

Casa Publica

594 Union Ave 11211-1212 · +17183883555 · Updated: Jan 14, 2026

[View online menu](#)



CÓCTELES DE BRUNCH 6

Carajillo	\$16.00
vodka, mr.black coffee liqueur, liquor 43, oat milk & simple syrup	
El Hugo	\$15.00
st-germain, sparkling wine, mint bitters, seltzer	
Spritz de Aperol	\$15.00
aperol, sparkling wine, seltzer, orange	
Paloma	\$15.00
tequila silver, lime, grapefruit juice, tajin salt	
Mimosa	\$12.00
nit del foc cava, w/o j or jamaica	
Bloody Maria	\$14.00
tequila blanco, chili bloody mix	

NIÑOS 2

Kiddie Quesadilla	\$6.00
corn tortillas w/melted cheese	
Kiddie Guacamole	\$7.00
avocado, lime	

BRUNCH 10

Chilaquiles	AVAILABLE OPTIONS
tortilla chips tossed in salsa (verde or roja), two sunny side up eggs, crema, cotija cheese, onions, avocado, epazote & cilantro	\$17.00
	\$5.00
	\$6.00
Huevos Rancheros	AVAILABLE OPTIONS
two sunny side up eggs, corn tortilla, refried beans, salsa ranchera, queso fresco, crema & guacamole, pico de gallo	\$19.00
	\$5.00
	\$6.00
Breakfast Tacos	\$17.00
scrambled eggs, queso fresco, avocado, bacon, salsa tatemada, chihuahua cheese crusted corn tortilla	

Huevos Divorciados		AVAILABLE OPTIONS
two sunny side up eggs over arroz & frijoles in salsa verde en roja, queso fresco & crema		\$19.00
		\$5.00
		\$6.00
Torta de Milanesea		\$19.00
beef milanesea, fried eggs, avocado, tomato, chile en raja, refried beans, mayo on bolillo		
Burrito de Alambre		\$19.00
eggs scrambled w/melted chihuahua cheese, steak, chorizo con papas, bacon, chile poblano, caramelized onions w/side of salsa verde		
Breakfast Enchiladas		\$22.00
three corn tortillas stuffed w/scrambled eggs in salsa (verde or roja), topped w/crema, queso fresco, avocado, onion & cilantro		
Omelet Ahogado		\$22.00
hongos al epazote & roasted corn or chorizo con papas & queso oaxaca in salsa (verde or roja), crema, queso fresco		
Steak & Eggs		\$33.00
grilled hanger steak, two sunny side up eggs, chimichurri, papas bravas, tossed w/salsa macha		
French Toast		\$18.00
two thick slices of brioche in dulce de leche batter, served w/fresh strawberries & bananas, cajeta chocolate sauce & syrup		

SIDES 8

Arroz Mexicano		\$7.00
tomato, onion		
Frijoles		\$7.00
heirloom black beans, queso fresco		
Papas Bravas		\$9.00
crispy potatoes tossed in salsa macha, cotija cheese, chipotle mayo		
Grilled Chicken		\$7.00
Steak		\$8.00
Shrimp		\$10.00
Crispy Potatoes		\$7.00
Two Eggs Your Way		\$8.00

CÓCTELES 7

Paloma		\$15.00
tequila silver, lime, grapefruit juice, tajin salt		

Agave Gimlet	\$16.00
gin, lime & cucumber juice, agave & celery bitters	
Mezcal Negroni	\$16.00
mezcal espadin, sweet vermouth, campari	
Smoke & Mirrors	\$16.00
mezcal espadin, ramazzotti amaro, aperol, fresh lime juice	
Rosarita	\$16.00
mezcal espadin, ancho reyes, hibiscus lime, agave & orange bitters	
Adelita	\$17.00
mezcal espadin, café de olla, agave orange liqueur, chocolate bitters	
Casa Old Fashioned	\$17.00
mexican whiskey, agave, bitters, orange	

STARTERS 9

Salsas & Totopos	\$8.00
tatemada, roasted tomatillo, taquera salsas w/corn chips	
Esquites	\$13.00
roasted corn off the cob in lime mayo, epazote, chile serrano, cotija cheese & chile powder	
Sweet Plantains	\$15.00
fried sweet plantain in mole negro de Oaxaca, topped with crema, queso fresco & cilantro	
Guacamole	\$16.00
avocado, onion, cilantro & chile serrano served with corn chips	
Charred Caesar Salad	AVAILABLE OPTIONS
charred baby romaine lettuce, radish, black garlic caesar dressing, fried crispy shallots, parmesan	
	\$16.00
	add chicken: \$6.00
	add shrimp: \$10.00
Queso Fundido	\$17.00
melted cheese w/chorizo con papas or huitlacoche con roasted corn served w/corn tortillas	
Pozole Blanco	\$18.00
chicken, hominy corn, cabbage, radish, onion, cilantro, avocado in clear broth served with tostadas topped w/salsa crema & cotija cheese	
Aguachile Tatemado	\$20.00
grilled shrimp, tomatillo & serrano tatemado, avocado, cherry tomatoes, cucumber, radish, onion, citrus served w/tortilla chips	
Tostadas de Atun	\$22.00
yellowfin tuna, lime juice, guajillo oil, sesame seeds with salsa macha guacamole on two crispy tortillas topped w/fried shallots and cilantro	

DINNER 4

Enchiladas	\$26.00
roasted sweet potato or roasted chicken, chihuahua cheese, corn tortillas in salsa (verde or roja), topped w/crema, queso fresco, avocado, watercress & red onion	
Pollo en Mole Casero	\$27.00
chicken crusted w/toasted sesame seeds, nuts & spices in mole negro de oaxaca served w/arroz mexicano & corn tortillas	
Camarones a la Diabla	\$28.00
tiger shrimp, red spicy salsa w/nopales, onion, cilantro, chile guajillo served w/arroz mexicano & corn tortillas	
Asada Yucateca	\$33.00
grilled hanger steak, yucateca salsa, yuca fries, chipotle mayo, cilantro, fried crispy shallots & watercress salad w/habanero-lime vinaigrette	
TACOS (2 PER ORDER) 5	
Huitlacoche	\$16.00
huitlacoche el epazote, roasted corn on cheese crusted tortilla, tatemada, queso fresco, red onions, cilantro	
Pollo al Pibil	\$15.00
roasted chicken in achiote-adobo, refried beans purée, avocado salsa, pickled red onion & cilantro	
Carnitas	\$15.00
pork confit, nopales, chicharrón, onions & cilantro, salsa taquera	
Birria	\$20.00
shredded beef & chihuahua cheese, sprinkle of cotija cheese w/side of raw onion & cilantro consomé	
Pescado	\$20.00
masa tempura fried cod, guacamole, pickled cabbage & chipotle mayo	

DESSERTS 3

Flan	\$11.00
pumpkin flan, whipped cream, cinnamon, candied pepitas	
Churros	\$12.00
cinnamon sugar, cajeta chocolate sauce	
Tres Leches	\$14.00
chocolate cake, whipped cream, cocoa nibs	