



STELLA PUBLIC HOUSE



OUR MENU IS THE BEST ENJOYED WHEN SHARED.
TRY A LITTLE OF EVERYTHING!

BRUNCH BITES

BABY CAKES BOARD
MINI PANCAKES SERVED WITH ALL THE FIXINS'

MINI WAFFLES BOARD
SERVED WITH ALL THE FIXINS'

BREAD & JAM BASKET
OUR DELICIOUS SCRATCH BISCUITS & FOCACCIA
BREAD SERVED WITH HOUSE-MADE JAMS & BUTTER

THIS & THAT BOARD
A SAMPLING OF SOME OF OUR FAVORITE BRUNCH
FARE: AVOCADO TOAST, BABY CAKES, MINI
WAFFLES, CHORIZO SHAKSHUKA WITH MINI
BISCUITS, OVERNIGHT OATS & OF COURSE BACON

GARDEN TOAST
WHOLE GRAIN TOAST TOPPED WITH OUR HOUSE
MADE WHIPPED FETA, AVOCADO & ARUGULA
DRESSED IN TRUFFLE OIL & BABY HEIRLOOM
TOMATOES

NIBBLES & GREENS

add a protein to any salad. see extras below!

ALL HAIL STELLA
OUR TAKE ON THE CLASSIC CAESAR WITH A SPICY TWIST

THE HOUSE
MIXED GREENS, TOMATO, CARROT, KALAMATA
OLIVES, CUCUMBER, COUNTRY BREAD CROUTONS
& MAPLE BALSAMIC DRESSING

CAPRESE
THE OG WITH A BALSAMIC GLAZE

BIG PLATES

WILD MUSHROOM HASH
WILD MUSHROOM, CARAMELIZED ONIONS, GREEN
ONIONS & TOMATOES SERVED WITH A SPLIT HONEY
BISCUIT & TOPPED WITH AN OVER MEDIUM EGG

CHORIZO MIGAS SCRAMBLE
WITH PICO, AVOCADO, TORTILLA STRIPS & CHO-
RIZO TOPPED WITH OUR SCRATCH LIME CREMA.
SERVED WITH SKILLET POTATOES

PROSCIUTTO BENEDICT
POACHED EGGS WITH AVOCADO, CRISPY
PROSCIUTTO & HAM OVER COUNTRY BREAD, TOPPED
WITH HOLLANDAISE. SERVED WITH SKILLET POTATOES

FRENCH TOAST SAMMY
SAUSAGE, SCRAMBLED EGGS & CHEDDAR SAND-
WICHED BETWEEN TWO PIECES OF FRENCH TOAST.
SERVED WITH SKILLET POTATOES

CHICKEN & WAFFLES MINIS
SPICY FRIED CHICKEN ATOP 4 HOUSE BUTTERMILK
MINI WAFFLES

CRAB CAKE BENEDICT
ENGLISH MUFFINS, TWO CRAB CAKES, MICRO GREENS,
AVOCADO SLICES & BEARNAISE WITH SKILLET
POTATOES

FRIED GREEN TOMATO BENEDICT
CORNMEAL DUSTED FRIED GREEN TOMATOES WITH
MOZZARELLA, BASIL, POACHED EGGS COVERED IN
BALSAMIC GLAZE & HOLLANDAISE

EXTRAS

THREE: FARM EGG, AVOCADO, SERRANO, JALAPEÑO, CALABRIAN PEPPERS, CARMELIZED ONION, ARUGULA, BASIL, OLIVES
FIVE: PEPPERONI, BACON, FENNEL SAUSAGE, CHICKEN, PANCETTA, PROSCIUTTO, HAM, SOPPRESATA, GF CRUST

LUNCH SPECIALS

available m-f 11a-2p only

STELLA'S FAVORITE
A PERSONAL PIZZA OR CALZONE SERVED WITH
OUR HOUSE SIDE SALAD

STELLA SAMMY
GRILLED CHICKEN, HEIRLOOM TOMATO, MOZZARELLA,
FRESH BASIL & BALSAMIC GLAZE ON COUNTRY BREAD.
SERVED WITH A HOUSE SIDE SALAD

WOOD-FIRED PIES

*personal sized | make it dairy free +\$2
gluten free crust +\$5*

BEE STING
SOPRESSATA, CARAMELIZED ONION, SERRANO,
FRESH CILANTRO & DRIZZLED HONEY

WILD MUSHROOM
WITH CARAMELIZED ONIONS & FOUR CHEESE BLEND

QUATTRO FORMAGGIO
MOZZARELLA, RICOTTA, PARMIGIANO & GORGONZOLA
TOPPED WITH ARUGULA & FIG BALSAMIC

SPICY SAUSAGE & PEPPERS
FENNEL SAUSAGE WITH CALABRIAN PEPPERS

MR. SOUTHTOWN
CHIPOTLE MARINARA & PEPPERONI WITH
CARAMELIZED ONIONS & BLACK OLIVES

QUATTRO CARNE
SOPRESSATA, FENNEL SAUSAGE, HAM & PANCETTA

MARGHERITA
IF YOU HAVE TO ASK...

UNCULTURED SWINE
PEPPERONI PIZZA WITH A SIDE OF RANCH

SPICY BLACKBERRY
FOUR CHEESE BLEND WITH BLACKBERRY, RICOTTA,
MOZZARELLA, ROASTED GARLIC & SMOKED JALAPEÑO
BASIL BERRY REDUCTION

HOT HONEY CHICKEN
CHICKEN, MOZZARELLA, BACON, JALAPEÑO &
SRIRACHA HONEY

PIG IN A BUSH
PROSCIUTTO TOPPED WITH ARUGULA & PARMIGIANO
TOSSED IN TRUFFLE OIL

SOUTHERN HOSPITALITY
OUR AWARD WINNING PULLED PORK & SMOKED
BRISKET, JALAPEÑO, RED ONION, BBQ SAUCE &
MANGO SERRANO DRIZZLE

DESSERTS

DOUGHNUT HOLES
DELICIOUSLY SINFUL ITALIAN DONUT HOLES

CHEESECAKE
SEASONAL FROM SCRATCH

CHOCOLATE GANACHE CAKE
YOU KNOW YOU WANT IT

CARROT CAKE
WITH CREAM CHEESE FROSTING & SPICED PECANS



STELLA PUBLIC HOUSE



COCKTAILS

STRAWBERRY CHILL
BETTER THAN A CHILL PILL, THIS CBD INFUSED
COCKTAIL WITH SAUZA HORNITOS WILL HAVE YOU
MAXIN & RELAXIN

HIGH TEA
FOR THE DISTINGUISHED GENTLE(WO)MAN;
VODKA MATCHA, BANANA AND TOASTED
MARSHMALLOW

ROSE GOLD SANGRIA
DEEP EDDY'S RUBY, PEACH SCHNAPPS, LEMON
JUICE & TOPPED WITH BUBBLES

SWEATER WEATHER SANGRIA
VANILLA VODKA, CARAMEL REDUCTION, PUMPKIN
AND CINNAMON

MEXICAN WEDDING COOKIE
A MEXICAN WEDDING COOKIE IN A GLASS! MADE
WITH RUMCHATA, COLD BREW, CREAM AND
CINNAMON

BLOODY HAIL MARY
OUR HOUSE MADE BLOODY MARY WITH TITO'S
HANDMADE VODKA AND PICKLED GREEN BEANS,
BABY

MIMOSAS

MIMOSA
CHOOSE BETWEEN OJ, GRAPEFRUIT, CRANBERRY,
PINEAPPLE OR APPLE *make it a double +\$3*

BARTENDER'S FANCY FLIGHT
A FLIGHT OF FOUR SPECIALTY MIMOSAS WITH THEMES
AND FLAVORS THAT ROTATE WEEKLY

CLASSIC FLIGHT
A FLIGHT OF FOUR CLASSIC MIMOSA FLAVORS.
CHOOSE BETWEEN OJ, GRAPEFRUIT, APPLE, CRAN-
BERRY OR PINEAPPLE

MIMOSA BOARD
BRUNCHING WITH A FRIEND? ORDER A BOARD FOR
THE TABLE! COMES WITH ONE BOTTLE OF BUBBLES
AND A CARAFE OF JUICE

BEER & WINE

scan for our offerings



ZERO PROOF

BOTTLE
SPRING WATER | RICHARDS RAINWATER SPARKLING

REFILLS
BLACK COFFEE | BLACK TEA | COKE | DIET COKE
DR. PEPPER | SPRITE | BIG RED

STELLA WEEKDAYS

*stop by mon-fri from 11am - 2pm
for our famous lunch special!*

MONDAY
ALL DAY HAPPY HOUR

TUESDAY
\$15 FARMER'S MARKET PIZZA

WEDNESDAY
1/2 PRICE WINE
BOTTLES 4PM-CLOSE

THURSDAY
BUY 2 PIES, GET 1
SMALL PLATE

HAPPY HOUR

all day monday | tue-sun 3p-7p

BITES
\$2 OFF ALL SMALL PLATES

THE MAIN EVENT
\$2 OFF WINE BY THE GLASS | PACKAGE & DRAFT
BEER | SEASONAL COCKTAILS | BEER FLIGHTS

\$6 SIPS
CHERRY MULE | GOLD RUSH
HARVEST MIMOSA | FIGGY SMASH

EAT. DRINK. BE MERRY. REPEAT

WE LIKE TO PARTY

ACHING FOR A PRIVATE PARTY WITH YOUR
BESTIES? WE GOT YOU COVERED. EMAIL
KELLY@HALCYONCOFFEEBAR.COM
FOR INQUIRIES

