



PUBLIC HOUSE BREWING COMPANY

Our Story

IN 2010, PUBLIC HOUSE BREWING COMPANY WAS FOUNDED IN DOWNTOWN ROLLA, MO. 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.

OUR FOUNDERS KNEW WE HAD TO EXPAND IN A BIG WAY TO MEET THE EVER-GROWING DEMAND FOR OUR BEER. IN 2014, WE OPENED A SECOND LOCATION IN ST. JAMES, MO. NEXT TO OUR NEW PARTNERS AT ST. JAMES WINERY. WE EXPANDED OUR PRODUCTION CAPACITY AND INSTALLED THE NECESSARY EQUIPMENT TO PACKAGE AND DISTRIBUTE OUR BEER.

OUR ROLLA BREWPUB IS OUR LABORATORY FOR RESEARCH AND DEVELOPMENT. THROUGH RESEARCH, WE CONTINUE TO DEVELOP AND MEET DEMAND FOR BALANCED, FLAVORFUL BEERS.

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

CHECK OUT OUR TASTING SHEET FOR ALL OF OUR DRAFT SELECTIONS.

ROD'S CREAM ALE

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 MOUTHFEEL WILL SATISFY YOUR THIRST FOR A CLASSIC AMERICAN BREW.

ABV: 5.3% IBU: 16 SRM: 3.5

BIRD & BABY MILD

LIGHT-BODIED, BUT BIG ON TASTE, THIS BEER EXHIBITS A LOW BITTERNESS – ALMOST SWEET – MALT CHARACTER THAT IS LIGHT ENOUGH FOR TIMID BEER DRINKERS, BUT FLAVORFUL ENOUGH TO PLEASE MOST DIE-HARD BEER FANS.

ABV: 3.5% IBU: 18 SRM: 17

HIDE & SEEK HEFEWEIZEN

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

ABV: 4.9% IBU: 14 SRM: 3.5

FRISCO 1501 AMBER LAGER

THIS LIGHTLY FRUITY BEER HAS A FIRM, GRAINY MALTINESS AND INTERESTING TOASTY AND CARAMEL FLAVORS. IT SHOWCASES RUSTIC, TRADITIONAL AMERICAN HOP CHARACTERISTICS.

ABV: 5.0% IBU: 44 SRM: 15

ELUSIVE IPA

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: 6.8% IBU: 65 SRM: 7

REVELATION STOUT

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 THE AVERAGE STOUT MAKES THIS A HOUSE FAVORITE.

ABV: 5.4% IBU: 43 SRM: 40

Cider

THE HARD APPLE CIDERS FROM ST. JAMES WINERY HAVE A CRISP, CLEAN TASTE FROM PURE FRUIT, WITH NO ARTIFICIAL FLAVORS, COLORS OR SWEETENERS AND ARE NATURALLY GLUTEN FREE. WE KNOW A GOOD THING WHEN WE TASTE IT AND SO WILL YOU.

MCINTYRE CIDER \$4 (12-oz. BOTTLE) \$5 (DRAFT)

AVAILABLE IN HARD APPLE CIDER, BLACKBERRY HARD APPLE CIDER, PEACH HARD APPLE CIDER OR STRAWBERRY HARD APPLE CIDER.

ABV: 5%

Trough & Sampler

SAMPLER \$8

SIX 4-OZ. POURS SELECTED FROM THE YEAR-ROUND AND SEASONAL BEERS. NO MORE THAN TWO OF THE SAME KIND OF BEER ON A SAMPLER.

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. DRAFT BEER ONLY.

ALL BEER AND CIDER PRICES INCLUDE TAX

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

Farm Fresh Pizzas

PIZZAS ARE MADE WITH OUR FRESH, IN-HOUSE SAUCE AND DOUGH. DOUGH IS MADE FRESH DAILY AND WE OFFER A GLUTEN-CONSCIOUS OPTION. ASK YOUR SERVER FOR DETAILS.

SUPREME

TOMATO SAUCE, OLIVES, RED ONIONS, BELL PEPPERS, MUSHROOMS, PEPPERONI, ITALIAN SAUSAGE, PROVOLONE. 15

BREWER'S SUGGESTED PAIRING: ELUSIVE IPA

MARGHERITA

TOMATO SAUCE, FRESH MOZZARELLA, BASIL. 13

BREWER'S SUGGESTED PAIRING: ROD'S CREAM ALE

THREE CHEESE

TOMATO SAUCE, FRESH MOZZARELLA, PARMESAN, PROVOLONE. 12

BREWER'S SUGGESTED PAIRING: HIDE AND SEEK HEFEWEIZEN

OZARK FOREST MUSHROOM

BLEND OF LOCALLY GROWN AND HARVESTED MUSHROOMS, PARMESAN, ARUGULA. 15

BREWER'S SUGGESTED PAIRING: FRISCO 1501

PEPPERONI

TOMATO SAUCE, PEPPERONI, PROVOLONE. 12

BREWER'S SUGGESTED PAIRING: FRISCO 1501

VEGGIE

TOMATO SAUCE, BELL PEPPERS, RED ONIONS, KALAMATA OLIVES, GREEN ONIONS, PROVOLONE. 13

BREWER'S SUGGESTED PAIRING: ROD'S CREAM ALE

ITALIAN MEAT LOVERS

PEPPERONI, GROUND BEEF, ITALIAN SAUSAGE, TOMATO SAUCE, PROVOLONE. 14

BREWER'S SUGGESTED PAIRING: ELUSIVE IPA

Farm to Table

WE ARE VERY PROUD OF THE HIGH QUALITY INGREDIENTS THAT WE ARE ABLE TO SOURCE FROM SO MANY FAMILY-OWNED FARMS THROUGHOUT MISSOURI. BELOW ARE A FEW OF THE FARMERS THAT WE HAVE PARTNERED WITH AND A BRIEF DESCRIPTION ABOUT THEIR UNIQUE FARMING OPERATIONS.

MOON DANCE FARMS BEEF – “QUEEN JANE” PARRIS: MOON DANCE FARM, ESTABLISHED IN 1916 OWENSVILLE, MO IS A FAMILY FARM SPECIALIZING IN LOCAL AND ALL-NATURAL GRASS-FED ANGUS BEEF, BEEKEEPING, FARM-FRESH PASTURED RAISED CHICKENS AND EGGS AND ORGANICALLY HOMEGROWN VEGETABLES.

GEMSTONE FARMS PORK – JOHN AND PATTI: A SMALL FAMILY FARM IN GROVESPRING, MO AND PART OF THE LARGE BLACK HOG ASSOCIATION DEDICATED TO KEEPING THE BLOOD LINES PURE AND ARE PROUD TO BE A PART OF BRINGING THIS BREED BACK FROM ITS ENDANGERED STATUS.

OZARK FOREST MUSHROOM – NICOLA MACPHERSON: OZARK FOREST MUSHROOMS IS A FAMILY OWNED 18,000 SHIITAKE LOG FARM LOCATED IN THE MISSOURI OZARKS BIG SPRINGS REGION, AN AREA DESIGNATED AS ONE OF THE LAST GREAT PLACES BY THE NATURE CONSERVANCY.

Wine

DRY RED WINE

ESTATE NORTON - ST. JAMES WINERY	\$7	\$26
PINOT NOIR - FRANCIS COPPOLA	\$9	\$36
MALBEC - DOÑA PAULA	\$8	\$25
CABERNET SAUVIGNON - CASTLE ROCK	\$7	\$24
RED SQUIRREL (SEMI) - THREE SQUIRRELS	\$6	\$18

DRY WHITE WINE

RIESLING (SEMI) - ST. JAMES WINERY	\$6	\$20
PIONEER WHITE - ST. JAMES WINERY	\$5	\$18
CHARDONNAY - BOGLE	\$6	\$18

SWEET WINE

VELVET RED - ST. JAMES WINERY	\$5	\$14
MOSCATO (SEMI) - ST. JAMES WINERY	\$6	\$15
NUTTY WHITE - THREE SQUIRRELS	\$6	\$18

Spirits

SCOTCH

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

BOURBON

BUFFALO TRACE	\$5
WOODFORD RESERVE	\$6
WOODFORD DOUBLE OAKED	\$9
BULLEIT RYE	\$7
WOOD HAT BREW BARREL	\$9

WHISKEY

JAMESON	\$6
WOOD HAT ALL AMERICAN	\$7

GIN

PINCKNEY BEND GIN	\$6
GIN & TONIC	\$8

Non-Alcoholic

SODA	\$1.79
COKE, DIET COKE, SPRITE, DR. PEPPER	
LEMONADE	\$1.79
UNSWEET TEA	\$1.79
COFFEE	\$1.50
HOT TEA	\$1.50

ALL WINE AND SPIRITS PRICES INCLUDE TAX

A Friend. A Pint. A Session.

Artisan Plates

BUILD YOUR OWN MEAT AND CHEESE PLATE FROM THE LIST BELOW. SERVED WITH CRACKERS. ADD BROWN MUSTARD, HONEY, PESTO OR APRICOT SPREAD FOR \$0.75 EACH.

MEATS

SUMMER SAUSAGE	\$3.99
HOT SOPRESSA	\$3.99
JALAPEÑO CHEDDAR SUMMER SAUSAGE	\$3.99
ITALIAN SALAMI	\$3.99
PROSCIUTTO	\$3.99

CHEESES

ASIAGO	\$2.99
SHARP CHEDDAR	\$2.99
SMOKED GOUDA	\$3.49
BRIE	\$4.39
CHEVRE	\$4.39
BOURSIN	\$4.99

Hummus Plates

ALL HUMMUS PLATES ARE SERVED WITH PITA BREAD.

CLASSIC HUMMUS WITH OLIVE OIL AND PAPRIKA

\$3.99 (SINGLE) \$6.99 (DOUBLE)

CLASSIC HUMMUS WITH ARTICHOKE TAPENADE

\$4.59 (SINGLE) \$7.49 (DOUBLE)

CLASSIC HUMMUS WITH OLIVE TAPENADE

\$4.59 (SINGLE) \$7.49 (DOUBLE)

ROASTED RED PEPPER HUMMUS

\$3.99 (SINGLE) \$6.99 (DOUBLE)

Starters

PICKLE PLATE \$5

ASSORTMENT OF PICKLED ITEMS, FRESH FROM THE SEASON OR PRESERVED FROM SEASONS PAST

SPRING SALAD \$2.99

SPRING MIX BLEND CONSISTING OF RADICCHIO, RED & GREEN ROMAINE, RED OAK LEAF, RED BUTTERHEAD, ARUGULA AND MIZUNA. ALL TOSSED IN A SHALLOT - SHERRY VINAIGRETTE

SOUP OF THE DAY \$3.99

ASK SERVER FOR DETAILS

Paninis/Sandwiches

ALL SANDWICHES OFFERED AS DELI OR PANINI STYLE.

ROAST BEEF \$8.99

LETTUCE, TOMATO, RED ONION, HORSERADISH, MAYONNAISE, BLUE CHEESE, SERVED WITH KETTLE CHIPS OR SIDE SALAD AND A PICKLE SPEAR. SUBSTITUTE SOUP FOR \$1.99.

MUFFALETTA \$8.99

HAM, HOT SOPRESSA, OLIVE TAPENADE, TOMATO, ASIAGO, OLIVE OIL, SERVED WITH KETTLE CHIPS OR SIDE SALAD AND A PICKLE SPEAR. SUBSTITUTE SOUP FOR \$1.99.

TUSCAN CHICKEN \$8.99

PROSCIUTTO, ARTICHOKE TAPENADE, OLIVE OIL, ASIAGO, CHEDDAR, LETTUCE, SERVED WITH KETTLE CHIPS OR SIDE SALAD AND A PICKLE SPEAR. SUBSTITUTE SOUP FOR \$1.99.

TURKEY \$8.49

PESTO, ASIAGO, LETTUCE, TOMATO, MAYONNAISE, SERVED WITH KETTLE CHIPS OR SIDE SALAD AND A PICKLE SPEAR. SUBSTITUTE SOUP FOR \$1.99.

VEGGIE \$6.99

HUMMUS WITH PAPRIKA, TOMATO, LETTUCE, RED ONION, BANANA PEPPERS, SERVED WITH KETTLE CHIPS OR SIDE SALAD AND A PICKLE SPEAR. SUBSTITUTE SOUP FOR \$1.99.

REUBEN PANINI \$10.99

CORNED BEEF, SAUERKRAUT, CARAMELIZED ONIONS, SWISS CHEESE AND THOUSAND ISLAND DRESSING ON MARBLED RYE BREAD, GRILLED ON THE PANINI PRESS. SERVED WITH KETTLE CHIPS OR A SIDE SALAD AND PICKLE SPEAR. SUBSTITUTE SOUP FOR \$1.99.

DESSERT WAFFLE \$5.99

SALTED CARAMEL ICE CREAM ATOP A WARM BELGIAN PEARL SUGAR WAFFLE, WITH A SWIRL OF WHIPPED CREAM AND A DECADENT FUDGE SAUCE.