

PublicUs

For the People

Brekkie

Chimichurri Steak & Eggs* \$20

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

Corned Beef Hash* \$16

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

Garden Farm Benedict* \$14

2 Farm Poached Eggs, Roasted Veggies, Heirloom Tomatoes, Super Spinach Sauce, Brown Butter Hollandaise, Crispy Red Bliss Potatoes, Served on PublicUs Sourdough

The Traditionalist* \$14

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

Brekkie Burrito \$13 (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, Cilantro Citrus Mint Brown Rice, 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

Brekkie Sandwich *Supreme \$13**

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

Shakshuka* \$15 (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

Chilaquiles Verdes* \$15

2 Sunny-Side Up Farm Eggs, Crispy Corn Tortilla Chips, House Pinto Beans, Queso Fresco, Avocado, Sour Cream, Red Onion, Pico de Gallo, Tomatillo Salsa Verde, Epazote, Micro Cilantro

Waffles for the People \$11

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

Brioche Frenchie Toast \$14

House Brioche, Mixed Berry Compote, Fresh Strawberries & Citrus Ricotta

Biscuits & Gravy* \$14

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

Plates & Bentos

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

Bang Bang Chicken Bento* \$15

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

Tangerine Orange Chicken Bento* \$15

Buttermilk Fried Chicken, Tangerine Orange Sauce, Steamed White Rice, 1 Farm Egg Sunny-Side Up, Mac Salad, 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 Sunny-Side Up, 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* \$17

Seared Togarashi Salmon, 1 Farm Egg Sunny-Side Up, Mac Salad, Pickled Ginger, Daikon Radish, Organic Greens, Steamed White Rice

Braised Short Rib Bento* \$18

Braised Short Rib, 1 Farm Egg Sunny-Side Up, Kimchi, Mac Salad, Pickled Ginger, Daikon, 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

Braised Cauliflower \$14 (Vegan)

Braised Cauliflower, Tangerine Garlic White Wine Marinade, PublicUs Vegan Sauce, Cilantro Citrus Mint Brown Rice

PublicUs Toasts / Brekkie Bar

Smash Avocado Toast* \$12 (Vegan Option Available)

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

Smoked Salmon Toast \$14

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

Steel Cut Oatmeal Cup - \$7 / Bowl - \$10

Pecan Croquante, Cinnamon, Mixed Berries

Yogurt Parfait \$8

Granola & Mixed Berries

Granola Cereal \$8

Mixed Berries & Cream

Sandwiches (Served with House Chips and Organic 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

Vegan Patty Melt \$14 (Vegan)

House Vegan Patty (Chickpeas, Beets, Potatoes, Roasted Garlic), Caramelized Wild Mushrooms & Onions, Vegan Roasted Garlic Béchamel, PublicUs Sourdough

Piri Piri Chicken Sandwich \$14

Roasted Piri Piri Chicken Breast, Garlic Pesto Aioli, Lettuce, Tomato, Red Onion & Pepper, PublicUs Sourdough

Cali Turkey Sandwich \$14

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

Braised Broccolini Sandwich \$14 (Vegan)

Braised Mushroom, Vegan Roasted Garlic Béchamel, PublicUs Sourdough

Salads & Soup

Mixed Greens \$8 / \$11 (Vegan)

Organic Mixed Greens, Watermelon Radish, Tomatoes, Micros, Pumpkin Seed 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, Watermelon Radish, White Balsamic Vinaigrette

Soup of the Day Cup - \$8 / Bowl - \$11

Musubi (Moo-Soo-Be)

Spam Musubi \$4

Portuguese Sausage Musubi \$5

Braised Short Rib Musubi \$6

Add-Ons & Sides

Grilled Piri Piri Chicken \$6, Grilled Togarashi Salmon \$9, 8oz Grilled Chimichurri NY Steak \$10

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

6oz Smoked Salmon \$5

Crispy Red Bliss Potatoes (Garlic, Citrus & Rosemary Salt) \$5

1 Farm Egg* \$2.5 or 2 Farm Eggs* \$4.5

Seared Halloumi w/ Gremolata \$10

PublicUs

Coffee Bar

Filter Coffee	\$4
Espresso	3.5
Single Origin Espresso	MP
Pour Over	MP
Cappuccino	4.5
Flat White	4.5
Latte	5
One and One	6
Askinosie Dark Chocolate Mocha	5.5
Macadamia Nut Latte	5.5
Iced Coffee - Flash Brew	5
Iced Coffee - Kyoto Tower	5
Iced Shaken Almond Milk Latte	5.5
Iced Shaken Oat Milk Latte	5.5
Iced Shaken Cashew Milk Latte	6

PublicUs Specials

PublicUs Palmer	5.5
Espresso Tonic	5.5
Coffee Soda	6
Death Cream	5
The Cannon	6
Fresh Mint & Cream	6
Espresso Old Fashioned	6
Horchata de Arroz	5
Café Horchata	6
London Fog	5
Chai Latte	5
Green Panda - Matcha	5.5
Iced Shaken Chai Latte	5.5

Other Drinks

Q Sodas (Variety)	\$3
Kimino Sparkling Juices	4.5
Pomegranate Juice	4
Organic Lemonade	5
Orange Juice	5
Straus Organic Whole Milk 12oz	3.5
House-Made Almond Milk 12oz	4.5
House-Made Cashew Milk 12oz	5
Askinosie Dark Hot Chocolate	4

Mimosa

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

Extras, Alternative Milks and Syrups

Extra Espresso Shot	1.5
House-Made Madagascar Vanilla Syrup	1.0
House-Made Almond Milk	1.0
Elmhurst Milked Oats	1.0
House-Made Cashew Milk	1.5

Juices

Rasa Lila	7
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Iced Tea

Samovar Organic Black Iced Tea	4
Lemon Lime Iced Matcha	5

Teas

Song Tea and Botanicals - China and Taiwan

Wild Tree Yunnan Red - Black	5
Ruby - Oolong	6
Shan Lin Xi Winter Sprout - Oolong	6
Meadow - Botanical / Caffeine Free	5
Carrot Tea - Botanical / Caffeine Free	5

Ketti Tea - Japan

Uji Genmaimatcha - Green	4.5
Jou Yanagi Houjicha - Green	5.5