



PURVEYORS OF FINE CRAFT BEERS

COMMON THEORY PUBLIC HOUSE SAN DIEGO, CA



Starters



CHICKEN WINGS
SALT & PEPPER, SWEET & SPICY 🌶️,
OR HELLFIRE 🔥🔥🔥 11

CEVICHE 🌿
SHRIMP, SALMON, JALAPEÑO, CUCUMBER
WITH TARO CHIPS 14

PRETZEL BALLS 🌿
BEER CHEESE, HONEY MUSTARD 9.5

**SALT & PEPPER
CRISPY CALAMARI**
LEMON AIOLI, SCALLIONS, CHILI FLAKES 12

TACOS DE ADOBADA 🌿
ONIONS, CILANTRO, GUACAMOLE 10

TRUFFLE DUCK FAT FRIES
DUCK CONFIT & GARLIC SEASONED FRIES 13.5

TRUFFLE DUCK FAT CHIPS
MORNAY CHEESE SAUCE, DUCK CONFIT,
COTIJA CHEESE 13.5

FRIED BRUSSEL SPROUTS 🌿
TRUFFLE OIL, BALSAMIC REDUCTION, PARMESAN CHEESE,
BACON 9

**BACON WRAPPED
GARLIC CORN DOG**
LINGUIÇA SAUSAGE, HOUSE DIPS 12

CHEESE BALLS 🌿
PARMESAN, CREAM, MOZZARELLA CHEESE, CREOLE
DIPPING SAUCE 10.5

EDAMAME HUMMUS 🌿 🌿
OLIVE OIL GRILLED FLATBREAD, CELERY,
CARROTS, TOGORASHI 10

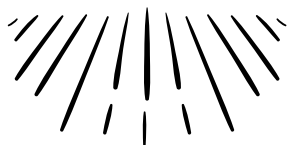
AHI POKE
SPROUTS, CUCUMBER, ONIONS, GINGER SHOYU
WITH TARO CHIPS 17

KALBI SKEWERS
CERTIFIED ANGUS BEEF, KIMCHI, SCALLIONS,
SPICY KALBI MARINADE 13

TRUFFLE MAC 'N' CHEESE 🌿
SHIITAKE MUSHROOMS, PARMESAN, BACON 10.5

On the Dough

FLAT&READS



POBLANO PULLED PORK
RED ONION, GARLIC, HORSERADISH HAVARTI 13

**SHRIMP & CRAB
"PO' BOY"**
SOUTHERN FRIED SHRIMP, CRAB SPREAD, GREENS,
FRESH TOMATO, CRISP ONIONS 15

"DAYGO" STYLE 🌿
MOZZARELLA, TOMATO, ALMOND BASIL PESTO 12.5
ADD BACON OR SAUSAGE 2

**MEAT LOVER'S
FLATBREAD**
SALAMI, PEPPERONI, CAJUN CHICKEN, LINGUIÇA
SAUSAGE, BACON, MOZZARELLA, CREOLE SAUCE 15

GARDEN FLATBREAD 🌿
ZUCCHINI, SHIITAKE MUSHROOMS, OVEN CURED
TOMATOES, RED ONIONS, MOZZARELLA, GOAT
CHEESE, ALMOND BASIL PESTO 13.5

× Greens ×

CAPRESE 🌿
FRESH MOZZARELLA, LOCAL VINE-RIPE TOMATOES, ALMOND
PESTO, BALSAMIC REDUCTION 10.5

ROASTED BEET SALAD 🌿 🌿
BLUE CHEESE, BALSAMIC HERB VINAIGRETTE, CROUTONS 10

CITRUS KALE 🌿 🌿
KALE, HOUSE RICOTTA, CITRUS WEDGES,
PEPITA SEEDS, ORANGE VINAIGRETTE 11

CHICKEN CAESAR SALAD 🌿
PESTO GRILLED CHICKEN BREAST, CROUTONS 13

**ALMOND CRUSTED
AHI SALAD** 🌿
EDAMAME, RED BELL PEPPERS, FRISEE, ARUGULA,
SPRING MIX, WONTON STRIPS, GINGER SESAME
VINAIGRETTE, EDAMAME HUMMUS 17

Add-ons:

GRILLED SHRIMP 6.0
PESTO GRILLED CHICKEN 4.0
AVOCADO 1.5
STEAK 8.0
SALMON 6.0



A pub /pub/, formally public house (a house "open to the public", as opposed to a private house). Common Theory is where the traditional local pub meets gastronomical food and culture. "CT" aspires to provide every customer the experience and culture of great quality craft beers and pub food with an upscale twist; all while enjoying a comfortable space with homey feel. Common Theory Public House, where all walks of life join for the common interest of good beer, great food, and each other's company for an overall good time.

SHARE YOUR EXPERIENCE WITH US!





PURVEYORS OF FINE CRAFT BEERS

COMMON THEORY PUBLIC HOUSE SAN DIEGO, CA



In the Dough

BURGERS + WICHES

WITH FRIES, HOUSE CHIPS OR VEGGIE SLAW

SPICY GRILLED CHICKEN
CILANTRO SLAW, AGED-WHITE CHEDDAR
CILANTRO AIOLI, BRIOCHE BUN 13

C.T. BURGER
ARUGULA, CARAMELIZED ONIONS,
FRESH TOMATOES, AGED WHITE CHEDDAR 13.5

VEGGIE BURGER
BLACK BEAN AND QUINOA VEGETABLE PATTY,
SUN DRIED TOMATO PESTO AIOLI, SPRING MIX,
FRESH TOMATOES, SHIITAKE MUSHROOMS 12

STEAK SANDWICH
BASIL AIOLI, FRESH MOZZARELLA,
OVEN-CURED TOMATOES 16

C.T. CLASSIC
SUN DRIED TOMATO, PESTO AIOLI, AMERICAN
CHEESE, FRESH RED ONIONS, GREEN LEAF
LETTUCE, FRESH TOMATOES, HOUSE PICKLES 13.5

**CHICKEN-FRIED
CHEESEBURGER**
COUNTRY SPREAD, CHARRED SCALLIONS,
HORSERADISH HAVARTI 14

Add-ons:

FRIED EGG 1.5
APPLEWOOD BACON STRIPS 2.0
AVOCADO 1.5

CHARRED SCALLIONS 0.5
JALAPEÑO SLICES 0.5
CARAMELIZED ONIONS 0.75

TRUFFLED ARUGULA 1.0
AMERICAN CHEESE 0.75
SAUTÉED MUSHROOMS 0.75

FRESH MUSSELS

WITH FRIES OR TOASTED BAGUETTE

1 LB 17 2 LB 27

*Served with your
choice of sauce:*

WHITE WINE GREMOLATA

HELLFIRE

BACON & MUSHROOM

THAI CURRY

Specialties

GARLIC NOODLES

FETTUCINE PASTA, BACON, SHRIMP, FRESH SCALLIONS 16.5
ADD EGG YOLK 1

BLACKENED SALMON STEAK

BLACKEN SPICE, QUINOA, BLACK BEANS, CORN, RED BELL PEPPERS,
POBLANO PEPPERS, ONIONS, CAJUN SAUCE, BEURRE BLANC 17.5

BEER BATTERED FISH & CHIPS

ALASKAN WHITE FISH, FRIES, HOUSE TARTAR 15

SAUSAGE PLATTER

GARLIC CHICKEN, PORTUGUESE PINEAPPLE, FIESTA CHICKEN,
HOUSEMADE PICKLES, VEGGIE SLAW, KIMCHI 18

HANGER STEAK & IPA CHIMICHURRI

C.A.B. HANGER STEAK, IPA CHIMICHURRI, ZUCCHINI,
ROASTED GARLIC FARRO, FRIED EGG 18

Sides

FRIES/HOUSE CHIPS 5

HOUSEMADE PICKLES 5

VEGGIE SLAW 4

SIDE HOUSE SALAD 5

SAUTÉED CARROTS 6

SAUTÉED KALE AND OVEN
ROASTED TOMATOES 6

DESSERTS

ROOT BEER FLOAT 8

STOUT BEER FLOAT 8

SALTED CARAMEL APPLE COBBLER
WITH VANILLA ICE CREAM 5

CHOCOLATE CRÈME BRÛLÉE 7

VEGETARIAN OR VEGETARIAN
OPTION AVAILABLE

GLUTEN FREE OPTION
AVAILABLE UPON REQUEST

SPICY
 1 pepper = mild
 3 peppers = spicy

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses.

Please let our staff know if you have any food allergies; food prepared here may contain the following ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish, and shellfish.

Checks can only be split up to 4 ways maximum.

18% gratuity may be added for the parties larger than 6.

WIFI COMMON THEORY

PASS PUBLICHOUSE