

DISPLAYS + PLATTERS

priced per platter | each platter serves 25

SHRIMP COCKTAIL ^{GF}

cocktail sauce, lemon 200

SMOKED SALMON ^{GF}dill crème fraîche, red onion, capers,
lemon, cucumber 180**BEEF TENDERLOIN** ^{GF}pickled red onion,
horseradish crème fraîche 225**VEGETABLE CRUDITÉ** ^{GF}seasonal vegetables,
blue cheese dressing 110**SEASONAL FRESH FRUIT** ^{GF}

assorted seasonal fruit + berries 140

ARTISANAL CHEESE PLATTERartisanal cheeses, fruit + berries,
sesame lavash 175**CHARTCUTERIE**cured meats, house accompaniments,
sesame lavash 200**GLAZED PORK BELLY** ^{GF}sweet + spicy bourbon glaze,
chive crème fraîche 175**CHICKEN WINGS**spicy maple glaze or house dry rub,
blue cheese dressing 175**SEAFOOD PLATTER**chef's selection of fresh seafood,
cocktail sauce, lemon, mignonette 220**HOUSE-MADE SPREADS**pita bread + tortilla chips 95
add on fresh vegetable crudité 45**SPINACH + ARTICHOKE DIP
CHICKPEA HUMMUS
PIMENTO BEER CHEESE**

PLATED + PASSED

priced per two dozen | minimum 24 pieces

STUFFED MUSHROOMS

seasonal stuffing, bread crumbs 85

PROSCIUTTO + MELON ^{GF}

balsamic reduction, cucumber 96

RAW OYSTERS ^{GF}

seasonal garnish, lemon, parsley 150

MINI CRAB CAKES

gribiche 144

CLASSIC DEVEILED EGGS

house dry rub, radish 72

BACON-WRAPPED SCALLOPS

mushroom soy reduction, yuzu juice 150

SLIDERS

PUBLIC BURGERwhite cheddar, caramelized onion,
sriracha aioli 120**TURKEY BURGER**swiss cheese, tomato jam,
onion crisps 120**BBQ PULLED CHICKEN**

cabbage slaw, honey mustard 120

CRAB CAKEroma tomato, pickled red onion,
gribiche 144**EGGPLANT**

fontina cheese, chili garlic sauce 120

SKEWERS

FILET MIGNONcilantro + soy marinade,
herb balsamic reduction 144**POMEGRANATE CHICKEN** ^{GF}marinated + grilled chicken breast,
pomegranate jus 96**GLAZED PORK BELLY**

sweet + spicy bourbon glaze 120

TOMATO CAPRESE ^{GF}balsamic, cherry tomato, fresh
mozzarella, basil, olive oil 96**GRILLED SHRIMP** ^{GF}

chili garlic sauce 120

CROSTINI

POACHED SHRIMP ^{GF}cucumber, cocktail sauce,
lemon, parsley 96**CHEVRE GOAT CHEESE**fresh cracked pepper, fig,
honey, walnuts 96**FILET MIGNON**medium-rare tenderloin, pickled red
onion, horseradish crème fraîche 120**CORN + BLACK BEAN**fresh corn, black beans, fontina cheese,
cumin, cilantro 96

*some items are served (or can be served) raw or undercooked, contain (or may contain) raw or undercooked ingredients.
consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*

BUFFET

minimum of 30 guests | priced per guest

SALADS

select a minimum of one

MIXED GREENS ^{GF}

radish, tomato, cucumber, cabernet vinaigrette 6

CAESAR

parmesan, crouton, romaine, fresh cracked pepper 6

SEASONAL SPINACH SALAD ^{GF}goat cheese, pomegranate seeds, red onion,
blood orange vinaigrette 7

COBB SALAD

blue cheese, bacon, hard boiled egg,
cherry tomato, blue cheese dressing 8
add chicken | +2 per person

ENTRÉES

select a minimum of two

PORK LOIN

mustard glaze, brown gravy, plum chutney 11

BEEF TENDERLOIN ^{GF}glace de viande
4 oz - 13 | 6 oz - 16GRILLED CHICKEN BREAST ^{GF}mushroom cream sauce
5 oz - 8 | 7 oz - 10SEARED ATLANTIC SALMON ^{GF}lemon caper cream
4 oz - 10 | 6 oz - 13

CORNFLAKE CRUSTED COD

sriracha brown butter sauce
4 oz - 9 | 6 oz - 12

LASAGNA

red sauce, ricotta, mozzarella
vegetarian 8 | sausage 10

ST. LOUIS RIBS

tangy mustard bbq
2 ribs per guest 8 | 4 ribs per guest - 12

FETTUCCINI

lemon tarragon crème fraîche 8
add chicken +1 | shrimp +4 | filet mignon +4

FRIED EGGPLANT

panko, parmesan, chili garlic sauce 8

VEGETABLES

select a minimum of one

SAUTÉED GREEN BEANS

toasted almonds, fried shallots 5

ROASTED VEGETABLES ^{GF}

seasonal selection, fine herbs, white wine 6

GRILLED BROCCOLI ^{GF}

olive oil, lemon, parmesan 5

ROASTED BUTTERNUT SQUASH ^{GF}

cinnamon, sage, walnuts 5

STARCHES

select a minimum of one

GARLIC WHIPPED POTATOES ^{GF} 6HERB-ROASTED FINGERLING POTATOES ^{GF} 5POTATOES AU GRATIN ^{GF} 6THAI BASIL RISOTTO ^{GF} 6RICE PILAF ^{GF} 6

DESSERTS

select a minimum of one

ORANGE + CHOCOLATE POT DE CRÈME · 7

milk chocolate pot au crème, j. carver orange liqueur,
vanilla bean whipped cream, candied orange peel

PANNA COTA · 8

strawberries + cream, rain drop gelees,
seasonal berries, strawberry gel

VANILLA CHEESECAKE · 8

seasonal preparation

PEANUT BUTTER + JELLY · 8

peanut butter mousse, seasonal berry jelly,
peanut butter + chocolate crumble

LEMON CURD CAKE · 7

seasonal preparation

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PLATED DINNERS

create your custom three-course plated dinner

events with 30 guests or less do not require a pre-order. select **two** entrées for your guest to choose from the night of your event.events with 35 guests or more require a pre-order on entrées. select **three** entrées for your guests to pre-select prior to the event. final selections **must** be made at least 10 days prior to the event.

FIRST COURSE

please select one for all guests

JALAPEÑO + CHEDDAR BISCUITS honey butter, jalapeño jam 3**CAESAR SALAD** romaine lettuce, parmesan, croutons 6**MIXED GREENS** ^{GF} radish, tomato, cucumber, cabernet vinaigrette 6**SEASONAL SPINACH SALAD** ^{GF} goat cheese, pomegranate seeds, red onion, blood orange vinaigrette 7**COBB SALAD** ^{GF} blue cheese crumbles, bacon, hard boiled egg, cherry tomato, blue cheese dressing 8

SECOND COURSE

PORK CHOP ^{GF} potatoes au gratin, brown gravy, plum chutney 38**GRILLED HALF CHICKEN** ^{GF} israeli couscous, beer-braised cabbage, pomegranate jus 36**PETITE FILET** ^{GF} fried brussels sprouts, garlic potato purée, herb balsamic reduction 40**RIBEYE** ^{GF} mushroom medley, charred onions, tri-color fingerling potatoes, blue cheese butter 44**PAN-SEARED SALMON** ^{GF} tri-color fingerling potatoes, grilled broccoli, lemon caper cream 38**CORNFLAKE CRUSTED COD** eggplant succotash, parsnip confit, sriracha brown butter 36**FRIED EGGPLANT** ^{GF} panko, parmesan, thai basil risotto, garlic chili sauce 32**RIBEYE + SALMON DUO** ^{GF} herb-roasted fingerling potatoes, grilled broccoli, lemon caper cream, blue cheese butter 68**PETITE FILET + GARLIC SHRIMP DUO** ^{GF} roasted garlic potato purée, grilled broccoli, lemon caper cream, herb balsamic reduction 58

THIRD COURSE

please select one for all guests

VANILLA BEAN CHEESECAKE caramel sauce, fresh berries 8**CARAMEL APPLE BREAD PUDDING** lime caramel, cinnamon 9**CARROT CAKE** cream cheese frosting, orange zest 8**FLOURLESS CHOCOLATE TORTE** ^{GF} chocolate ganache, whipped cream, fresh berries 9**DESSERT DUO** flourless chocolate torte, vanilla bean cheesecake, caramel sauce, fresh whipped cream, fresh berries 11

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PRIVATE EVENTS

PUBLIC

kitchen + bar

LOWERTOWN

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229 E. 6TH STREET • LOWERTOWN • ST. PAUL, MN 55101 • PUBLICKITCHENSTPAUL.COM

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HOSTING BEVERAGE

Our team will work with you to create a beverage menu that suits your event's needs. Beverages are billed on consumption, eliminating the guess work of estimating how much your guests will consume.

TIPS FOR BUILDING YOUR BEVERAGE MENU

By electing to host specific items, you can provide a custom menu of beer, wine, and/or liquor for your guests while still keeping your budget in mind.

You may set beverage limitations that may be designated for selection and/or quantity.

The bar is always fully stocked and all non-hosted items will still be available for guest purchase.

TAP BEER**LAGUNITAS LITTLE SUMPIN' SUMPIN' ALE**

pale wheat ale · petaluma, ca · 7.5% · 6.5

SUMMIT EPA

english pale ale · saint paul, mn · 5.2% · 6

MODIST SUPRA DELUXE

japanese-style lager · minneapolis, mn · 5.0% · 6

LIFT BRIDGE FARM GIRL

saïson · stillwater, mn · 6.0% · 6

TIN WHISKERS WHEATSTONE BRIDGE ALE

wheat beer · saint paul, mn · 5.4% · 6.5

FULTON LONELY BLONDE

blonde ale · minneapolis, mn · 4.8% · 6

BALLAST POINT GRAPEFRUIT SCULPIN

grapefruit ipa · san diego, ca · 7% · 7

PRYES MIRACULUM

ipa · minneapolis, mn · 5.4% · 6.5

SURLY FURIOUS

american ipa · minneapolis, mn · 6.6% · 6.5

BAD WEATHER WINDVANE

american red ale · saint paul, mn · 6.0% · 6

CASTLE DANGER DANGER ALE

cream ale · two harbors, mn · 5.5% · 6.5

LEFT HAND NITRO MILK STOUT

sweet stout · longmont, co · 6.0% · 7.5

SOCIABLE CIDERWERKS ROTATING TAPS

ask for our current offering

MILK & HONEY FAUNA - 2016 HARVEST

hard apple cider · cold spring, mn · 6.9% · 6.5

BOTTLES + CANS

HAMM'S 16oz tallboy 4

PBR 16oz tallboy 4

COORS LIGHT 4.5

MICHELOB GOLDEN DRAFT LIGHT 4.5

STELLA ARTOIS 6

CORONA 5.5

SURLY HELL 16oz tallboy 7

CASTLE DANGER CREAM ALE 7

BLUE MOON 5

DESCHUTES FRESH SQUEEZED IPA 6

BELL'S TWO HEARTED IPA 6

BIG WOOD JACK SAVAGE 16oz tallboy 7

NORTH COAST BROTHER THELONIOUS 8

ST. PAULI GIRL NA 5

ANGRY ORCHARD HARD CIDER 6

STIEGL GRAPEFRUIT 16oz tallboy 7

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WINE

BUBBLES

- SALMON CREEK** sparkling, ca 7 | 29
LAMARCA prosecco, italy 10 | 38
CHANDON brut, ca 13 | 45
SPARK sparkling, marlborough, new zealand 39
ARGYLE brut, willamette valley, or 59
CAMILLE BRAUN brut rosé, alsace, france 59
VEUVE CLIQUOT champagne, france 95

ROSÉ

- LA PLAGÉ** provence, france 8 | 30
CHATEAU ARMANDIERE cahors, france 10 | 38
VANDERPUMP provence, france 12 | 44
CHATEAU MARGUI provence, france 49

SAUVIGNON BLANC

- KONO** marlborough, new zealand 8 | 38
FERRARI-CARANO fumé blanc, sonoma, ca 11 | 42
ASTROLABE marlborough, new zealand 12 | 44
SILVERADO napa, ca 46
SEIFRIED nelson, new zealand 49
DOMAINE TISSIER & FILS sancerre, loire, france 48

PINOT GRIS/GRIGIO

- ST. PAUL'S** pinot grigio, alto adige, italy 8 | 30
BOOMTOWN pinot gris, willamette valley, or 10 | 38
CARDWELL HILL CELLARS pinot gris, willamette valley, or 48

CHARDONNAY

- STORY POINT** sonoma, ca 8 | 30
SECRET DE L'ENFER france 9 | 36
SISTERS FOREVER 'UNOAKED' pacines, ca 10 | 38
PAUL HOBBS WINERY 'CROSSBARN' sonoma, ca 13 | 49
CUVAISON carneros + napa, ca 44
STAG'S LEAP WINERY napa, ca 52
JORDAN alexander valley, ca 65
NEWTON 'UNFILTERED' napa, ca 84

UNPREDICTABLE WHITES

- LA PERLINA** moscato, italy 8 | 30
MAESTRO riesling, rheinhessen, germany 8 | 30
LUZANO verdicchio, italy 36
MULDERBOSCH chenin blanc, south africa 36
CORDERO DI MONTEZEMOLO arneis, langhe, italy 39

PINOT NOIR

- PARKER STATION** monterrey, ca 9 | 36
APOLLONI 'L CUVEE' willamette valley, or 12 | 46
FOXEN santa maria vale, ca 15 | 57
FOREST marlborough, new zealand 45
CUVAISON carneros + nappa, ca 60
LUNA VINEYARDS santa rita hills, ca 69
SEA SMOKE 'TEN' santa rita hills, ca 129

MERLOT

- VELVET DEVIL** columbia valley, wa 9 | 36
ROBERT HALL paso robles, ca 42
MARKHAM napa, ca 45

MALBEC

- PORTILLO** mendoza, argentina 9 | 36
FELINO mendoza, argentina 11 | 43
CATENA 'LA CONSULTA' mendoza, argentina 59

ZINFANDEL

- SEGHEISIO** sonoma, ca 13 | 48
THURSTON WOLFE 'ZEPHYR RIDGE' wa 12 | 44
FOUR VINES lodi, ca 48
ROBERT BIALE 'BLACK CHICKEN' napa, ca 67
ENKIDU 'OLD VINE' sonoma, ca 74

CABERNET SAUVIGNON

- STORY POINT** sonoma, ca 8 | 30
CANNONBALL sonoma, ca 10 | 38
GHOST PINES napa / sonoma, ca 15 | 58
MT. VEEDER napa, ca 18 | 72
THE COUNSELOR alexander valley / sonoma, ca 65
JORDAN alexander valley, ca 88
DUCKHORN napa, ca 99
ORIN SWIFT 'MERCURY HEAD' napa, ca 195
TREFETHEN oak knoll district, napa, ca 275

RED BLENDS + OTHERS

- HONORO VERA** grenache, spain 8 | 30
SASSOREGALE sangiovese, italy 9 | 35
COLOSI nero d'avola, sicily, italy 9 | 36
CYCLE BUFF BEAUTIES shiraz / malbec, australia 39
PRIMUS carménère / cabernet / syrah, colchagua valley, chile 11 | 42
CAMPO VIEJO RESERVA tempranillo, rioja, spain 41
MICHAEL DAVID petite / petit, ca 42
LUIGI GIORDANO BARBERA D'ALBA piedmonte, italy 42
D'ARENBERG 'FOOTBOLT' shiraz, mclaren vale, australia 42
MATCHBOOK 'ARSONIST' petit verdot / malbec / cabernet, ca 53
VIETTE nebbiolo, langhe, italy 56
DUSTED VALLEY 'STAINED TOOTH' syrah, columbia valley, wa 59
TAMARACK cabernet franc, columbia valley, wa 63
ROBERT BIALE 'ROYAL PUNISHERS' petite sirah, napa, ca 65
ORIN SWIFT 'ABSTRACT' grenache / syrah / petite sirah, napa, ca 68
THE PRISONER zinfandel / cabernet / petite sirah, napa, ca 68
SAN FELICE pugnietello, tuscan, italy 69
IL GRIGIO 'GRAN SELEZIONE' chianti classico, italy 75
CAMPOGIOVANNIA brunello di montalcino, italy 84
ORIN SWIFT 'MACHETE' petite sirah / syrah / grenache, ca 98
OPUS ONE napa, italy 399

LIQUOR TIERS + PRICING

At PUBLIC kitchen + bar, our hosted liquor pricing is categorized by tiers, making it simple for you to offer your guests a selection of beverages without breaking your budget. Select tier that best fits your budget, and your guests will be offered beverages from that tier and any lesser tiers. For example, if you select Tier 3, your guests will be offered spirits from Tiers 3, 2, and 1. Please note that liquor tier pricing does not include any specialty mixers or modifiers (i.e. Red Bull, martini preparation, long pours) and any modifiers will be billed upon consumption.

	VODKA	GIN	RUM	TEQUILA
T1	NEW AMSTERDAM	NEW AMSTERDAM	RON DIAZ	DURANGO
T2	J. CARVER TITO'S FINLANDIA GRAPEFRUIT STOLI (WHOLE LINE)	GREENALL'S BOMBAY TANQUERAY	APPLETON ESTATE BACARDI (WHOLE LINE) CAPTAIN MORGAN FLOR DE CANA WHITE FLOR DE CANA ANEJO MALIBU MYER'S DARK RUM PLANTATION 3 STAR	CUERVO TRADITIONAL SAUZA HORNITOS
T3	KETEL ONE KETEL ONE CITROEN PRAIRIE ORGANIC	TWIN SPIRITS BOMBAY SAPPHIRE TANQUERAY 10 BAR HILL VIKRE CEDAR VIKRE JUNIPER TATTERSALL BARREL AGED	ANGOSTURA 1919 KIRK & SWEENEY ZAYA RON MIEL HONEY RUM	CASAMIGOS FIDENCIO MEZCAL HERRADURA SILVER HERRADURA ANEJO HUSSONG'S REPOSADO PATRON SILVER TRES GENERACIONES
T4	BELVEDERE GREY GOOSE CHOPIN CIROC CIROC MANGO	HENDRICK'S PLYMOUTH	FLOR DE CANA 18YR PLANTATION XO RON ZACAPA	CLASE AZUL REPOSADO

FEATURED WINE

PUBLIC kitchen + bar stocks a limited selection of unique, quality wines exclusively for our private event guests. Please inquire for pricing.

CUSTOM COCKTAILS

Dazzle your guests with specialty cocktails unique to your event. Tell us your preferred spirits and flavors and our talented bar team will develop a bespoke recipe exclusively for your event! Please inquire for pricing.

TIER 1
\$6.50

TIER 2
\$7.00 - \$8.00

TIER 3
\$8.50 - \$9.00

TIER 4
\$9.50 - \$15.00

TIER 5
\$16.00+

WHISKEY

SCOTCH

BRANDY

WINDSOR

E & J

T1

BULLEIT BOURBON
BULLEIT RYE
CANADIAN CLUB
CROWN ROYAL
JACK DANIELS
JAMESON
J. CARVER RYE
J. CARVER SEVILLA
JIM BEAM
OLD GRANDAD
OLD OVERHOLT RYE
POWER'S
SEAGRAM'S 7

DEWAR'S
JOHNNY WALKER RED

CHRISTIAN BROTHERS
KORBEL

T2

4 ROSES SMALL BATCH
BUFFALO TRACE
CORSAIR RYMAGEDDON
CORSAIR TRIPLE SMOKE
GENTLEMAN JACK
HIGH WEST DOUBLE RYE
KNOB CREEK BOURBON
KNOB CREEK RYE
MAKER'S MARK
TEMPLETON RYE
WOODFORD RESERVE

CHIVAS
JOHNNY WALKER BLACK
GLENMORANGIE 10
GLENLIVET
GLENFIDDICH

LAIRD'S APPLEJACK
COPPER & KINGS
COURVOISIER
HENNESSEY VS
REMY MARTIN VSOP

T3

4 ROSES SINGLE BARREL
BAKER'S
BASIL HAYDEN'S
BLANTON'S
BIBB & TUCKER
BOOKER'S
HIGH WEST AMERICAN PRAIRIE
HIGH WEST RENDEZVOUS RYE
NIKKA
RED BREAST
REDEMPTION RYE
REDEMPTION BOURBON
REDEMPTION HIGH RYE

BALVENIE DOUBLE WOOD
BALVENIE CARIBBEAN CASK
DALWHINNIE
DALMORE 12YR
LAPHROAIG
LAGAVULIN
MACALLAN 12YR
OBAN
TALISKER

HENNESSEY XO

T4

JEFFERSON'S OCEAN
JEFFERSON'S RUM CASK

GLEMORANGIE LASANTA
GLENMORANGIE QUINTA
DALMORE 15YR
MACALLAN 18YR
MACALLAN RARE

T5