



PRE-GAME

PUBLIC HOUSE CHICKEN NACHOS

pickled jalapeños, pico de gallo, guacamole, sour cream, green onions, cilantro, cheese sauce, tortilla chips

UPGRADE TO SEASONED GROUND BEEF

TUNA POKE NACHOS*

marinated ahi tuna, pico de gallo, avocado, eel sauce, sriracha aioli, pickled jalapeños, cilantro, tortilla chips, sesame seeds

PEPPERONI PIZZA BITES

jalapeño ranch, marinara

FRIED CHEESE CURDS

jalapeño ranch, marinara

SPINACH AND ARTICHOKE DIP

monterey jack, parmesan, tortilla chips

SALADS

BUFFALO CHICKEN SALAD

buffalo chicken tenders, romaine lettuce spring mix, blue cheese dressing, bacon, cherry tomatoes, red onions, crumbled blue cheese

CAESAR SALAD

romaine hearts, parmesan, garlic croutons, dressing

UPGRADE YOUR SALAD

GRILLED CHICKEN

GRILLED SHRIMP

BURGER PATTIES

BURGERS AND SANDWICHES

includes pub fries

UPGRADE TO ANY SIDE | LOADED OR TRUFFLE FRIES

THE STANDARD*

double beef patties, American cheese, caramelized onions, lettuce, tomatoes, special sauce, brioche bun

BIG TEXAN*

double beef patties, cheddar cheese, bacon, fried onion rings, bourbon bbq, jalapeño ranch, brioche bun

MUSHROOM & SWISS*

double beef patties, beer-braised mushrooms, Swiss cheese, lettuce, tomatoes, steakhouse aioli, brioche bun

CHICKEN BLT

chicken breast, bacon, pepper jack cheese, chipotle aioli, lettuce, tomatoes, cheese ciabatta roll

PHILLY CHEESE STEAK

thinly sliced ribeye steak, peppers, mushrooms, onions, provolone, french roll

DOUBLE MEAT

CUSTOMIZE YOUR SANDWICH

BACON

GUACAMOLE

AVOCADO

MUSHROOMS

CARAMELIZED ONIONS

JALAPEÑOS

SUB TO VEGAN BEYOND PATTY

GLUTEN-FREE BUN

BLUE CHEESE CRUMBLE

CHEF'S SPECIALTIES

UPGRADE TO ANY SIDE | LOADED OR TRUFFLE FRIES

FISH AND CHIPS

stout beer-battered white fish, coleslaw, tartar sauce, fries

RIBEYE STEAK*

grilled marinated steak, seasonal vegetables, garlic mashed potatoes, IPA butter

ADD BLUE CHEESE

ADD BEER-BRAISED MUSHROOMS

ADD CARAMELIZED ONIONS

ADD GRILLED SHRIMP

BBQ RIBS

spare ribs, bourbon bbq sauce, fries, coleslaw, jalapeño cornbread
half rack
full rack

WINGS & FINGERS

WINGS

one dozen traditional wings, served with carrots, celery and choice of two sauces

All flats or drums

choice of up to two:

buffalo style • bourbon bbq • xxx hot • lemon pepper
garlic parmesan • salt & vinegar • mango habanero

CHICKEN FINGERS

served with two sauces, carrots and celery

choice of:

buffalo style • honey mustard • bourbon bbq
mango habanero

SIDES

pub french fries
garlic mashed potatoes
seasonal vegetables
house or caesar salad
side sauce
cole slaw
large truffle fries
large loaded fries
onion rings

DO IT IN PUBLIC CHALLENGE**

Try and conquer Public House's four massive double cheeseburgers, loaded fries with a 22 oz. milkshake

Eat it in 30 minutes and it is
FREE + a souvenir t-shirt

#LuxorLV

**Participation in the Public Challenge is voluntary and at your own risk. By participating, you release Luxor and its affiliates from all liability and damages.



SWEETS

CLASSIC MILKSHAKE

french vanilla strawberry
chocolate mocha
OREO® cookie

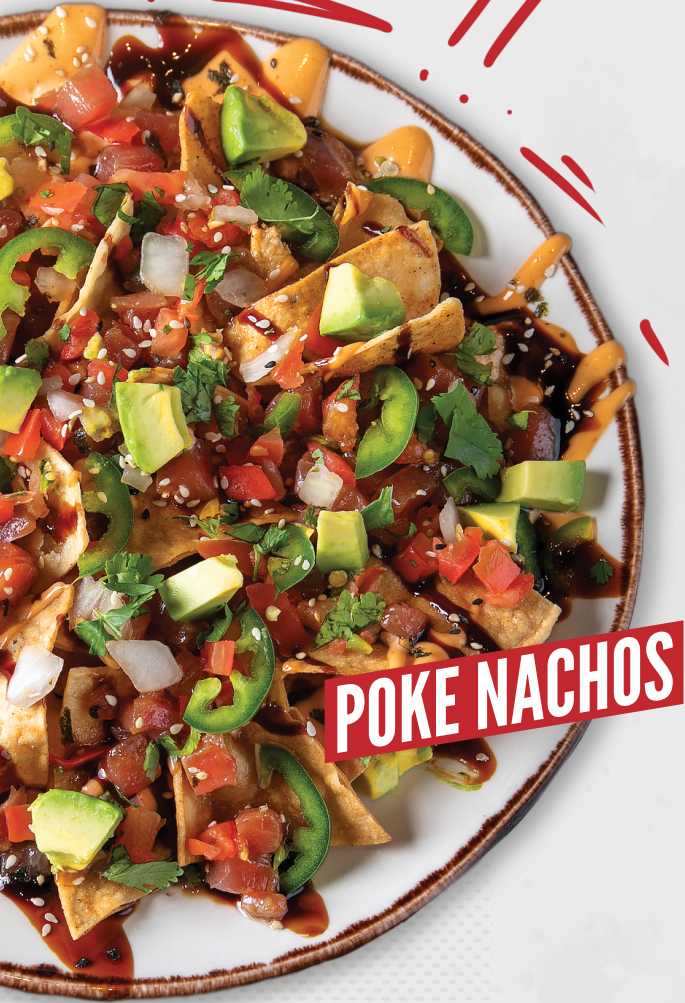
NY CHEESECAKE

strawberry sauce, whipped cream

PUBLIC HOUSE BROOKIE

fudge brownie with a chocolate chip cookie center, ice cream, chocolate sauce, caramel sauce and whipped cream

*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, poultry or shellstock reduces the risk of foodborne illness. Young children, elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.



DRAFT BEERS

16 oz. *upgrade to 22 oz.*

LAGER / PILSNER

- Budweiser
5% *St. Louis, MO*
- Bud Light
4.2% *St. Louis, MO*
- Coors Light
4.2% *Golden, CO*
- Michelob Ultra
4.2% *St. Louis, MO*

Stella
5% *Belgium*

Modelo Especial
4.4% *Orizaba, MX*

CIDER

Angry Orchard
5.0% *Cincinnati, OH*

WHEAT ALE / HEFEWEIZEN

- Golden Road Hefeweizen
4.6% *Los Angeles, CA*
- Golden Road Belgian white
5% *Los Angeles, CA*

ALE

805 Firestone Blonde Ale
4.7 *California's Central Coast*



Big Dogs Red Hydrant Brown Ale
5.6 % *Las Vegas, NV*

Four Peaks Kilt Lifter
6% *Tempe, AZ*

Big Wave Ale
4.4% *Hawaii, US*

Golden Road Mango Cart
4.6% *Los Angeles, CA*

IPA

Goose Island
5.9% *Chicago, IL*

Elysian Contact Haze IPA
6 % *Seattle, WA*

Elysian Space Dust IPA
8.2% *Seattle, WA*



Big Dogs Dirty Dog
7.1% *Las Vegas, NV*

STOUT

Guinness
6.0% *Ireland*

HAPPY TAP

Rotating selection of specialty and micro drafts. Your server will let you know the details.

DOMESTIC
BEER PITCHERS

IMPORT AND CRAFT
BEER PITCHERS

WINE

CHAMPAGNE AND SPARKLING

Prosecco, La Marca, Italy

WHITE WINES

- Chardonnay, William Hill, Central Coast
- Pinot Grigio, Santa Margherita, Italy
- White Zinfandel, Beringer, CA

RED WINES

- Merlot, Columbia Crest “Grand Estates,”
Columbia Valley, WA
- Cabernet Sauvignon, Louis M. Martini,
Sonoma Valley, CA
- Pinot Noir, Layer Cake, South Australia

NON-ALCOHOLIC

NON-ALCOHOLIC BEER

Heineken 0.0%

NON-ALCOHOLIC BEVERAGES

- Fiji 1L
- Fiji 500mL
- Pellegrino 1L
- Pellegrino 500mL
- Juice
- Pepsi
- Diet Pepsi
- Pepsi Zero Sugar
- Mountain Dew
- Starry
- Coffee

Nevada Breweries

SPECIALTY COCKTAILS

LYNCHBURG TEA

Jack Daniel’s Whiskey, Sweet and Sour,
Agave Nectar, Iced Tea

RUM DELIGHT

Bacardi Light Rum, Fresh Mint, Simple Syrup,
Fresh Lime and Pineapple Juice

HOME RUN

Woodson Bourbon/Whiskey, Ginger Beer,
Blueberry Compote, Mint Sprig

SLAM DUNK

Patron Tequila, Schöffelhofer Grapefruit
Hefeweizen, Fresh Lime, Agave Nectar

BARREL AGED OLD FASHIONED

“Pharaoh’s Secret Blend” of Bourbon and a
Special Blend of Liqueurs and Aromatics

HAT TRICK

New Amsterdam Vodka, Lo Fi Gentian Amaro,
Fresh Lemonade

TOUCHDOWN

Grey Goose Le Pear, St. Germain, Pineapple
Juice, Fresh Lemon

BOTTLED AND CANNED BEERS

IPA



Tenaya Creek Hop Ride* [C](#)
7.2% *Las Vegas, NV*
81 IBU

Stone IPA [C](#)
6.9% *Escondido, CA*
77 IBU

Ballast Point Grapefruit Sculpin [C](#)
7.0% *San Diego, CA*
70 BU

Jai Alai [C](#)
7.5% *Tampa, FL*
65 IBU

Dogfish Head 60 Minute IPA [Btl](#)
6% *Milton, DE*

Stone Hazy IPA [C](#)
6.9% *Escondido, CA*
77 IBU

Dogfish Head 90 Minute IPA [Btl](#)
9% *Milton, DE*

NB Voodoo Ranger Juice [C](#)
Force Imperial Hazy
9% *Fort Collins CO*

PORTER/STOUT



Dragons Milk Stout [Btl](#)
11% *Grand Rapids MI*

CraftHaus Belgard Coffee Stout [C](#)
5.2% *Henderson NV*

GOSE/SOUR

10 Barrel Cucumber Sour Crush [C](#)
5.0% *Bend, OR*

Victory Sour Monkey Tripel [C](#)
9.5% *Phila. PA*

ALE

Mother Earth Cali Creamin’ [C](#)
5.0% *Vista, CA*

Deschutes Mirror Pond Pale Ale [Btl](#)
4.7% *Paso Robles, CA*

Alaskan Amber 8.50 [Btl](#)
5.3% *Juneau, AK*

Fat Tire Ale [C](#)
4.9% *San Diego CA*

Sierra Nevada Pale Ale [C](#)
5.6% *Henderson*

LAGER/PILSNER



Big Dog’s Las Vegas Craft Lager* [C](#)
5.0% *Las Vegas, NV*



Tenaya Creek Pilsner* [C](#)
5.4% *Las Vegas, NV* ABV

Kona Longboard Lager [C](#)
4.8% *Kailua Kona, HI*

Budweiser [Btl](#)
5% *St. Louis, MO*

Bud Light [Btl](#)
4.2% *St. Louis, MO*

Bud Light Lime [Btl](#)
4.2% *St. Louis, MO*

Coors Light [Btl](#)
4.2% *St. Louis, MO*

Heineken [Btl](#)
5% *Zoeterwoude, Netherlands*

Dos Equis [Btl](#)
4.2% *Grupo S.A C.V., MX*

Corona [Btl](#)
4.6% *Grupo S.A. C.V., MX*

Michelob Ultra [Btl](#)
4.2% *St. Louis, MO*

Miller Lite [Btl](#)
4.2% *Milwaukee, WI*

Sam Adams Boston Lager [Btl](#)
4.9% *Boston, MA*

Stella Artois [Btl](#)
5% *Leuven, Belgium*

Golden Road Street Cart [C](#)
4.8% *California*

HEFEWEIZEN/WHEAT

Blue Moon [Btl](#)
5.4% *Denver CO*

Sierra Nevada Sunny Little Thing [C](#)
5.0% *Chico, CA*

Cali Squeeze Blood Orange Hefeweizen
5.0% *Paso Robles, CA*

Schöffelhofer Grapefruit Hefeweizen
2.5% *Frankfurt, GRM*

C = Can

Btl = Bottle

