



PUBLIC HOUSE BREWING COMPANY

Our Story

IN 2010, PUBLIC HOUSE BREWING COMPANY WAS FOUNDED IN DOWNTOWN ROLLA, MISSOURI BY THE GOODRIDGE AND STACY FAMILIES. AFTER JUST A FEW DAYS, THE TOWN DRANK US DRY. WITHIN MONTHS, WE GAINED INTERNATIONAL RECOGNITION BY WINNING OUR FIRST MEDAL AT THE GREAT AMERICAN BEER FESTIVAL.

BY 2013, OUR FOUNDERS KNEW WE HAD TO EXPAND IN A BIG WAY TO MEET THE EVER-GROWING DEMAND FOR OUR BEER: ENTER ST. JAMES WINERY.

AFTER A LOT OF WORK - AND A LOT OF CONVERSATIONS OVER PUBLIC HOUSE BREWING COMPANY BEERS AND ST. JAMES WINERY WINES - PUBLIC HOUSE OPENED A SECOND LOCATION NEXT DOOR TO OUR NEW PARTNERS AT ST. JAMES WINERY, EXPANDING OUR PRODUCTION CAPACITY AND INSTALLING THE NECESSARY EQUIPMENT TO PACKAGE AND DISTRIBUTE OUR BEER. IN ADDITION, A KITCHEN WAS BUILT WITH A FOCUS ON FARM-TO-TABLE FOOD, AND A BEAUTIFUL OUTDOOR GARDEN WAS CONSTRUCTED AND OPENED IN 2015 TO GIVE ALL LOVERS OF GOOD BEER AND WINE A PLACE TO REST THEIR BONES AND ENJOY THE GREAT OUTDOORS.

THANK YOU FOR VISITING US. WE SINCERELY HOPE YOU ENJOY YOUR TIME HERE AND COME BACK AGAIN SOON.

CHEERS!



WE OFFER DISCOUNTS TO RETIRED AND ACTIVE MILITARY, AS WELL AS AMERICAN HOMEBREWERS ASSOCIATION MEMBERS.

Beers

MOST OF OUR BEERS HAVE AN ALCOHOL BY VOLUME OF LESS THAN 5.5% - THESE ARE COMMONLY REFERRED TO AS "SESSION" BEERS, AND ARE MEANT TO BE ENJOYED OVER AND OVER AGAIN.

ROD'S CREAM ALE \$4

WHILE MOST STYLES OF CRAFT BEER ORIGINATED ELSEWHERE IN THE WORLD, CREAM ALE WAS BORN RIGHT HERE AT HOME. ITS CRISP, CLEAN TASTE AND WONDERFULLY RICH MOUTH-FEEL WILL SATISFY YOUR THIRST FOR A CLASSIC AMERICAN BREW.

ABV: 5.4% IBU: 16 SRM: 2.5

HIDE & SEEK HEFEWEIZEN \$5

THIS GERMAN-STYLE WHEAT BEER BOASTS A BOLD AROMA OF CLOVE AND BANANA. THE FLAVOR FOLLOWS UP WITH PLEASANT, MILD SWEETNESS FROM THE MALT AND A LIGHT MOUTH-FEEL.

ABV: 4.9% IBU: 14 SRM: 6.5

ELUSIVE IPA \$5

AFTER EXPERIMENTING WITH A NUMBER OF AMERICAN HOP VARIETIES, WE HAVE FOUND A COMBINATION THAT SHOWCASES EACH HOP'S BEST ATTRIBUTES IN THIS HOPPY, YET SMOOTH, AMERICAN IPA.

ABV: 6.7% IBU: 65 SRM: 7

REVELATION STOUT \$4

LIFT A GLASS OF THIS DRY STOUT TO YOUR NOSE AND BREATHE IN THE AROMA OF DARK CHOCOLATE. TAKE A SIP AND FEEL THE FAMILIAR WARMTH OF ROASTED COFFEE THAT GOES DOWN SMOOTH. A LIGHTER BODY THAN AN AVERAGE STOUT MAKES THIS A HOUSE FAVORITE.

ABV: 5.5% IBU: 50 SRM: 40

Cider

ST. JAMES WINERY PROUDLY PRESENTS MCINTYRE CIDER. THE HARD APPLE CIDER HAS A CRISP, CLEAN TASTE FROM PURE FRUIT, WITH NO ADDED FLAVORS OR COLORS, AND IS NATURALLY GLUTEN FREE. WE KNOW A GOOD THING WHEN WE TASTE IT, AND SO WILL YOU.

MCINTYRE CIDER \$5

AROMAS OF FRESH APPLES. BRIGHT, SPARKLING STRAW-YELLOW IN COLOR. TART APPLE FLAVOR COMES FROM PURE FRUIT. FINISH IS CLEAN AND CRISP.

ABV: 5%

Trough & Sampler

SAMPLER \$8

SIX 4 OZ. POURS SELECTED FROM THE YEAR-ROUND AND SEASONAL BEERS.

ADD ADDITIONAL 4 OZ. POURS FOR \$1.25 EACH

TROUGH

HAVE A LARGE GROUP, OR JUST PLAIN THIRSTY? EVERY SIXTH BEER OF THE SAME STYLE IS FREE. ASK YOUR SERVER ABOUT OUR "TROUGH" DISCOUNT.

ALL BEER AND CIDER PRICES INCLUDE TAX



Wine

ALL OUR WINES ARE FROM
ST. JAMES WINERY.

DRY RED WINE

PIONEER RED	\$5	\$18
2014 CYNTHIANA	\$6	18
2015 ESTATE NORTON	\$6	18

SEMI-DRY WHITE WINE

PIONEER WHITE	\$5	\$18
2015 VIGNOLES	\$6	\$22
FRIENDSHIP SCHOOL WHITE	\$6	\$15
2015 THE FOLLY	\$6	\$22
RIESLING	\$6	\$20
MOSCATO	\$6	\$15

SWEET WINE

VELVET RED	\$5	\$14
BLACKBERRY	\$5	\$16
BLUEBERRY	\$5	\$16
STRAWBERRY	\$5	\$16

Non-Alcoholic

SODA	\$1.79
COKE, CHERRY COKE, DIET COKE, SPRITE, DR. PEPPER	
LEMONADE	\$1.79
ICED TEA (SWEET OR UNSWEET)	\$1.79
CHILD'S BEVERAGE	\$.99
COFFEE	\$1.69

Pub Snacks

SOFT PRETZEL BITES \$5
FRESH BAKED WARM PRETZEL BITES WITH
ELUSIVE IPA CHEESE SAUCE OR BEER MUSTARD

FRENCH ONION DIP \$5
HOUSE-MADE DIP SERVED WITH KETTLE CHIPS

PICKLE PLATE \$5
ASSORTMENT OF PICKLES, FRESH FROM THE
SEASON OR PRESERVED FROM SEASONS PAST

BAR NUTS \$4
ROASTED PEANUTS WITH HOUSE BLENDED
SPICES, WARMED WITH GARLIC OIL AND CITRUS
ZEST

KETTLE CHIPS \$2

PICKLED EGG \$1.5

Spirits

SCOTCH

GLENMORANGIE	\$8
JOHNNIE WALKER RED LABEL	\$6
JOHNNIE WALKER DOUBLE BLACK	\$7
MACALLAN, 15 YR	\$15
OBAN, 14 YR	\$13
TALISKER, 10 YR	\$12

BOURBON

BASIL HAYDEN'S	\$7
BOOKER'S	\$8.5
BUFFALO TRACE	\$5
BULLEIT BOURBON	\$7
FOUR ROSES	\$5
MICHTER'S	\$7
WOODFORD RESERVE	\$6
WOODFORD DOUBLE OAKED	\$7

WHISKEY

BULLEIT RYE	\$7
JAMESON	\$6
KANSAS	\$5

ALL WINE AND SPIRITS PRICES INCLUDE TAX

Artisan Meats & Cheeses

MEAT \$5 EACH | **CHEESE** \$4 EACH
ROTATING SELECTION OF SPECIALTY MEATS
AND CHEESES - SEE OUR MENU INSERT FOR
CURRENT VARIETIES AVAILABLE. SERVED
WITH CRACKERS OR BAGUETTE - ADD
SEASONAL JAMS OR BEER MUSTARD FOR \$1.50

PLOUGHMAN'S BOARD \$9
TOASTED RYE BREAD OR BAGUETTE, SOFT
BOILED EGG, AND PICKLE, WITH YOUR CHOICE
OF ARTISAN MEAT AND CHEESE

Main Dishes

PUB BURGER \$12

1/3 LB. GRASS-FED BEEF PATTY, FARMSTEAD CHEDDAR, STOUT ONION JAM, LETTUCE, SHAVED ONION, AND HOUSE SPECIAL SAUCE, SERVED WITH KETTLE CHIPS AND A PICKLE SPEAR

SUBSTITUTE A SIDE SALAD

BLUE MOON BURGER \$13

1/3 LB. GRASS-FED BEEF PATTY, HOUSE-MADE BLUE CHEESE SPREAD, BACON CRUMBLES, RED ONION, LETTUCE AND GARLIC AIOLI, SERVED WITH KETTLE CHIPS AND A PICKLE SPEAR

SUBSTITUTE A SIDE SALAD

CLASSIC BURGER \$12

1/3 LB. GRASS-FED BEEF PATTY, CHEDDAR CHEESE, LETTUCE, RED ONION, TOMATO, KETCHUP AND MUSTARD, SERVED WITH KETTLE CHIPS AND A PICKLE SPEAR

SUBSTITUTE A SIDE SALAD

REUBEN SANDWICH \$11

CORNERED BEEF, SAUERKRAUT, SWISS CHEESE, AND HOUSE-MADE THOUSAND ISLAND DRESSING ON TOASTED RYE BREAD, SERVED WITH KETTLE CHIPS AND PICKLE SPEAR

SUBSTITUTE A SIDE SALAD

BRATWURST \$9.5

BRATWURST, TOPPED WITH SAUERKRAUT, ONION AND HOUSE-MADE BEER MUSTARD ON A HOAGIE ROLL, SERVED WITH KETTLE CHIPS AND A PICKLE SPEAR

SUBSTITUTE A SIDE SALAD

CHICKEN TENDERS \$9

FRIED PREMIUM CHICKEN TENDERS, SERVED WITH KETTLE CHIPS AND PICKLE SPEAR

SUBSTITUTE A SIDE SALAD

SMOKED TROUT FRITTERS \$9

APPLE-WOOD SMOKED TROUT (FRESHWATER FISH), WHIPPED TOGETHER WITH POTATO, BUTTER AND CHIVES, FRIED IN A ROD'S CREAM ALE BEER BATTER, WITH SEASONAL ACCOMPANIMENTS

BACON ROSÉ PASTA \$10

A TRADITIONAL HOUSE-MADE SAUCE WITH ROSÉ WINE, GEMELLI PASTA, BACON, GARLIC AND LEMON ZEST

ADD GRILLED CHICKEN \$3

HERITAGE PASTA \$8

ST. JAMES WINERY'S HERITAGE PASTA SAUCE TOSSED WITH GEMELLI PASTA

ADD GRILLED CHICKEN \$3

HERITAGE SAUCE AVAILABLE FOR PURCHASE

COUNTRY FRIED CHICKEN \$9.5

BREADED CHICKEN BREAST TOPPED WITH A HOUSE-MADE BACON AND PEPPER GRAVY ON TEXAS TOAST, SERVED WITH A SIDE SALAD

Soup & Salads

\$6.5 FULL | \$4 HALF

ADD GRILLED CHICKEN \$3

ADD BACON OR FRIED EGG \$1.5

HOT GERMAN POTATO SALAD

ROASTED RED POTATOES, HEFEWEIZEN VINEGAR, BACON AND GREEN ONIONS

KALE SALAD

KALE TOSSED IN ROASTED SHALLOT VINAIGRETTE, WHIPPED GOAT CHEESE WITH THYME AND ROASTED WALNUTS

ROMAINE SALAD

ROMAINE LETTUCE, SUNFLOWER SEEDS, BACON, RANCH DRESSING, TOPPED WITH GREEN ONION

SOUP OF THE DAY

ASK SERVER FOR DETAILS

Sweets

SWEET PRETZEL BITES \$5

FRIED PRETZEL BITES TOSSED WITH BUTTER, CINNAMON, AND SUGAR

MALTED FUNNEL CAKE \$4

MALTED FUNNEL CAKE WITH COCOA POWDERED SUGAR

House Eats

INSIDE KITCHEN HOURS

MONDAY AND TUESDAY

11 AM - 2 PM

SUNDAY AND WEDNESDAY

11 AM - 6 PM

THURSDAY THROUGH SATURDAY

11 AM - 10 PM

Local Ingredients

THE MERAMEC HIGHLANDS ARE HOME TO MANY LOCAL FARMERS AND A NATURALLY FERTILE ENVIRONMENT. PUBLIC HOUSE BREWING COMPANY IS PROUD TO WORK WITH OUR NEIGHBORING FARMS TO SOURCE MANY OF OUR FRESH, DELICIOUS INGREDIENTS.