

MENU COMPOSITION

Lunch

PUBLIC **214** **SCHOOL**

PSonTap.com

3700 McKinney Ave, Dallas, TX 75204 | 214.599.6234

DRAUGHTS...

Buried Hatchet

by **Southern Star Brewing Co.** 7

Conroe, TX. An Imperial Stout full of robust roasted flavors

with a bitter sweet creamy finish. 8.3% abv.

Mama’s Little Yella Pils

by **Oskar Blues’ Brewery** 5

Longmont, CO. Czech style Pilsner that pours a clean golden hue

with mild spicy-floral hops. 5.3% abv.

Duvel Single

by **Brouwerij Duvel Moortgat** 7

Breendonk-Puurs, Belgium. Belgian Strong Pale Ale

with a balance of hops and mild citrus notes. 6.8% abv.

Velvet Hammer

by **Peticolas Brewing Co.** 6

Dallas, TX. An American Red Ale with caramel and a touch

of light brown sugar, balanced with floral hops. 9.0% abv.

Elissa IPA

by **Saint Arnold Brewing Co.** 5

Houston, TX. An American IPA with a balanced malty body

and a big hop presence. 6.6% abv.

Witbier

by **Community Beer Co.** 6

Dallas, TX. Belgian style White Ale brewed with sweet orange peel

and spices. 5.2% abv.

Paulaner Hefe-Weizen

Munich, Germany. Unfiltered Wheat Beer with delicate notes of

banana and clove. 5.5% abv.

Rio Blanco

by **Real Ale Brewing Co.** 6

Blanco, TX. An English style Pale Ale with a delicate aroma

and a crisp hop finish. 5.3% abv.

Wookey Jack

by **Firestone Walker Brewing Co.** 7

Paso Robles, CA. An unfiltered Black Rye IPA with a balance of

hop bitterness, roasted malts and earthy spiciness. 8.3% abv.

Ellie’s Brown Ale

by **Avery Brewing Co.** 6

Boulder, CO. Chocolate malt gives the beer flavors of brown sugar

and hints of vanilla and nuts. 5.5% abv.

BOTTLES & CANS...

Tripel Karmeliet

9

Buggenhout, Belgium. Belgian Tripel that is strong but delicate,

hints of orange peel, vanilla and banana. 8.4% abv.

Go To IPA by Stone Brewing Co.

5

Escondido, CA. Session IPA that has no malt notes,

but plenty of floral hops. 4.5% abv.

Sculpin by Ballast Point

6

San Diego, CA. A crisp, clean IPA with floral

and apricot notes. 7.0% abv.

Delirium Tremens

10

Huyge, Belgium. Belgian Strong Ale. An initial sweetness

followed by a peppery finish. 8.5% abv.

Perry Cider by Ace

5

Sebastopol, CA. A pear cider with a semi sweet mouth feel

and a crisp dry finish. 5.0% abv.

Blood & Honey by Revolver Brewing Co.

5

Granbury, TX. An American Wheat Ale brewed with honey,

blood orange zest and spices. 7.0% abv.

Lagunitas Pilsner

5

Petaluma, CA. Czech style Pilsner with a nice balance of fruit,

spice and pepper. 6.0% abv.

Coconut Porter by Maui Brewing Co.

6

Maui, HI. Rich hand toasted coconuts with smooth dark malt

and spicy cascade hops. 6.0% abv.

Golden Monkey by Victory Brewing Co.

7

Downington, PA. Belgian style Triple with a big yeasty nose

and a smooth sweet taste, yet full bodied. 9.5% abv.

STUDY GROUP (SPLIT WITH FRIENDS...)

Imperial IPA by Green Flash Brewing Co.

14

San Diego, CA. An IPA that is extremely drinkable even with

its huge hop profile, purely for hopheads. 9.4% abv.

Seasonal Release by Stone Brewing Co.

MP

Escondido, CA. A selection from the seasonal or

special collection of Stone Brewing.

Brooklyn Local 1 by Brooklyn Brewing Co.

18

Brooklyn, NY. A Belgian Strong Ale with citrus notes

and aromatic raw sugar finish. 9.0% abv.

Long Strange Tripel by Boulevard Brewing Co.

18

Kansas City, MO. A Belgian Tripel with a fruity aroma of bananas

and finishes with a hint of toffee. 9.2% abv.

Seasonal Release by Lakewood Brewing Co.

MP

Garland, TX. A selection from the seasonal or special collection

of Lakewood Brewing Co..

FOR THE TABLE...

Mezze Plate

7

baba ghanoush, hummus, tapenade, marinated feta, crispy chickpeas **VR**

Crispy Buffalo Cauliflower

5

bleu cheese aioli, buffalo sauce

Speck & Eggs

5

deviled eggs, crispy prosciutto **VR**

Bacon Cheddar Tots

6

sriracha ketchup

Crispy Ahi Tuna Tacos

8

jicama avocado salsa, ponzu, lemon aioli, crispy wonton shells

Chorizo Mac & Cheese

8

emmental, cheddar, kale, sea salt & vinegar crunch **VR**

The Cutting Board

12

chef selection of cured meats, artisan cheeses **VR**

Fiery Calamari

9

dusted with togarashi, ginger aioli for dipping

SOUP & SALADS...

Crock of Soup

4

ask about our seasonal selection

Kale Caesar

8

Add Roasted Chicken 4

Add Pan Seared Salmon 5

Roasted Beet Salad

8

arugula, ricotta salata, pomegranate molasses, marcona almonds

Farro & Brussels Salad

with Pan Seared Scallops 14

roasted butternut squash, cranberries, pecans, sweet curry vinaigrette

Ahi Tuna Niçoise Salad

12

seared rare, bibb lettuce, grilled potatoes,

green beans, tapenade, lemon aioli

Grilled Steak Salad

with White Truffle Vinaigrette 14

prime flat iron steak, wild mushrooms, tomatoes, arugula,

shaved fennel, toasted walnuts, grana padano

Tuscan Chop Salad

12

soppressata, burrata, kale, chickpeas, tomatoes,

red onion, crispy prosciutto **VR**

HAND TOSSED PIZZA...

Margherita

9

buffalo mozzarella, crushed tomato, garlic, basil

Wild Mushroom & Taleggio

10

béchamel, grana padano, arugula, white truffle oil

House Pepperoni

11

mozzarella, provolone, crushed tomatoes, jalapeños

Fig & Prosciutto

12

gorgonzola, provolone, balsamic reduction **VR**

SANDWICHES & BURGERS...

choice of brown bag fries, kale & brussels slaw or red quinoa salad

The Huntsman

11

ground chuck, balsamic onions, bibb lettuce,

tomato, huntsman cheese

add thick cut applewood smoked bacon 2

Colorado Lamb Burger

13

tomato cranberry jam, arugula, brie, brioche bun

BBQ Bison Burger

14

grass fed, whiskey bbq sauce, emmental, pepper bacon

mushroom topping

All American Hamburger

10

lettuce, tomato, red onion, pickle, sriracha ketchup, mustard bbq

add thick cut applewood smoked bacon 2

Crispy Chicken Sandwich

11

shaved brussel kale slaw, tomato, sweet carrot habanero aioli,

mustard bbq sauce

C.C.B. (the handheld cobb)

11

chicken burger, smokey tomato jam, avocado, bibb lettuce,

crispy bacon, topped with a fried egg

PLATES...

Bangers & Mash

11

two grilled chicken & herb sausages, bacon brussel mash,

caramelized onion au jus

Adobo Tacos

& Cilantro Lime Rice 10

two roasted chicken tacos, two braised short rib tacos,

topped with green chiles, pickled onion, queso fresco, lime crema

Roasted Poblano with Quinoa

10

black beans, squash, mozzarella, toasted pepitas,

adobo sauce, lime crema, cilantro lime rice

Beer Battered Fish & Chips

13

cod, rémoulade sauce, mushy peas, sriracha ketchup

Lamb Bolognese

16

whole wheat linguini, grana padano, san marzano tomatoes,

grilled levain bread

Jidori Brick Chicken

& White Bean Ragout 12

sautéed kale, slivered garlic, soffrito, blistered tomatoes

Pan Seared Salmon

with Roasted Root Vegetables 16

baby carrots, turnips, brussels, squash, fig stout glaze

EXTRAS... 4

Brown Bag Fries

mustard bbq sauce, sriracha ketchup

Shaved Brussels

& Kale Slaw

red onion, bleu cheese crumbles

Roasted Root Vegetables

fig stout glaze

Gigante Bean & Greens

shaved parmesan

SWEETS...

Pumpkin

Coffee Cheesecake 5

whiskey marshmallow fluff, graham

cracker crust

Nutella

Cookie Sandwich 5

bacon brittle, chocolate chunk cookies,

vanilla bean ice cream

Chalkboard

Special market

ask for chef's selection

Don't Forget Recess!

(Happy Hour)

Monday-Friday 4-7pm

Only available in the bar area

\$ 4-5-6-7 Food

\$ 4-5 Dollar Handles

\$ 5 Dollar Well

\$ 10-15 Half Liter

of Wine

VR *Vegetarian by Request*

COCKTAILS & WINE

Crushed Velvet 10
Blackberry and blueberry reduction,
lavendar, Karlsson's Gold vodka

Yellow Smoke 9
Fresh pineapple juice, serrano agave,
Xicaru mezcal

Duck Thunder 10
Watermelon, St. Germaine,
Aylesbury Duck vodka

Fireside Chat 9
Apple, cranberry, sage, High West Double rye

Guavalajara 9
Guava, basil, Corralejo Blanco

Lavendar Vanilla 10
Housemade vanilla bitters, lavendar simple,
Four Roses small batch

Jungle Juice 9
Hawaiian Punch, fresh juices, Blackwell rum

Player's Cut 9
Campari, Carpano Antica,
Brazos Texas style gin

REDS

Pinot Noir 12 / 48
Lyric by Etude, Santa Barbara, CA

Pinot Noir 13 / 52
Evening Land, Willamette Valley, CA

Malbec 8 / 32
Filus, Argentina

Tempranillo 7 / 28
Vina Zaco, Rioja, Spain

Cabernet Sauvignon 12 / 48
Nadia, Santa Barbara, CA

Bordeaux Blend 11 / 44
Paicines Claret by Donati, Central Coast, CA

Sangiovese 11 / 44
Borgo Scopeto, Tuscany, Italy

Cabernet Sauvignon 15 / 60
India Ink, Napa Valley, CA

WHITES

Pinot Gris 7 / 28
Acrobat, OR

Prosecco (187 ml) 12
Valdo, Brut DOC, Italy

Sauvignon Blanc 11 / 44
Mohua, Marlborough, NZ

Albarino 9 / 36
Deusa Nai, Marqués de Cáceres,
Rias Baixas, Spain

Sauvignon Blanc 13 / 52
Luli, Central Coast, CA

Chardonnay 9 / 36
Embankment, Alexander Valley, CA

Chardonnay 13 / 52
Dutton Goldfield, Russian River Valley, CA

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FOR THE TABLE...

Mezze Plate

8

baba ghanoush, hummus, tapenade, marinated feta, crispy chickpeas **VR**

Crispy Buffalo Cauliflower

6

bleu cheese aioli, buffalo sauce

Speck & Eggs

6

deviled eggs, crispy prosciutto **VR**

Bacon Cheddar Tots

6

sriracha ketchup

Crispy Ahi Tuna Tacos

9

jicama avocado salsa, ponzu, lemon aioli, crispy wonton shells

Chorizo Mac & Cheese

9

emmental, cheddar, kale, sea salt & vinegar crunch **VR**

The Cutting Board

13

chef selection of cured meats, artisan cheeses **VR**

Fiery Calamari

9

dusted with togarashi, ginger aioli for dipping

SOUP & SALADS...

Crock of Soup

5

ask about our seasonal selection

Kale Caesar

8

Add Roasted Chicken 5 Add Pan Seared Salmon 6

Roasted Beet Salad

8

arugula, ricotta salata, pomegranate molasses, marcona almonds

Farro & Brussels Salad

with Pan Seared Scallops 16

roasted butternut squash, cranberries, pecans, sweet curry vinaigrette

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14

seared rare, bibb lettuce, grilled potatoes,

green beans, tapenade, lemon aioli

Grilled Steak Salad

with White Truffle Vinaigrette 16

prime flat iron steak, wild mushrooms, tomatoes, arugula,

shaved fennel, toasted walnuts, grana padano

Tuscan Chop Salad

13

soppressata, burrata, kale, chickpeas, tomatoes,

red onion, crispy prosciutto **VR**

HAND TOSSED PIZZA...

Margherita

9

buffalo mozzarella, crushed tomato, garlic, basil

Wild Mushroom & Taleggio

10

béchamel, grana padano, arugula, white truffle oil

House Pepperoni

11

mozzarella, provolone, crushed tomatoes, jalapeños

Fig & Prosciutto

12

gorgonzola, provolone, balsamic reduction **VR**

PLATES...

Bangers & Mash

13

two grilled chicken & herb sausages, bacon brussel mash,

caramelized onion au jus

Roasted Poblano with Quinoa

12

black beans, squash, mozzarella, toasted pepitas,

adobo sauce, lime crema, cilantro lime rice

Lamb Bolognese

18

whole wheat linguini, grana padano, san marzano tomatoes,

grilled levain bread

Beer Battered Fish & Chips

14

cod, rémoulade sauce, mushy peas, sriracha ketchup

Shrimp & White Cheddar Grits

15

smokey bacon and greens, blistered tomatoes,

grilled corn, beer-blanc sauce

Pan Seared Salmon

with Roasted Root Vegetables 20

baby carrots, turnips, brussels, squash, fig stout glaze

Jidori Brick Chicken

and White Bean Ragout 23

sautéed kale, slivered garlic, soffrito, blistered tomatoes

The Temptress Stout Short Ribs

22

shaved horseradish yukon mashed potatoes,

caramelized onion au jus

Fried Jidori Chicken

& Green Chili Cornbread Waffles 22

aged cheddar, red eye gravy, Louisiana hot sauce, maple syrup

Prime Flat Iron Steak

with Truffle Butter 24

chorizo mac & cheese with sea salt & vinegar crunch

BURGERS...

choice of brown bag fries, kale & brussels slaw or red quinoa salad

The Huntsman

13

ground chuck, balsamic onions, bibb lettuce,

tomato, huntsman cheese

add thick cut applewood smoked bacon 2

Colorado Lamb Burger

14

tomato cranberry jam, arugula, brie, brioche bun

BBQ Bison Burger

15

grass fed, whiskey bbq sauce, emmental, pepper bacon

mushroom topping

EXTRAS... 4

Brown Bag Fries

mustard bbq sauce, sriracha ketchup

Shaved Brussels

& Kale Slaw

red onion, bleu cheese crumbles

Roasted Root Vegetables

fig stout glaze

Gigante Bean & Greens

shaved parmesan

SWEETS...

Pumpkin

Coffee Cheesecake 5

whiskey marshmallow fluff, graham

cracker crust

Nutella

Cookie Sandwich 5

bacon brittle, chocolate chunk cookies,

vanilla bean ice cream

Chalkboard

Special market

ask for chef’s selection



VR *Vegetarian by Request*

BRUNCH MENU

Weekends Beginning at 11AM

FOOD

Chicken Sausage & Cheddar Grits 10
two fried eggs, blistered tomatoes, grilled corn, smokey greens, beer-blanc sauce

Fried Jidori Chicken & Green Chili Cornbread Waffles 12
with red eye gravy, maple syrup, fried egg

Fire Roasted Vegetable Hash & Eggs 10
squash, corn, carrots, black beans, quinoa, mozzarella, poached egg, adobo sauce, crispy tostadas

Stuffed French Toast of the Day 9
chef's creation

Smothered Breakfast Burrito 10
smashed browns, egg, chimichurri, provolone, bacon

Eggs Benedict Pizza 11
prosciutto, grana padano, ps hollandaise, two fried eggs

White Bean Toast 9
hummus, togarashi, frisee, bacon, egg

BEVERAGE

Just About Bottomless 10

Mimosa
fresh squeezed o.j., sparkling wine & thatcher's blood orange

Beermosa
fresh squeezed o.j., community wit, gabriel boudier crème de peche, lavender simple

Michelada
mama's little yella pils, lime juice, housemade bloody mix, togarashi

Bloody Mary
housemade bloody mix, bacon sea salt rim

Draught Beer 4 less than 10% a.b.v.

01	A	B	C	D	—
02	A	B	C	D	—
03	A	B	C	D	—
04	A	B	C	D	—
05	A	B	C	D	—
06	A	B	C	D	—
07	A	B	C	D	—
08	A	B	C	D	—
09	A	B	C	D	—
10	A	B	C	D	—
11	A	B	C	D	—
12	A	B	C	D	—
13	A	B	C	D	—
14	A	B	C	D	—
15	A	B	C	D	—
16	A	B	C	D	—
17	A	B	C	D	—
18	A	B	C	D	—
19	A	B	C	D	—
20	A	B	C	D	—
21	A	B	C	D	—
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25	A	B	C	D	—
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30	A	B	C	D	—
31	A	B	C	D	—
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37	A	B	C	D	—
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41	A	B	C	D	—
42	A	B	C	D	—
43	A	B	C	D	—
44	A	B	C	D	—
45	A	B	C	D	—
46	A	B	C	D	—
47	A	B	C	D	—
48	A	B	C	D	—
49	A	B	C	D	—
50	A	B	C	D	—

FOR FUN ONLY - NOT A TEST

GET ON THE HONOR ROLL!

Get schooled on special events
and other cool stuff.

Visit

PSonTap.com

GET SOCIAL!



/PublicSchool214



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RECESS

(aka Happy Hour)

Monday - Friday
4-7PM

HASHTAGS

#PS214
#BeerMosas
#Beerstagram
#CraftBeer
#BeerPorn
#Untapped

#PSonTap
#IPA
#Beer
#Mimosas
#Bloodies
#Brunch