

The General Public

797 Sorella Ct Ste 118 77024-1550 · +18326904450 · Updated: Jan 14, 2026

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RANCH WATERS 6

TEQUILA

MEZCAL

VODKA

WHISKEY

GIN

MOJITO

CLASSICS 13

HOUSE MARGARITA

GIN MARTINI

GRAPEFRUIT VODKA MARTINI

APEROL SPRITZ

TEQUILA SUNRISE

MULE

JACK & COKE

SANGRIA

WHISKEY

BOURBON

RYE

TEQUILA

MEZCAL

WINES 8

MAS FI CAVA SPARKLING

MONT GRAVET ROSÉ

LA FIERA PINOT GRIGIO

KOHA SAUVIGNON BLANC

DISRUPTION CHARDONNAY

PARDUCCI PINOT NOIR

SANTA JULIA MALBEC

DISRUPTION CABERNET

DRAFT BEER 10

BUD LIGHT

DOS EQUIS

REAL ALE FIREMANS #4

KARBACH HOPADILLO

COMMUNITY MOSAIC IPA

THIRSTY GOAT AMBER ALE

DEEP ELLUM DALLAS BLONDE

SHINER BOCK

KARBACH LOVE STREET KÖLSCH

REVOLVER BLOOD & HONEY

BITES 5

HAND CUT FRIES

bacon aioli & ketchup

BUFFALO CHICKEN MEATBALLS

with blue cheese dressing

DAILY TOTS

chef's creation of our crispy tater tots with daily toppings

GREEN CHILE GRILLED CHEESE BITES

jalapeño, muenster, American & green chile gravy

SLIDER DUO

2 bacon burgers

STARTERS 11

CHICKEN MEATBALLS

choice of Buffalo & Blue Cheese, Korean Barbeque, or chicken parm & provolone

AVAILABLE OPTIONS

\$10.95

choose all 3: \$28.00

GIANT PRETZEL

with house mustard & Texas fondue

\$13.95

CRISPY EMPANADAS

picadillo & jalapeño ranch

\$9.95

SPINACH ARTICHOKE DIP

cream cheese, parmesan, spinach, artichokes

\$13.95

BACON WRAPPED SHRIMP

Stuffed with peppers and cheese, jalapeno ranch

\$12.95

KUNG PAO LETTUCE WRAPS

kung pao chicken, crushed peanuts, Asian glaze

\$11.95

STUFFED MUSHROOMS

green chile cream, garlic parmesan crumble

\$9.95

CRAB HUSHPUPPIES

lump crab, cornmeal, jalapeño, maple butter

\$14.95

THE DAILY TOTS

chef's creation of our crispy tater tots with daily toppings

\$9.95

HONEY FRIED CHICKEN

cayenne crust, honey glaze

\$11.95

MEAT & CHEESE BOARD

artisan meats, local cheeses, other goodies

\$14.95

SALADS ⁴

CAESAR SALAD

chopped romaine, Caesar dressing, garlic-parmesan crumble add chicken \$4, salmon \$5, shrimp \$6

\$11.95

SHRIMP & AVOCADO SALAD

spring mix, tomatoes, red radish, cilantro, fresh horseradish, fresh lime, honey-lime vinaigrette

\$17.95

TGP SALAD

green cabbage, kale, ghost pepper peanuts, fruit chutney, jicama, green apple, Asian spice vinaigrette add chicken \$4, salmon \$5, shrimp \$6

\$14.45

HARVEST BOWL

arugula crispy Brussels sprouts roasted parmesan cauliflower avocado red grapes toasted almonds pickled red onions golden goddess vinaigrette

AVAILABLE OPTIONS

\$16.95

add chicken: \$4.00

add Salmon: \$5.00

Add Shrimp: \$6.00

\$12 LUNCH ⁸

HARVEST BOWL

add chicken \$4, salmon \$5, shrimp \$6

TGP SALAD

add chicken \$4, salmon \$5, shrimp \$6

CHICKEN CAESAR SALAD

sub salmon \$2.50, shrimp \$3.50

FISH & CHIPS

BACON BURGER*

add fried egg \$2

CHICKEN APPLE CLUB

GREEN CHILE GRILLED CHEESE

add chicken \$4

PORK BELLY BANH MI

HOUSE SPECIALTIES 5

FISH & CHIPS

\$18.95

bicky sauce & malt vinegar

HALF CHICKEN & FRITES

\$17.45

perfectly brined and roasted, local butter, hand cut fries, bacon aioli *until we run out*

SHRIMP & "GRITS"

\$17.95

grilled rosemary shrimp, cauliflower "grits", green chile cream add fried egg* \$2

SEARED SALMON*

\$20.45

sesame seared, avocado, Asian slaw, Thai vinaigrette

BEEF TENDERLOIN

\$25.45

blue cheese-horseradish butter, sweet bourbon sauce, yucca fries

SANDWICHES 5

BACON BURGER*

\$16.95

egg bun, bacon aioli, ketchup, lettuce, tomato, cheddar add fried egg* \$2

CHICKEN APPLE CLUB

\$15.45

sourdough, mayo, lettuce, tomato, avocado, green apples, bacon

GREEN CHILE GRILLED CHEESE

\$12.45

jalapeño cheddar bread, muenster, American, green chile gravy add chicken \$4

RIBEYE STEAK SANDWICH

\$16.45

shaved ribeye, balsamic onions, herbed mayo, pretzel hoagie

PORK BELLY BANH MI

\$16.45

Asian slaw, pickled red onions, fresh jalapeños, sriracha aioli

SIDES 4

OVEN-ROASTED CAULIFLOWER

\$8.95

fresh thyme, butter, parmesan cheese

TATER TOTS

\$5.95

with ketchup

CRISPY BRUSSEL SPROUTS

\$8.45

with bacon jam

GREEN SALAD

\$6.45

spring mix, fresh veggies, honey lime vinaigrette

DESSERTS 1

DESSERT JAR TRIO

AVAILABLE OPTIONS

lemon mousse & blueberry compote white chocolate luxardo cheesecake brownie crunch parfait

\$14.45

single jar: \$6.45

BRUNCH 3

Three Egg Omelet Sandwich

\$13.95

Bacon, melted cheddar, wild arugula, tomato, mayo

Shakshuka

AVAILABLE OPTIONS

Crushed tomato, toasted cumin, smoked paprika, soft poached eggs, buttered baguette

\$13.95

add bacon: \$3.00

Cinnamon French Toast

AVAILABLE OPTIONS

Fresh berries, whipped cream

\$13.95

carnival style: \$2.00

COCKTAILS - AGAVE 7

HOUSE MARGARITA

100% blue agave tequila, Jalisco 1562 fresh lime juice

SPICY RANCH WATER

El jimador blanco, jalapeno, fresh lime juice, tajin, Q club soda

HIBISCUS RANCH WATER

Mi campo, hibiscus-mint tea, Q club soda

CLASSIC RANCH WATER

Maestro Dobel Diamante, fresh lime, Q club soda

PASSION FRUIT SOUR

Ojo de tigre mezcal, passion fruit, chamoy, rosemary

TOP SHELF MARGARITA

LALO Blanco Cointreau tres agaves nectar fresh lime juice

SPICY STRAWBERRY MARG

Casamigos Blanco, jalapeno, strawberry fresh lime juice bitters

COCKTAILS - VODKA AND MORE 7

TROPICAL SPRITZ

Aperol, mango, pineapple, bubbles, Q Club Soda

PINK LADY

Tito's handmade vodka, Jalisco 1562, dragon fruit syrup, fresh lime juice

ESPRESSO MARTINI

Ketel one, licor 43, house-made cold brew, simple syrup

TEXICAN CANDY

Enchanted Rock Vodka, watermelon, fresh lime juice

TIKI PUNCH

Flor de Cana Rum, pineapple, chicha morada

MULE

Hanson Vodka, fresh lime, Fever Tree Ginger Beer

LEMON DROP MARTINI

Zephyr Gin, Italicus Bergamot, fresh lemon juice, simple syruP

\$11.95

COCKTAILS - WHISKEY 6

SPICY GOLD RUSH

Knob Creel Rye, fresh lemon juice, hot honey

LYNCHBURG SOUR

Jack Daniel's, thyme simple syrup, orange liqueur, fresh lemon juice

BOURBON OLD FASHIONED

Woodford Reserve, demerara, orange butters

\$2.00

PEACH TEA

yellow rose, Harris County Bourbon, iced tea, peach puree, fresh lemon juice

PEAR TOKI

Suntory Toki Whiskey, Spiced Pear liqueur, demerara, fresh lime juice, Fever Tree Ginger Beer

BARKEEP'S WHIMSY

Let the barkeep decide your fancy

WHISKEYS 5

SINGLE MALT

Glenlivet (12 year) - Bushmills (10 year) - Highland Park Magnus - Glenfiddich (15 year) - Balcones Single Malt - Macallan Double Cask (12 year)

-

SCOTCH BLENDS

Johnnie Walker Black

BOURBON

Knob Creek - Maker's 46 - Bulleit - Basil Hayden's - Maker's Mark - Woodford Reserve - Highwest American - Yellow Rose Harris County Bourbon

RYE

Yellow Rose Rye. - Bulleit Rye - Whistlepig Rye - Knob Creek Rye-

WHISKEY BLENDS

Rebecca Creek - Gentleman Jack - Jim Beam - Jack Daniel's - Old Forester - Pendleton Whisky - Texas Ranger - Bushmills White Label -

DRAFT BEERS 10

8th Wonder Tex Blonde Ale

Crawford Bock

Dos Equis

Eureka Heights Buckle Bunny Cream Ale

Karbach Love Street Kölsch

Lone Pint Yellow Rose

Michelob Ultra

Miller Lite

Modelo

Saint Arnold Amber Ale

WINE 8

SPARKLING Mas Fi Cava, Spain

PINOT GRIGIO Tiamo Italy

SAUVIGNON BLANC Joel Gott, California

CHARDONNAY Sea Glass, California

ROSÉ Le Charmel, France

PINOT NOIR Z. MacMurray Ranch, California

MALBEC Santa Julia, Argentina

CABERNET SAUVIGNON Joel Gott, California

MOCKTAILS 2

DESERT PEAR SPRITZ

\$4.45

prickly pear syrup, fresh lime, club soda

HIBISCUS MOCKARITA

\$4.45

lime sour, hibiscus syrup

BEER - CANS 15

ALSTADT KOLSCH

ANGRY ORCHARD

BUD LIGHT

BUDWEISER

CORONA EXTRA

DOS EQUIS

HEINEKEN 0.0 *non alcoholic*

KARBACH HOPADILLO

MICHALOB ULTRA

MODELO ESPECIAL

PACIFICO

SHINER BLONDE

SHINER BOCK

STELLA ARTOIS

TRULY SPARKLING SELTZER
