

# PUBLIC HOUSE



## PUB BITES

### Pretzel Bites 14

Served with Kölsch beer cheese and Clouded Mind IPA jalapeño honey mustard.

### Buzzed and Smoked Wings 16

**CHOOSE SAUCE TO TOSS:** Clouded Mind IPA Buffalo or Indecision Ale BBQ.

### Garlic Cheese Bread 14

House-made Kölsch beer dough topped with parmesan garlic sauce, Italian seasoning, and our special house-blended cheese. Served with poblano ranch.

### Sprout About It (GF) 12

Brussels sprouts with bacon, red onion, and maple Dijon balsamic sauce.

### Nacho Average Nachos 12

Shredded Colby Jack, pineapple salsa, Kölsch beer cheese, agave sour cream, and cilantro.

**ADD SMOKED CHICKEN (4) OR BEEF BRISKET (6)**

### Loaded Potato Skins 12

Crispy fried potato skins topped with Kölsch beer cheese, shredded Colby Jack cheese, applewood smoked bacon, and green onions.

### Texas Twinkies 15

Bacon-wrapped jalapeños stuffed with beef brisket and cream cheese. Dipped in Indecision Ale BBQ sauce and smoked.

### Fried Cheese Curds 12

Beer-battered white cheddar cheese curds. Served with poblano ranch or red sauce.

### Elote "Street Corn" Chicken Dip 13

Smoked chicken, fire-roasted corn, red onion, cotija cheese, tajín, and cilantro. Served with tortilla chips.

## LADLES & LEAVES

**House-made salad dressing choices:** Bleu Cheese, Buttermilk Ranch, Champagne Vinaigrette, Citrus Caesar, Maple Dijon Balsamic, Southwest, or Thousand Island.

**Add Chicken (5) Add Grilled Shrimp (8)**

### Soup of the Day Cup (5) Bowl (8)

### White Chicken Chili Cup (5) Bowl (8)

A Public House classic! Seasoned chicken, roasted garlic, red peppers, green chiles, and cream. Topped with shredded cheese and tortilla strips.

### Public House Salad Small (8) Large (13) (GF)

Local mixed greens, cucumbers, red onions, cherry tomatoes, and feta cheese crumbles.

### Quinoa Bowl 15

Roasted sweet potato, Brussels sprouts, red onion, bacon, apples, quinoa, and pepitas. Tossed in maple Dijon balsamic dressing.

### Caesar Salad Small (8) Large (13)

Romaine lettuce, crispy capers, croutons, and shaved parmesan. Tossed with our citrus Caesar dressing.

### Fiesta Greens 15

Local mixed greens, charred corn, black beans, red onion, cherry tomatoes, avocado, Colby Jack cheese, and tortilla strips.

**RECOMMENDED WITH SOUTHWEST DRESSING**

## MAINS

**Served with kettle chips and pickle spear.**

**Substitute french fries (3) Substitute a Beyond Burger (2)**

**Substitute a gluten-free bun (2)**

**Add a side house salad (4) or House-made potato salad (4)**

### Kölsch Beer Cheese Mac 14 **HOUSE SPECIALTY**

Cavatappi pasta and Kölsch beer cheese. Topped with chorizo breadcrumbs.

**ADD CHICKEN (5) BACON (4) OR BEEF BRISKET (6)**

### 'Cluckin' Good Tenders 16

Lightly breaded chicken tenderloins. Served with French fries, and choice of buttermilk ranch or Indecision Ale BBQ sauce.

### Brewmaster Burger 17

Short rib, sirloin, and Black Angus blend topped with Kölsch beer cheese, bacon, and crispy onions. Served on a pretzel bun.

### Shaved Prime Rib 17

Shaved prime rib topped with provolone cheese and giardiniera mayo. Served on naan.

**ADD PEPPERS AND ONIONS (1)**

### Cuban Sandwich 16

House-smoked pork shoulder, Little Town Jerky Company ham, Swiss cheese, pickles, and Clouded Mind IPA jalapeño honey mustard. Served on Cuban bread.

### Mahi Mahi Sandwich 17

Blackened mahi mahi, avocado, lettuce, tomato, and chipotle mayo. Served on a brioche bun.

### Hot Honey Fried Chicken Sandwich 16

Crispy buttermilk chicken, hot honey drizzle, lettuce, and tomato. Served on a brioche bun.

### Chicken Caesar Wrap 16

Grilled chicken breast with lettuce, tomato, shaved parmesan cheese, and citrus Caesar dressing. Served in a flour tortilla.

### Turkey Melt 16

Roasted turkey, bacon, Swiss cheese, tomato, and roasted garlic aioli. Served on a ciabatta bun.

### Beer-Braised Reuben 16

Beer-braised corned beef or smoked turkey, sauerkraut, Swiss cheese, and Thousand Island dressing. Served on grilled swirled rye bread.

### Smoked Brisket Melt 17

Smoked beef brisket, grilled peppers and onions, and beer cheese. Served on grilled sourdough.

### Maple Bourbon Pulled Pork 16

Slow-cooked pork shoulder in maple bourbon BBQ sauce, crispy onions, and slaw. Served on a pretzel bun.

### Mirabelle Plum Grilled Cheese 15

Estate-grown Mirabelle plum jam, smoked gouda, Swiss, and goat cheese. Served on sourdough.

# TAVERN PIZZAS

NO TOPPING SUBSTITUTIONS ON SPECIALTY PIZZAS.

9" small (17) | 12" large (22)

12" gluten-free Cauliflower Crust (add 6)

## Carnivore

Pepperoni, ham, sausage, bacon, house cheese, and red sauce.

## Supreme

Sausage, onion, green pepper, mushroom, black olives, house cheese, and red sauce.

## Margherita

Heirloom tomatoes, fresh mozzarella, and red sauce. Topped with fresh basil.

## Honey, Goats Got Fire

Sausage, goat cheese, Mike's Hot Honey, house cheese, jalapeños, and red sauce. Topped with arugula.

## Truffle Shuffle

Wild mushrooms, house cheese, and parmesan garlic sauce. Finished with truffle oil.

## Elote "Street Corn"

Fire-roasted corn, elote street corn sauce, tajín, red onion, cotija cheese, house cheese. Topped with agave crème, and cilantro.

## Boursin Bliss

Smoked chicken, roasted red peppers, artichokes, Boursin cheese, house cheese, and basil pesto sauce. Topped with balsamic glaze.

## The Fig

Fig jam, prosciutto, arugula, and goat cheese. Finished with balsamic reduction.

## MONTHLY PIZZA SPECIAL



ASK YOUR SERVER FOR THIS MONTH'S PIZZA SPECIAL

# CREATE YOUR OWN

9" small (14) | 12" large (19)

12" gluten-free Cauliflower Crust (add 6)

## Sauce

Red, Kölsch Beer Cheese, Parmesan Garlic, Street Corn Sauce, Fig Jam, or Pesto sauce.

## Cheese

House Cheese, Boursin, Feta, Goat Cheese, Fresh Mozzarella, Parmesan, Cotija Cheese, or Smoked Gouda.

**Toppings** (per topping) **SMALL** 1.50 **LARGE** 1.75

Extra Cheese, Arugula, Black Olives, Caramelized Onions, Green Olives, Green Peppers, Jalapeños, Mike's Hot Honey, Truffle Oil, Mushrooms, Pickled Red Onion, Roasted Garlic, Pineapple, Red Onions, White Onions, or Fire-roasted Corn.

**Meat** (per topping) **SMALL** 2.50 **LARGE** 2.75

Bacon, Ham, Smoked Chicken, Pepperoni, Smoked Pork Shoulder, Prosciutto, Braised Short Rib, or Sausage.

# WEEKDAY FEATURES



WED — FRI + SUN

2 FOR \$25 DEAL

Choose two mains + a 32oz pitcher\* of beer or soda. 25

\*Exclusions apply



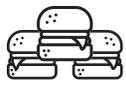
WEDNESDAY

PIZZA & PITCHERS

Any large Tavern specialty pizza or a large Create Your Own 2-topping pizza. 15

32oz BEER PITCHER\* 8 | 60oz BEER PITCHER\* 12

\*Exclusions apply



THURSDAY

\$3 THURSDAY SLIDERS

Choice of Short rib, sirloin, and black angus burger with American cheese or Pulled Chicken BBQ. Served on a brioche slider bun. 3/each

\$8 COCKTAILS | ANY COCKTAIL, ALL DAY



FRIDAY

FISH FRY-DAY: PERCH BASKET

Lightly dusted and fried. Served with french fries, coleslaw, and tartar sauce. 19



SATURDAY

PRIME RIB

AVAILABLE AFTER 4PM 12oz prime rib served with baked potato, seasonal vegetables, rosemary au jus, and horsey sauce. Includes soup or salad. 25



SUNDAY

FIESTA FUN DAY

Fiesta Taco Sunday. See menu for taco choices.

\$6 BLOODY MARY AND MIMOSAS

MARGARITA PITCHERS: \$15 32oz | \$25 60oz

# HALF-PINTS

12 AND UNDER

**Grilled Cheese** 6

American cheese, multi-grain bread. Served with fries.

**Mac & Cheese** 6

Creamy, cheesy and delicious!

**Cheese Pizza** 9

House cheese and red sauce, fresh from the oven.

TO-GO & DELIVERY  
ORDERING AVAILABLE

Call: **269-326-7059**

Order Online:

**ROUNDBARN.COM/PUBHOUSE**

## FOOD ALLERGIES?

We are happy to make modifications when possible. Please check with your server. 21% gratuity will automatically be added for groups of 10 or more.

# CRAFT BEER

## TAKE IT EASY

**Lake Michigan Light** 7 | Growler 20 | Mega 10  
American Blonde Ale • 4% ABV • 11 IBU • 5 SRM  
Crisp with hints of biscuit and notes of citrus

**Vacation** 7 | Growler 20 | Mega 10  
Wheat Ale • 5.1% ABV • 12 IBU • 4 SRM  
Fruity with notes of orange and lemon and hints of coriander.

**Daydrinker** 7 | Growler 20 | Mega 10  
American Pilsner • 4% ABV • 16 IBU • 3 SRM  
Balanced hop profile with a rustic floral aroma and mild but pleasant fruitiness.

**Kölsch** 7 | Growler 20 | Mega 10  
Michigan Kölsch-Style Ale • 5.2% ABV • 12 IBU • 5 SRM  
Subtle malty sweetness with notes of biscuits and honey.

**Kölsch Apple** 7 | Growler 20 | Mega 10  
Michigan Kölsch-Style Ale • 5.2% ABV • 12 IBU • 5 SRM  
Our flagship Kölsch now with apple! With a nice body of biscuit, honey and apple with a subtle hop profile.

**Kölsch Light** 7 | Growler 20 | Mega 10  
Michigan Kölsch-Style Ale • 4% ABV • 8 IBU • 4 SRM  
Tastes just like the original Kölsch! With a nice body of biscuit and honey, and a subtle hop profile.

**MI Strawberry** 7 | Growler 20 | Mega 10  
Strawberry Blonde Ale • 4.9% ABV • 6IBU • 6 SRM  
Crisp, with a moderate to low hoppiness and a delightful strawberry aroma and flavor.

**Indecision** 7 | Growler 20 | Mega 10  
American Amber Ale • 5.4% ABV • 15 IBU • 15 SRM  
Mild malty sweetness and roasted malt.

### ROTATING BARREL-AGED INFUSION

Our mainstay beers infused with different fruits, spices and herbs.

ASK YOUR SERVER ABOUT THIS MONTH'S INFUSION!

**Oktoberfest** 8 | Growler 18 | Mega 10  
Märzen • 4.33% ABV • 22 IBU • 13 SRM  
Crisp, toasty maltiness, medium-bodied amber with a rich and clean finish.

**Bloom & Bier** 6 | Growler 18 | Mega 10  
Tablebier • 3.8% ABV • 12 IBU • 5 SRM  
With a mild wheat malt character, this beer is bright and very refreshing with a light sweetness from wildflower honey that coats the palette.

**Cheeky Chap** 6 | Growler 18 | Mega 10  
English Session Lager • 5.38% ABV • 22 IBU • 5 SRM  
Flavors of English malts and hops to provide a light, easy drinking beer.

**Snow Day** \$7 | Growler \$20 | Mega 10  
White Stout • 5.45% ABV • 21 IBU • 8 SRM  
Noticeable aromas of cocoa and vanilla, and rounded out with a light roast coffee.

**Baroda SMaSH** 8 | Growler 20 | Mega 10  
SMaSH Lager • 4.62% ABV • 26 IBU • 5 SRM  
Refreshing lime aroma, a crisp lager profile with cereal grain, and subtle pine and rosemary notes.

**Peach Main Squeeze** 7 | Growler 20 | Mega 10  
Shandy • 4.54% ABV • 14 IBU • 3 SRM  
Subtle biscuit notes, and delightfully crisp with a prominent peach flavor.

## MEGA PINT \$25

\$25 FOR A 22 OZ. REUSABLE MEGA PINT TUMBLER INCLUDING FIRST FILL!

REFILLS AVAILABLE AT ALL ROUND BARN LOCATIONS

## HOPPED UP

**Dune Hopper** 8 | Growler 20 | Mega 10  
American IPA • 5.36% ABV • 55 IBU • 6 SRM  
Citrus, with well rounded notes of pear and stone fruit.

**Hop Dealer** 8 | Growler 20 | Mega 10  
American IPA • 6% ABV • 75 IBU • 10 SRM  
Light-medium body with intense citrus aroma and pine flavors.

**Left Coast Mirage** 8 | Growler 20 | Mega 10  
Brut IPA • 7.24% ABV • 60 IBU • 5 SRM  
Delightful aromatic hop profile with subtle citrus notes.

## DARK & MYSTERIOUS

**Oronoko Cocoa** 8 | Growler 20 | Mega 10  
Chocolate Dessert Stout • 5.5% ABV • 10 IBU • 28 SRM  
Reminiscent of lightly roasted coffee with a definite gourmet chocolate flavor.

ALLERGY WARNING: CONTAINS LACTOSE

## CIDER

**Orchard Fog** 7 | Growler 20  
Hard Cider • 6.9% ABV • RS 3%  
Made with local Jollay Orchards' apples and back-sweetened with local honey from Honey Hound Bee Farm.

## PITCHERS

32oz Beer Pitcher\* 12  
60oz Beer Pitcher\* 20

\*Exclusions apply

## CROWLERS

\$7 Drafts\* 15  
\$8 Drafts\* 17

\*Exclusions apply | To-Go only

## NON-ALCOHOLIC

**Low Key** 7 | Growler 20 | Mega 10  
N/A Golden Ale • 0.1% ABV • 8 IBU • 2SRM  
Light and crisp, with a subtle fruitiness, balanced by a malty sweetness.

**N/A Red Sangria** 7 | Growler 30 | Mega 10  
Our classic Red Sangria, full of refreshing fruit flavors and no alcohol.

## CANNED COCKTAILS \$8

### ROUND BARN DISTILLERY CRAFT COCKTAILS

Moscow Mule  
Blackberry Gin Gimlet  
Lemon Elderflower Vodka Soda

Strawberry Margarita  
Grapefruit Paloma

### TABOR HILL MIMOSAS

Blood Orange Mimosa  
Pineapple Mimosa

### BEER • WINE • SPIRIT FLIGHT

\$20 FOR 6 POURS

\*LIMIT 2 SPIRITS PER FLIGHT. DOES NOT INCLUDE COCKTAILS.

### SPIRIT FLIGHT

\$25 FOR 6 1/2oz POURS

<b>GIN</b> 269 Gin	<b>WHISKEY</b> House Whiskey	<b>VODKA</b> DiVine™ Vodka
<b>BOURBON</b> Baroda Straight Bourbon Maple Bourbon	Berrien Ridge Whiskey Cinnamon Whiskey Vanilla Whiskey	<b>RUM</b> Red Sky Rum Lake Michigan Shipwreck Spiced Rum
<b>AGAVE</b> Blue Flame Agave	Apple Whiskey Peach Whiskey	

# WINE

\*LMS INDICATES WINES MADE FROM GRAPES GROWN ONLY IN THE LAKE MICHIGAN SHORE AVA.

## DRY WHITES

**Sauvignon Blanc** 11 | Round Barn | LMS  
RS 0% | Lemongrass • Gooseberry • Pineapple

**Chardonnay** 9 | Tabor Hill | LMS  
RS 0% | Banana • Butterscotch • Oak

**Pinot Blanc** 9 | Round Barn LMS  
RS 0% | Lemon Zest • Pear • Floral

**Pinot Grigio** 9 | Round Barn | LMS  
RS 0.5% | White Peach • Lemon • Grapefruit

**Vineyard Tears** 9 | Round Barn  
RS 0.5% | White Peach • Ripe Apple • Lemon Zest

## SWEET WHITES

**Riesling** 9 | Round Barn | LMS  
RS 3% | Pineapple • Lemon • White Peach

**Gewürztraminer** 9 | Round Barn | American  
RS 3% | Rose Petal • Lychee • Peach

**Weekend White** 8 | Round Barn  
RS 7.8% | Pineapple • Peach • Apple  
(Low ABV & 100 calories per serving!)

**Edel Doux** 9 | Round Barn  
RS 14% | Ripe Peach • Honey • Candied Apricot

## FRUIT & SPECIALTY

 **Red Sangria** 8 | Growler 30 | Mega 11 | RS 7%  
Fun & fruity! Full of refreshing fruit flavors.

 **White Sangria** 8 | Growler 30 | Mega 11 | RS 7%  
Juicy & tropical! Peach and pineapple flavors.

**Farm Market Blueberry** 8 | Round Barn | RS 6.25%  
Blueberry • Citrus • Blackberry

**Farm Market Cranberry** 8 | Round Barn | RS 14%  
A best seller! Cranberry • Pomegranate • Spice

ASK YOUR SERVER ABOUT  
SEASONAL HOT BEVERAGES

## DRY REDS

**Vineyard Red** 12 | Round Barn  
RS 0% | Black Cherry • Leather • Vanilla

**Pinot Noir** 14 | Round Barn  
RS 0% | Black Cherry • Leather • Earthy

**Merlot** 12 | Round Barn | LMS  
RS 0% | Blackberry • Plum • Charred Wood

**Cabernet Sauvignon** 14 | Tabor Hill | LMS  
RS 0% | Blackberry • Blackcurrant • Oregano

## SWEET REDS

**Weekend Red** 8 | Round Barn  
RS 6.5% | Bright Cherry • Pomegranate • Raspberry  
(Low ABV & 100 calories per serving!)

**Redel Doux** 9 | Round Barn  
RS 7.25% | Raspberry Jam • Strawberry • Cherry

## BUBBLY

**Brut Rosé** 11 | Tabor Hill | LMS\*  
RS 1.25% | Strawberry • Watermelon • Raspberry

**Brut Riesling** 11 | Tabor Hill | LMS\*  
RS 25% | Apple • Pear • White Blossom

## DESSERT CREAM

 \*CONTAINS MILK

**Black Walnut Cream** 9 | Round Barn  
Chocolate • Black Walnut • Mocha

**Salted Caramel Cream** 9 | Round Barn  
Caramel • Black Walnut • Cream

**French Vanilla Cream** 9 | Round Barn  
Vanilla Bean • Honey • Sweet Cream

**Espresso Cream** 9 | Round Barn  
Roasted Coffee Bean • Vanilla • Tiramisu

**Limoncello Cream** 9 | Round Barn  
Lemon • Vanilla • Orange Blossom

**Peppermint Bark Cream** 9 | Round Barn  
Peppermint • Vanilla • Sweet Cream

## MARGARITA WINE COCKTAILS

**Classic Lime Margarita** 8  
Rimmed with salt or tajin and served over ice.

**Peach Margarita** 8  
Rimmed with salt or tajin and served over ice.

## HANDCRAFTED COCKTAILS

MADE WITH ROUND BARN DISTILLERY SPIRITS

ALL COCKTAILS ARE AVAILABLE  
IN A MINI COCKTAIL FLIGHT **\$20 FOR 3**

*We freshly squeeze our citrus, press juices, and make syrups in-house whenever possible – using premium, locally sourced ingredients for the freshest flavors in every sip*

**House Margarita** 12 Blue Flame Agave • house-margarita mix • salt rim • lime wedge  
\*CONTAINS RAW EGG WHITES

**Maple Pecan Old Fashioned** 13 Baroda Straight Bourbon • maple pecan syrup • orange bitters

**Winter Margarita** 12 Blue Flame Agave • fresh cranberry sauce • pomegranate juice • lime juice • triple sec

**Toffee Espresso Martini** 12 DiVine™ Vodka • espresso • toffee syrup

**Winter Sangria** 12 Cinnamon whiskey • Cabernet sauvignon • orange juice • cranberry juice • topped with red sangria

**Baroda Painkiller** 12 Lake Michigan Shipwreck Spiced Rum • Red Sky Rum • coconut • orange juice • pineapple juice • topped with fresh grated nutmeg

**Peppermint Silk** 12 DiVine™ Vodka • Peppermint Bark Cream • chilled white hot chocolate

**Cranberry Mule** 12 DiVine™ Vodka • fresh cranberry sauce • ginger • cranberry wine • lime juice • topped with ginger ale

## MOCKTAILS

**Piña Colada** 8 Orange juice • pineapple juice • coconut

**N/A Pomegranate Mule** 8 Pomegranate juice • lime juice • ginger • topped with ginger ale

# DESSERT

**Chocolate Chunk Skillet Cookie 6**  
Topped with vanilla bean ice cream

**Double Chocolate Skillet Brownie 6**  
Topped with vanilla bean ice cream

**Root Beer Float 5**  
With vanilla bean ice cream

**Round Barn Float 9**  
Oronoko Cocoa Stout  
with vanilla bean  
ice cream



Chocolate Chunk Skillet Cookie

# — WORKDAY — LUNCH COMBOS

AVAILABLE WEDNESDAY - FRIDAY | 11:30 AM TO 4 PM

**\$11** HALF SANDWICH &  
CUP OF SOUP OR SALAD

## PICK A HALF SANDWICH

### Cuban Sandwich

House-smoked pork shoulder, Little Town Jerky Company ham, Swiss cheese, pickles, and Clouded Mind IPA jalapeño honey mustard.

Served on Cuban bread.

### Chicken Caesar Wrap

Grilled chicken breast with lettuce, tomato, shaved parmesan cheese, and citrus Caesar dressing. Served in a flour tortilla.

### Turkey Melt

Roasted turkey, bacon, Swiss cheese, tomato, and roasted garlic aioli. Served on a ciabatta bun.

### Beer-Braised Reuben

Beer-braised corned beef or smoked turkey, sauerkraut, Swiss cheese, and Thousand Island dressing. Served on grilled swirled rye bread.

### Mirabelle Plum Grilled Cheese

Estate-grown Mirabelle plum jam, smoked gouda, Swiss, and goat cheese.

Served on sourdough.

## PICK A SIDE

Soup of the Day

White Chicken Chili

Public House Salad

Chips

Fries

# *Fiesta Sunday*

AT THE PUBLIC HOUSE

## *All Pastor Taco*

Charred achiote-marinated pork • pineapple • cilantro • onion • tomatillo salsa

\$3/each

## *Carne Asada Taco*

Grilled citrus-garlic marinated steak • pico de gallo • cotija • lime squeeze

\$3/each

## *Pollo Adobo Taco*

Yucatán-style chicken braised in achiote and sour orange • pickled red onion • avocado crema • cilantro

\$3/each

## *Taco de Frijoles y Arroz*

Refried beans • Spanish rice • grilled peppers and onions • pico de gallo • avocado crema

\$3/each

## *Camarón Fuego Taco*

Flash-fried shrimp • bang bang sauce • shredded cabbage • pickled jalapeño • cilantro • lime squeeze

\$4.50/each

Tortilla Chips and Salsa \$3

ADD QUESO FRESCO \$1.50

Refried Beans \$1.50

Spanish Rice \$1.50

## *House Margarita Pitchers*

32oz Margarita \$15

60oz Margarita \$25

AVAILABLE SUNDAYS ONLY  
AT THE PUBLIC HOUSE

Consuming undercooked meats or eggs may increase your risk of food-borne illness.