

PUBLIC

KITCHEN TAP SOCIAL

HOUSE SAUCES

CARIBBEAN LIME = CL * COCONUT GHOST CHILE = CGC * RED HABANERO = RH
MANGO PINEAPPLE = MP * GARLIC SERRANO = GS

SHAREABLES + SMALL PLATES

SALSA - QUESO - GUAC

made fresh in house with unlimited warm, salted tortilla chips
1 - 4.49 | 2 - 7.29 | 3- 9.49

RH | pale or wheat

EDAMAME

ginger chile salt - ponzu 4.49
MP | white ale or wheat

SEAWEED SALAD

seaweed - sesame oil - sesame seeds 6.29
MP | white ale or wheat

QUESO QUATRO

scratch made - sauteed mushrooms + peppers + beef - pico de gallo - sour cream - unlimited tortilla chips 10.49
GS | IPA

AVOCADO TOAST

freshly baked, grilled cuban bread - guacamole - pico de gallo - charred corn - cotija cheese - cilantro crema - pickled red onions 7.29
add wil moore farm egg* 2.00
CL | light lager or sour beer

TUNA TATAKI*

sriracha and brown sugar crusted yellowfin tuna - ginger citrus ponzu - fresh avocado - cucumber and pickled red onion - sriracha aioli - shiso sprouts 9.49
MP | wheat or hefeweizen

FRIED PIMENTO CHEESE

panko breaded - chorizo - cream cheese - jack cheese - jalapeno - three pepper chow chow - cotija dipping sauce 7.29
RH | pilsner

CUBAN NACHOS

black bean corn relish - pineapple - salsa verde - monterey jack - fresh guac 7.99
add braised chicken, braised pork or beef confit 2.00
MP | white ale or helles bock

TACOS

all tacos come with a flour tortilla however, corn tortillas or lettuce wrap available upon request
...or MAKE IT A TACODILLA!? Add 1.00

CLASSIC

confit picadillo (ground beef seasoned with paprika, cumin, cayenne, garlic, cholula) - jack cheese - lettuce - pico de gallo - cilantro crema 3.99

RH | amber or pale ale

SPICY GROUPEL*

flash fried/cholula marinated grouper - creamy habanero slaw - tomatillo pico - sambal aioli 4.49

CL | white ale or wheat

PORK BELLY

seared, roasted and rendered thick cut pork belly - sweet potato puree - fresh cilantro onion relish - cotija cheese - salsa verde 4.49

GS | dry cider or pale ale

FLASH BANG SHRIMP*

flash fried shrimp - sriracha aioli - pickled carrots and daikon - kimchi slaw - green onions 4.49

GS | lager or sour beer

CARNE CHIMICHURRI

spice rubbed grilled sirloin - sauteed mushrooms - cilantro onion relish - iceberg lettuce - chimichurri 4.49

CL | brown or helles bock

CARNITOS

13-hour slow braised and spice rubbed pork - pickled jalapenos - house pico de gallo - house guacamole - crema 4.29

GS | west coast IPA (accentuate heat) or lager (decrease heat)

TUNA TOBIKO*

yellow tail tuna - sriracha aioli - ginger salt - cucumber - pickled red onions - sushi rice - wasabi crema - tobiko 4.49

MP | white ale or kolsch

BBQ CHICKEN

pulled bbq chicken - refried black bean puree - house queso - pickled red onions 4.29

RH | blonde or pale ale

AGEDASHI TOFU

marinated and flash fried tofu - napa cabbage slaw - pickled red onion - spicy peanut sauce 3.99

CGC | white ale

SWEET CHIRMOLERO

sweet potato puree - sauteed cremini mushrooms - black bean corn relish - cotija cheese - chirmol 4.49

GS | dry cider or pale ale

QUESADILLAS

BBQ CHICKEN & CHEESE*

bbq braised chicken - jack cheese - cotija cheese - pickled red onion - sambal aioli drizzle - side of sour cream 7.49
RH | blonde or pale ale

STUFFED SHRIMP & CHORIZO

poached shrimp - chorizo cream cheese - jalapenos - jack cheese - scallions - crema & verde drizzle - side of sour cream 7.49
GS | IPA or lager

BURRITOS

all burritos come with choice of side

FRIED RELLENO

braised chicken - roasted poblanos - jack cheese mousse - brown rice - tomatillo pico - romaine - black beans, dipped in egg batter and flash fried - side of sour cream 10.99

GS | light lager

SPICY TUNA ROLL*

yellowfin tuna - sriracha aioli - sesame rice noodles - bok choy - carrots - cucumbers - pickled red onions - gochujang spread - side of avo mayo 11.29

CGC | kolsch

EL GUAPO

beef confit - guacamole - sour cream - pico de gallo - jack cheese - jalapenos - iceberg lettuce - black beans - side of fire roasted salsa 10.99

RH | amber or pale ale

SALADS

TUNA TATAKI SALAD*
sriracha and brown sugar crusted, seared ahi tuna - avocado - carrot - pickled red onion - cucumber - radish - crispy shallot - spinach and romaine - thai chili vinaigrette 14.49
CGC | wheat or hefeweizen

PEANUT CHICKEN SALAD
cilantro lime peanut gremolata - grilled chicken - roasted red peppers - cucumbers - carrots - napa and romaine - peanut dressing 10.79
CGC | white ale or pale ale

SOUTHWEST CAESAR SALAD*
cotija cheese - pico de gallo - romaine - jalapeno caesar dressing (choose one: *grilled brined chicken* OR *spice rubbed grilled steak*) 10.29
RH | saison or farmhouse ale

MACROBIOTIC BOWL
black bean corn relish - pico de gallo - avocado - house fire roasted salsa - brown rice - romaine - chimichurri 8.29
add *grilled shrimp* 3.00 - *grilled chicken* 3.00 - *grilled steak* 4.00
CL | brown or amber

POKE BOWLS

TUNA POKE*
soy + sesame glazed ahi tuna - scallions - sticky rice - kimchi napa cabbage - pickled carrots and daikon - avocados - tobiko - seaweed salad - shiso sprouts - sriracha aioli 13.49
MP | white ale or sour beer

PEANUT SHRIMP
chili marinated shrimp - cucumber kimchi - pickled vegetables - peanuts - lime - cilantro - rice noodles 12.99
CL | white ale or saison

RAMEN

SPICY BEEF
marinated bulgogi beef - udon noodle - shredded napa - carrot - daikon radish - jalapeno - cilantro - spicy miso broth 11.29
CL | porter or amber

TONKOTSU PORK
shaved chasu - kimchi - poached egg - udon noodles - rich pork broth 11.29
GS | hefeweisen or IPA
make either ramen gluten free! just ask for rice noodles*

ENTREES

SHRIMP AND GRITS
seared shrimp - poblano adluh grits - tomatillos - jack cheese cream sauce - cilantro salt - jalapenos 12.99
RH | IPA or pale ale

BULGOGI + NOODLES
bulgogi beef - spicy sesame udon noodles - shitake mushrooms - carrots - scallions - cilantro 10.29
CL | brown or helles bock

THREE SEASONED FISH
flash fried grouper - spicy/sweet/sour sauce - sticky rice - pickled vegetables - cilantro 14.29
CGC | amber or lager

PERUVIAN CHICKEN
slow roasted-peruvian spice rubbed half chicken - aji roja roasted red potatoes - corn, jalapeno and tomatillo succotash 13.29
GS | amber or lager

SANDOS

BANH MI*
spicy chili sauce - green onion kewpie - pickled carrot - cucumber - cilantro - chili marinated and seared pork loin on a fresh french baguette 11.79
GS | pilsner or lager

CUBAN*
locally raised, shaved, slow roasted pork loin - shaved ham - swiss - house pickles - spicy mustard - fresh cuban roll 10.29
RH | mexican lager

POLLO DE FUEGO
fried chicken coated with cholula buffalo sauce - cotija blue cheese - pico de gallo - iceberg lettuce - fresh brioche bun 10.29
RH | lager or blonde

SAMBAL BURGER*
fresh brisket, chuck and short rib blend - sambal aioli - swiss - pico de gallo - pickled red onions - lettuce - toasted brioche bun 11.29
MP | brown or helles bock

EL VAQUERO*
fresh brisket, chuck and short rib blend - slow braised pork - bacon - pepper jack - cuban mustard - texas toast 13.49
GS | mexican lager or brown

BYOB (BUILD YOUR OWN BURGER)*
fresh brisket, chuck and short rib blend - fresh brioche bun: choose any combo of .50 add ons (first 4 are free!) 9.99
ADD ONS (.50 EACH):
lettuce - pico de gallo - tomato - sambal aioli - sriracha aioli - spicy árbol chili paste - salsa verde - onion - avocado mayo - pickles - kimchi slaw - tomatillo pico - salsa
ADD ONS (1.00 EACH):
cotija - cotija blue - swiss - american - monterey jack - chorizo cream cheese - pepper jack - guacamole
ADD ONS (2.00 EACH):
pork jowl bacon-braised pork - fried shrimp - shaved ham - wil moor farm egg - house cured pork belly - flash fried pimento ball

SIDES

sticky rice - brown rice - edamame - fries with jalapeno cilantro salt - caramelized plantains - adluh poblano grits - tortilla chips
+1.00/ cucumber kimchi - cold sesame noodles - aji roja red potatoes
+2.00/ seaweed salad - queso - guacamole - salsa - house salad

WE ARE PROUD TO SUPPORT LOCAL FARMS + MILLS

Adluh, SC - Carolina Heritage, SC - City Roots, SC - Watsonia Farms, SC - Wil Moore Farms, SC
ALL puppy menu proceeds go to SQ Rescue. Ask about our VIP (Very Important Puppy) menu and bring home a delicious, fresh treat for your best friend!

A LITTLE ABOUT



Publico Kitchen & Tap offers Latin Asian fusion cuisine combined with craft beer and craft cocktails. We are committed to delivering fresh, made from scratch tacos, burgers, salads, cocktails & more.

We do not "pre-make" our food. All of our items are prepared fresh only after you order it. Our burgers are delivered fresh not frozen and handpattied each morning. We have sourced a local blend of short-rib, chuck, and brisket!

Our salads are made from fresh produce from the region and our dressings are made in house from proprietary recipes.

We are committed to supporting our neighbors and offering you, our guests, a fresh, made from scratch, made to order meal accompanied by some of the best and local craft beers in the region.

It may take a little longer to prepare so please be patient. Our mission is not to do it quick and easy but to do it right!

Thank you for joining us. Please let us know if there is anything we can do to make your time with us as enjoyable, as flavorful and as LOCAL as possible.

Your neighbors,
Mike, Stan and Bob

*Burgers, eggs, seafood and shellfish can be cooked to order. Consuming meats, eggs, seafood or shellfish may increase your risk of food borne illness.