

SAGEBRUSH

— AMERICAN PUBLIC HOUSE —

LUNCH MENU

SPRING 2025

TO START / TO SHARE

Creative Soup of The Day
prepared fresh daily

Yucca Fries ^{V GF}
served with habanero guancaina & chimichurri

Short Rib Quesadilla
flour tortilla, braised short rib, green onions,
guacamole, salsa, sour cream

Korean Style Chicken Wings
spicy soy garlic wings, green onion, sesame seeds

Mahi Fish Street Tacos
tempura fried mahi mahi, corn tortilla, boom boom sauce,
guacamole, cilantro, pineapple, asian slaw, habanero crema

Classic Hummus ^{VG}
vegetable crudité & grilled flat bread

BIG SALADS

Ahi Spring Mountain Salad ^{GF}
mixed greens, frisée, seared ahi tuna, roasted peanuts,
bean sprouts, cilantro leaves, orange miso dressing

The Golden Greens ^{V GF}
mixed greens, spinach, beets, pistachio, golden raisins,
goat cheese crumbles, sherry vinaigrette

Caesar Salad ^V
garlic croutons, caesar dressing & shaved parmesan cheese
with Grilled Chicken with Grilled Shrimp*
with Grilled Salmon

La Italiana ^{GF}
romaine, arugula, avocado, shaved parmesan, crispy pancetta,
roasted red peppers, lemon juice and EVOO

FAVORITES

Turkey LBTA Wrap
lemon aoili, mixed greens, turkey, heirloom tomato, bacon, and
avocado on a whole wheat tortilla
served with fries

Steak Frites ^{GF}
10oz skirt steak served with chimichurri and french fries

Lasagna Bianca
shredded chicken and Desert Moon Mushrooms in a four cheese
alfredo base

Street Elote Pork al Pastor ^{GF}
roasted corn, pork belly, cotija mayo, queso fresco,
pickled red onion, micro cilantro

BUN BAR

During the 50's the great burger stands of America spread through the land serving what would become a staple in dining history. As homage to those stands and to our own company's Hot Shoppes heritage, we offer the great American hamburger.

The Classic Burger*
the classic, fresh ground angus beef, cheddar cheese, crisp bacon, crisp lettuce, tomato, onion, and pickle on a toasted brioche bun

The Sagebrush Burger*
fresh ground angus beef, sagebrush bbq sauce, pepper jack, crispy onion, fresh lettuce, and tomato served with house made spicy pickles, on a toasted brioche bun

Wild Mushroom Burro ^V
flour tortilla, Desert Moon Mushrooms, quinoa, corn, black beans, avocado, queso fresco, cilantro, cabbage slaw, habanero crema, & guajillo sauce

Chicken Sando
grilled chicken thigh, swiss cheese, boom boom sauce, shredded cabbage, tomato, house made spicy pickle, on a toasted brioche bun

Choose a Side:
french fries, sweet potato fries, side salad



DESSERTS

Triple Chocolate Mousse Cake ^V
served with berries

Coconut Cheese Flan ^{V GF}
served with toasted coconut, candied walnuts, and berries

Madagascar Vanilla Bean Crème Brûlée ^{V GF}
served with strawberries

Dark Rum Bread Pudding ^V
served with vanilla ice cream

V vegetarian • VG vegan • GF gluten free

** Featuring fresh, organic mushrooms from Desert Moon Farms, a local, minority owned Nevada business

If you have any concerns regarding food allergies, please alert your server prior to ordering.
* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses.
A 20% service charge will be added to parties of 6 or more.