

QUALITY

201 SW 2ND ST
HISTORIC HIMMARSHEE VILLAGE



FOOD

TUESDAY- FRIDAY 4pm - 11PM
SATURDAY & SUNDAY 10AM - 11PM
CORPORATE CHEF: ROBBYNS MARTINEZ
CHEF DE CUISINE: TARA ABRAMS

H I M M A R S H E E P U B L I C H O U S E

SNACKS & BITES

- SMOKED FISH DIP** smoked whitefish, saltines, tabasco. . . . 12
- TRIO OF HUMMUS** traditional, black bean, edamame, crispy flatbread. . . . 10
- PH POTATOES** crispy russets, parmesan, sea salt, herb aioli. . . . 8
- TUNA POKE WONTONS** #1 ahi, avocado, seaweed, sesame seeds, spicy mayo. . . . 14
- SPICY LAMB RIBS** boylans "root beer" glaze, toasted sesame seeds, scallions. . . . 14
- GIANT WARM PRETZEL** maldon salt, smoked gouda fondue. . . . 7
- SMOKED BRISKET NACHOS** jack cheese, pickled red onion, fresno chilies, bbq chipotle aioli, housemade chips. . . . 13
- KUNG PAO WINGS** scallion, peanuts, bleu cheese. . . . 10
- MAC N' CHEESE** aged white cheddar, tallegio d.o.p., giant macaroni, panko. . . . 10
- CRISPY PANKO ONION RINGS** steakhouse style, sriracha ketchup, bbq aioli. . . . 9
- CHICKEN CROQUETAS** smoked chicken, creamy béchamel, black garlic aioli. . . . 8
- GOAT CHEESE QUESADILLA** truffle oil, balsamic glaze, arugula, local honey. . . . 14
- BUFFALO BLEU CHEESE DIP** pulled chicken, stilton bleu cheese, colby jack, house-made chips. . . . 11



SANDWICHES & BURGERS

All PH sandwiches are made on bread from local neighborhood bakeries and produce from local farmers.

- DOUBLE CHEESEBURGER** american cheese, house pickles, lettuce, tomato, sesame brioche, secret "royal" sauce. . . . 14
- "MILK TRUCK" GRILLED CHEESE** aged cheddar, smoked gouda, sharp provolone, artisan bread, smoked tomato bisque. . . . 13
- BBQ BRISKET SANDWICH** 10hr smoked, bbq glaze, creamy slaw, house pickles, bourbon jalapeños, brioche. . . . 14
- TURKEY & BRIE MELT** roasted turkey breast, granny smith apples, creamy brie cheese, cranberry apple jam. . . . 14
- MILLIONAIRE CHEESE STEAK** shaved "prime" rib eye, caramelized onions, truffle cheese sauce, italian roll. . . . 18
- PH BURGER** proprietary blend, 4yr aged cheddar, fried onions, herb aioli, pretzel bun. . . . 15

farm egg 2 nueske bacon 3 avocado 2

MAIN PLATES



- TOMAHAWK "PORK CHOP"**
long bone, maple glaze, mashed potatoes, honey bourbon carrots. . . . 22
- BELL & EVANS ROASTED CHICKEN**
mashed potatoes, market veggies, natural pan jus. . . . 19
- MARKET FISH**
chef's daily selection, market veggies. . . . MK
- HONEY TRUFFLE FRIED CHICKEN**
southern fried, truffle honey, skillet corn bread, slaw. . . . 20
- STEAK & FRIES**
flat iron, 24hr ancho marinade, hand-cut fries, homemade steak sauce. . . . 20

GREENS

- AHI TUNA SALAD**
#1 ahi, mixed greens, mango, avocado, crispy wontons, tomato, spicy mayo, thai ginger dressing. . . . 18.5

- QUINOA "POWER" SALAD**
kale, cherries, butternut squash, granny smith apples, almonds, citrus vinaigrette. . . . 14

- SMOKED CHICKEN SALAD**
mixed greens, roasted corn, nueske bacon, avocado, tomato, black beans, crispy tortilla strips, cilantro avocado ranch. . . . 16

smoked chicken 5 flat iron steak 6 seared tuna 8

SIDES

- PARMESAN TRUFFLE FRIES**. . . . 7
- MARKET VEGGIES**. . . . 6
- JALAPEÑO CREAM CORN**. . . . 6
- HAND-CUT FRIES**. . . . 5
- SKILLET CORN BREAD**. . . . 4

LET US COME TO YOU!

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KITCHEN ★ COCKTAILS ★ TAPS

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THE LIST

DRAFTS

NAME	BREWERY	ABV	\$
IPA'S & PALE ALES			
ROK'N'COCO IPA	J.WAKEFIELD & ROK:BRGR	6.5	6
HOP GUN IPA	FUNKY BUDDHA	7.7	7
LAGUNITAS IPA	LAGUNITAS	6.2	7
FREE DIVE IPA	COPPERTAIL	5.9	8
SCULPIN IPA	BALLAST POINT	7.0	8
SPACE DUST IPA	ELYSIAN	8.2	8
THE CALLING IPA	BOULEVARD	8.5	8
HAPPY HERMIT PALE	GREEN BENCH	4.7	7

WHEAT & FRUITS

LA RUBIA	WYNWOOD	5.0	7
PURPLE HAZE	ABITA	4.2	6
FLORIDIAN	FUNKY BUDDHA	5.6	7
BLUE MOON	MILLER COORS	5.4	6
WITTE	OMMEGANG	5.2	7
312 URBAN WHEAT	GOOSE ISLAND	4.2	6
OBERON	BELL'S	5.8	7
CRISP APPLE CIDER	ANGRY ORCHARD	5.0	6

AMBERS, LAGERS & REDS

TOASTED LAGER AMBER	BLUE POINT	4.8	6
FAT TIRE AMBER	NEW BELGIUM	5.2	6
BELL'S AMBER	BELL'S	5.6	7
STILTSVILLE PILSNER	CONCRETE BEACH	5.2	6
THE CRISP PILSNER	SIXPOINT	5.4	7
STELLA ARTROIS	STELLA	5.2	6
YUENGLING	YUENGLING	4.2	5
MODELO ESPECIAL	MODELO	4.4	6
MILLER LITE	MILLER COORS	4.2	5

BROWNS, PORTERS & STOUTS

NEWCASTLE BROWN	HEINEKEN	4.7	6
24TH STREET BROWN	J.WAKEFIELD	7.0	7
POP'S PORTER	WYNWOOD	6.2	7
MILK STOUT NITRO	LEFT HAND	6.0	7
GUINNESS STOUT NITRO	GUINNESS	4.2	6

UNIQUE & SEASONAL

TANK 7 SAISON	BOULEVARD	8.5	8
THREE FATES	BARREL OF MONKS	9.0	8
CONCRETE BEACH ROTATING	ASK YOUR SERVER	VARIABLES	MK
SEASONAL SELECTION	ASK YOUR SERVER	VARIABLES	MK
MOONSHINE "ON TAP"	OLE SMOKY		11

BOTTLES

RESIN	SIXPOINT	9.1	8
TWO HEARTED ALE	BELL'S	7.0	7
BLUEBERRY WHEAT	SEA DOG	4.7	6
BIG WAVE	KONA	4.4	6
LITTLE SUMPIN' SUMPIN'	LAGUNITAS	7.5	7
HERETIC	EVEIL TWIN	6.8	7
12TH OF NEVER ALE	LAGUNITAS	5.5	7
STILTSVILLE	CONCRETE BEACH	5.2	6
DALE'S PALE ALE	OSKAR BLUES	6.5	6
BANANA BREAD	WELLS	4.2	7
COORS LIGHT	MILLER COORS	4.2	6
CORONA EXTRA	MODELO	4.2	6
BUD LIGHT	ANHEUSER-BUSCH	4.2	5
MICHELOB ULTRA	ANHEUSER-BUSCH	4.2	5
AMSTEL LIGHT	AMSTEL	3.5	6
MILLER LITE	MILLER COORS	4.1	5
HEINEKEN	HEINEKEN	5.0	6
O'DOUL'S	ANHEUSER-BUSCH	0.1	6

HAND CRAFTED COCKTAILS

WATERMELON & CUCUMBER COSMO 12
hendrick's gin, combier, cucumber syrup, mint, white cranberry, watermelon sphere

SANGRIA MYSTIQUE 12
sledgehammer red blend, veev acai, fresh seasonal fruits & juices

SWEET N' HEAT 12
avión reposado tequila infused with grilled pineapple & jalapeño, pineapple juice, agave nectar, lime juice, jalapeño wheel

SPEAKEASY LEMONADE 11
don julio blanco, fresh squeezed lemon, thyme infused simple syrup, splash of beer

WATERMELON MULE 11
russian standard vodka, lime juice, watermelon purée, simple syrup, ginger beer

HEMMINGWAY 11
deep eddy ruby red grapefruit, luxardo south beach syrup, lime juice

"SMOKED" OLD FASHIONED 12
maker's 46, amarena cherry, orange peel, pimento bitters, sugar cube, hickory-smoked glass

PINK MANHATTAN 12
templeton rye, lillet rouge, grapefruit, splash of bitters

DARK N' STORMY 10
brugal dark rum, lime juice, ginger beer

FLORIDA MULE "ON TAP" 11
ketel one oranje, lime juice, fresh simple syrup, ginger beer

WINE

RED	G	BT
HIDDEN CRUSH cabernet, central coast	9	32
CHATEAU STE MICHELLE cabernet, columbia valley	11	40
SLEDGEHAMMER red blend, california	9	32
14 HANDS merlot, washington state	9	32
GREG NORMAN pinot noir, california	9	32
ERATH pinot noir, oregon	11	40
V.NO malbec, mendoza	9	32

WHITE

HIDDEN CRUSH chardonnay, central coast	9	32
CHATEAU STE JEAN chardonnay, columbia valley	10	36
BE pinot grigio, california	8	28
SANTA CRISTINA pinot grigio, antinori	10	36
KIM CRAWFORD sauvignon blanc, new zealand	10	36
ANEW riesling, columbia valley	8	28
RUFFINO prosecco, italy	8	30

IN THE MOOD FOR SOMETHING ELSE?



WE HAVE OTHER RESTAURANTS!

AWARD WINNING HAPPY HOUR

MONDAY THRU FRIDAY | 4PM-7PM
5 LOCATIONS | 2-4-1 DRINKS

BEER SCHOOL WEDNESDAY

7PM TILL CLOSE
50% OFF ALL DRAFTS | 40+ DRAFTS

ULTIMATE LADIES NIGHT THURSDAYS

LADIES DRINK FREE | 8PM TILL LATE
BONUS: GUYS DRINK 2-4-1 TILL 12

FAMOUS WEEKEND BRUNCH

SATURDAY & SUNDAY | 10AM-4PM
\$15 BOTTOMLESS MIMOSAS & BLOODY MARYS