sausage Gravy, 2 Farm Eggs, Mixed Greens

### **Garden Farm Benedict\* \$14**

2 Farm Poached Eggs, Roasted Veggies, Heirloom Tomatoes, Brown Butter Hollandaise, Crispy Red Bliss Potatoes, PublicUs Sourdough

### **Brioche Frenchie Toast \$13**

House-Made Mixed Berry Compote, Fresh Strawberries & Cream

## **PublicUs Toasts / Brekkie Bar**

### **Smash Avocado Toast\* \$11 (Vegan Option Available)**

1 Poached Farm Egg, Guajillo Pepper Yuzu Spread, Organic Cherry Tomatoes, Organic Greens

### **Smoked Salmon Toast \$13**

Smoked Salmon, Crème Fresh, Cucumbers, Organic Cherry Tomatoes, Watermelon Radish, Organic Greens

### **Steel Cut Oatmeal Cup - \$6 / Bowl - \$9**

Pecan Croquante, Mixed Berries

### **Yogurt Parfait \$8**

Granola & Mixed Berries

### **Granola Cereal \$8**

Mixed Berries & Cream

## **Sandwiches (Served With House Chips and Mixed Greens)**

### **PublicUs Burger\* \$14**

30-Day Dry-Aged Prime Angus Beef, Cheddar Cheese, Vine Ripe Tomatoes, Red Onion, Butter Lettuce, House Pickles, PublicUs Spread, House Hawaiian Sweet Bun, House-made Chips, Organic Greens

### **Vegan Patty Melt Burger \$14 (Vegan)**

House Vegan Patty (Chickpeas, Beets, Potatoes, Roasted Garlic), Caramelized Wild Mushrooms & Onions, Vegan Roasted Garlic Béchamel, PublicUs Sourdough, House-made Chips, Organic Greens

### **Chimichurri Steak Sandwich \$16**

Carne Asada, Roasted Peppers, Red Onions, Kosho Aioli, PublicUs Sourdough, House-made Chips, Organic Greens

### **Piri Piri Chicken Sandwich \$13**

Roasted Piri Piri Chicken Breast, Garlic Pesto Aioli, Lettuce, Tomato, Red Onion & Pepper, PublicUs Sourdough, House-made Chips, Organic Greens

### **Cali Turkey Sandwich \$13**

Hickory Smoked Turkey, Swiss Cheese, Red Onions, Tomato, Lettuce, PublicUs Sourdough, House-made Chips, Organic Greens +add Apple wood Smoked Bacon or Avocado \$2

### **PublicUs BATL BORN Sandwich \$14**

Applewood Smoked Bacon, Avocado, Tomato, Lettuce, Mayo, PublicUs Sourdough, House-made Chips, Organic Greens

### **Braised Broccolini Sandwich \$14 (Vegan)**

Braised Mushroom, Vegan Roasted Garlic Béchamel, PublicUs Sourdough, House-made Chips, Organic Greens

## **Salads & Soup**

### **Mixed Greens \$7 / \$11 (Vegan)**

Organic Mixed Greens, Watermelon Radish, Tomatoes, Micros, Pumpkin Seeds Pomegranate Syrup, White Balsamic Vinaigrette

### **Classic Wedge Salad \$13**

Iceberg Lettuce, Blue Cheese Vinaigrette, Organic Cherry Tomatoes, Fried Onion, Applewood Smoked Bacon, Blue Cheese Crumble

### **Wild Mushroom Salad \$13**

Chefs Blend Wild Mushrooms, Organic Mixed Greens, Pea Shoots, Water Melon Radish, White Balsamic Vinaigrette

### **Soup of the Day Cup - \$7 / Bowl - \$11**

## **Musubi (Moo-Soo-Be)**

Spam Musubi \$4

Portuguese Sausage Musubi \$5

Short Rib Musubi \$6

## **Add-Ons**

Grilled Piri Piri Chicken \$5, Grilled Salmon \$7, Grilled NY Steak \$8

Seared Halloumi w/ Gremolata \$7

Crispy Red Bliss Potatoes (Garlic, Citrus & Rosemary Salt) \$4

Portuguese Sausage, Chicken Apple Sausage, Bacon, Spam, Turkey Bacon, Smoked Salmon \$4.5

1 Farm Egg\* \$2 or 2 Farm Eggs\* \$3.5

# PublicUs

## Coffee Bar

Filter Coffee	3.5
Espresso	3
Single Origin Espresso	MP
Pour Over	MP
Cappuccino	4
Flat White	4
Latte	4.5
One and One	5
Askinosie Dark Chocolate Mocha	5.5
Macadamia Nut Latte	5.5
Iced Coffee - Flash Brewed	4
Iced Coffee - Kyoto Tower	5
Iced Shaken Almond Milk Latte	5.5
Iced Shaken Cashew Milk Latte	5.75

## PublicUs Specials

PublicUs Palmer	5
Coffee Soda	5
Death Cream	5
The Cannon	5.5
Fresh Mint & Cream	5.5
Song Shakerato	5.5
Espresso Old Fashioned	6
London Fog	5
Haldi Doodh - Golden Milk	5
Green Panda - Matcha	5.5

## Hot Tea

<i>Song Tea and Botanicals - China and Taiwan</i>	
Wild Tree Yunnan Red - Black	5
Red Water Tieguanyin - Oolong	6
Shan Lin Xi Winter Sprout - Oolong	6
Meadow - Botanical / Caffeine Free	5
Carrot Tea - Botanical / Caffeine Free	5
<i>Kettle Tea - Japan</i>	
Uji Genmaimatcha - Green	4.5

## Drinks

Q Sodas (Variety)	2.5
Kimino Yuzu Sparkling Juice	4
Pomegranate Juice	4
Organic Lemonade	5
Orange Juice	5
Straus Organic Whole Milk 12oz	3
House-Made Almond Milk 12oz	4
House-Made Cashew Milk 12oz	4.25
Askinosie Dark Hot Chocolate	3.5

## Mimosa

Mimosa (Oj / Pineapple with Sparkling Cava)	6
Bottomless Mimosa	22

## Extras

Extra Shot	1.5
House-Made Madagascar Vanilla Syrup	.75
House-Made Milked Almonds	1.0
Elmhurst Milked Oats	1.0
House-Made Milked Cashews	1.5

## Juices

Rasa Lila	7
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## Iced Tea

Samovar Organic Black Iced Tea	4
Song Iced Shan Liu Xi Winter Sprout - Light Oolong	4.5
Lemon Lime Iced Green Tea	5