

HAPPY HOUR

4PM TO 6PM THURS THRU SUN

SNACKS

TRUFFLE FRIES AND AIOLI ♦	6
CACIO E PEPE ♦ fresh black pepper and garlic, romano cheese, linguini, gratin	8
FRIED BRUSSELS SPROUTS ♦ rogue river bleu cheese, balsamic glaze	9

♦ not made to-go.

DRY JANUARY

ALL N/A COCKTAILS	12
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HAPPY HOUR DRINKS

ALL DRAFTS	5
ALL GLASS WINE	7
BOILERMAKER coors banquet tall boy and choice of 50/50 or well shot for additional 2	9

JANUARY HAPPY HOUR COCKTAILS

THURSDAY

CHRYSANTHEMUM

12

dry vermouth, benedictine, orange bitters, absinthe
a dry and herbaceous martini style sipper - harry craddock, "the savoy cocktail book", c. 1930 - stirred and served up in coupe

FRIDAY

SURE FIRE

12

amontillado sherry, nardini, punt e mes
deep, slightly bitter, and sure to keep you guessing - stirred and served down on rocks

SATURDAY

FRONTERA BUCK

12

sherries, gran classico bitter, lime, sweetened ginger juice, soda
a touch of jerez, a touch of switzerland, and a lot of spicy deliciousness - shaken and served tall

SUNDAY

AMARO DAIQUIRI

12

vecchio del capo, ramazotti, lime, cane sirop
giving a stage for bitterness to sing a bright symphony - shaken and served up in coupe

50/50's SHOTS

MONTESINA - retsina, amaro montenegro

6

Floral, dry Grecian wine meets bright, slightly bitter

AMARO HOPPER - meletti cacao/branca menta/fernet branca

6

a holiday delight

CORRETTO - zucca rabarbaro/cold brew concentrate

6

cold brew "corrected" with a shot of amaro, bold, slightly sweet, and sure to keep

HERB & BITTER

Public House

EAT ME

SNACKS

MIXED OLIVES SMOKED & SWEET	8
WARM FOCACCIA, OLIVE OIL & BALSAMIC	7
SOUP OF THE DAY	9
CRISPY TRUFFLE FRIES truffle salt, roasted garlic aioli	9
ROASTED HEIRLOOM BABY CARROTS charred leek relish, honey whipped ricotta, slivered almonds	11
FRIED BRUSSELS SPROUTS rogue river bleu cheese, balsamic glaze	14
SOUTHERN BUTTERMILK FRIED CHICKEN simple slaw, rosemary cornbread (every sunday: chicken for 10 or 20 with a daquiri or a boilermaker)	15
PORK BELLY CHICHARONES DUSTED WITH CUMIN SUGAR smoked arbol & sun-dried tomato relish, peanut sofrito, crema	17
CARPACCIO ♦ ahi tuna, citrus supremes, red radish, black sesame oil, ponzu vinaigrette	17
CHARCUTERIE PLATE chef's selection of various cheeses and cured meats	25

SALADS

GREEN arugula, feta, watercress, white grapes, cucumber, sliced pear, grappa vinaigrette	13
AUTUMN SALAD butternut squash, chicory, treviso, radicchio, frisee, cranberry pomogranate vinagrete, feta cheese, pepitas	16
PICKLED GOLD AND ROASTED RED BEETS rogue river bleu cheese, arugula, pickled fennel, dijon vinaigrette, candied pistachio	15

MAINS

NA\$HVILLE HOT FLOWER country fried cauliflower, guajillo pepper hot sauce, white bread, house pickle	21
SOUTHERN SHRIMP & GRITS ♦ bacon lardon, cheddar and jalapeno	25
RATATOUILLE zucchini, squash, tomato, coconut milk blush, feta cheese and citron	29
8OZ HANGER STEAK FRITES blue cheese garlic butter, oregano chimichurri, parmesan & black pepper fries	29
WILD MUSHROOM RISOTTO local foraged wild mushrooms, white onion & garlic, marsala, truffle oil	30
BRAISED SHORT RIB ♦ house made ricotta gnocchi, root vegetable purée	33
SEARED SEA SCALLOPS ♦ lemon risotto, sautéed pea vine, slivered marcona almond, cherry gremolata	33

SWEETS


GINGERBREAD CAKE spiced rum cream cheese frosting	13
WARM SPICED APPLE bourbon whip cream, cheddar crisp, graham cracker crumble	13

♦ not made to-go.

parties of 6 or more are subject to a 20% gratuity.
consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.



HERB & BITTER

Public House 

DRINK ME



HAPPY HOUR

4PM to 6PM thursday thru sunday

INDUSTRY SUNDAYS

25% off entire tab for industry
(proof of employment required)

HOUSE COCKTAILS

CAP HILL ROYALE

16

calvados, prosecco, boomsma herbal, douglas fir brandy, fresh lime, cane sirop
a bright and herbal toast to the hill
- shaken and served up

ABSINTHE FRAPPE

17

absinthe, cocchi americano, lemon verbena, anisette, fresh lemon, toasted fig syrup
a modern adaptation of the morning pick-me-up popularized in the early 1900's, although i wouldn't much suggest drinking this one in the morning
- shaken and served over crushed ice

BELLSHIRE OLD FASHIONED

16

rye, cognac, benedictine, honey, absinthe, peychaud's bitters
somewhere in limbo between your favorite steady-sippers, this old fashioned riff holds roots in the classic monte carlo and beekeeper
- stirred and served down on large rock

HORSETAIL

15

manzanilla sherry, blanc vermouth, coconut orgeat, angostura, orange bitters
akin to the dry and complex bamboo, this low abv sipper is one that can be enjoyed if you're on a path to enjoy too much
- stirred and served up

HONEY BUNCHES O' ESPRESSO MARTINI

18

honey bunches cereal milk-washed vodka, house cold brew concentrate, honey, italian coffee liqueur
it is watching cartoons on a saturday morning and enjoying your coffee and cereal... but with booze
- shaken and served up

SHELTER COVE

16

jamaican pot still gold rum, peated islay scotch, banane, amargo vallet
bananas foster meets bold peat and funky pot still rum - bold, rich, and intense. in memory of mike dolfini
- stirred and served down on large rock

TRUST ME

14

peanut butter washed bourbon, fernet branca, mexican coke, house smoked & salted peanuts
an ode to the longtime southern tradition of peanuts in coke - we decide to elevate with a touch of peanut-infused bourbon and the argentine love of fernet.. just trust me on this one
- fixed and served in cola bottle



HOUSE COCKTAILS

(CONTINUED)



KAMPAI

16

japanese whiskey, gran classico bitter, pedro ximenez sherry, orange bitters, xocolatl mole bitters

*smoky, deep, and bold, this old fashioned give soothing notes of tobacco and bitter raisin
- stirred and served down large rock*

GREEN LAKE COOLER

15

bianco vermouth, barrel strength cachaca, granny smith apple, fresh lemon, falernum, sea salt, angostura, apple bitters

*a bright and clean aperitif style cocktail, taunting notes of the caramel apples sure to come this season
- shaken and served tall over crushed ice*

SKELETON KEY

16

Fernet Branca, Navy Strength Gin, Cucumber, Lime, Sweetened Ginger Juice, Soda

Late Night Reviver variant that goes way heavier on the fernet - crisp, refreshing, and slightly bitter

- shaken and served tall

GHOSTS OF THE GREAT HIGHWAY

happy hour 11/14

a rotating milk punch utilizing mystery batches from bar managers past

- served down on large rock



HOT HOUSE COCKTAILS



HOT BUTTERED RUM

16


buttered rum blend, benedictine, honey, banane du brasil, crème de amaro ciociaro
our take on the beloved warm and seasonal classic, this inviting approach blends adventure with comfort, so you can cozy down or buckle up - served warm in mug

ALPINE HOT CHOCOLATE

(sunday special for 15)

17

spiced hot cocoa, green chartreuse, amaro dell'etna, cayenne, peat marshmallow
our take on the tried and true french classic, which warms the soul with herbs, mexican spice, chocolate, and slight alpine bitterness - served warm in irish coffee glass



TOP SHELF COCKTAILS

QUEEN ANNE

21

barrel aged gin, pear brandy, amaro nonino, fino sherry, maraschino, orange bitters
this oaky, savory, and slightly bitter martini exudes boozy and adventurous qualities that are sure to make you acknowledge each sip during your journey together
- stirred and served up

ATWATER

35

barrel aged rum, barrel aged armagnac, 1960's fernet branca, demerara
made from wandering the streets of montreal's atwater district with an extreme craving for a toronto
- stirred and served down on large rock

VINTAGE MONTE CARLO

55

willett family reserve 4 year rye, 1960's benedictine, angostura
a beautiful middle ground between old fashioned and manhattan with bold herbaceous notes. fine art of mixing drinks, david a. embury, c. 1948
- stirred and served down on ice sphere

VINTAGE OLD FASHIONED

60

1980's johnny drum, angostura, demerara
the one we all know and love, dusty style
- stirred and served down on ice sphere

VINTAGE STINGER

105

1980's camus vsop, vintage crème de menthe
formerly appreciated, now under-appreciated digestif. savoy hotel, london - harry craddock, c. 1930
- stirred and served up

VINTAGE NEGRONI

75

1980's gordon's gin, 1970's campari, cocchi di torino
have it dusty!
- stirred and served down on large rock, or up; as preferred





FLIGHTS

APERITIVO FLIGHT

17

light, citrus forward concoctions made in the aperitif-style.

rinomato
asti, piedmont

granada vallet
hidalgo, mex

breckenridge bitter
breckenridge, co



BARTENDER'S CHOICE


20

our bar team has put together this flight representing their current favorites.

amargo vallet
hidalgo, mex

amaro dell'erborista
sibillini mountains, italy

vecchio amaro del capo
santa venarina, sicily



FERNET

17

members of this "digestif" sub- category are typically bitter, pungent and herbaceous.

r. jelinek fernet
czech republic

fernet lario
highside distilling
bainbridge island, wa

fernet dogma
ch distillery
chicago, il



VINTAGE AMARO FLIGHT


50

Rarities of the dusty and bitter variety that are lesser-known from the broad range of bitters imported into America, some of which have never been seen here in our market (.5oz pours of each)

petrus boonekamp
l'amaro gruppo caffo,
1970's - calabria, italy

pilla rabarbaro,
1970's - italy, further
provenance unknown

radis amaro d'erbe,
1960's - trieste, italy



SPIRIT FREE

CAMELLIA OLD FASHIONED

14

pathfinder n/a amaro, kentucky 74, honey syrup, black walnut, lemon bitters
a bold and bitter sipper with earthy notes of black tea - served down on rocks

KITTY HIGHBALL

14

grüvi dry red, lime, sweetened ginger juice, soda
a non-alcoholic representation of the well beloved and lesser known classic of the same name, w.c. whitfield "here's how" c. 1941 - served tall with soda

SPIRITED AWAY

14

pathfinder n/a amaro, coconut water, lime, orgeat, nutmeg
a delicious combination of bitter, sweet, and sour - taking cues off the bitter mai tai - served down on crushed ice

LIGHTNING BUG

14

spiritless tequila, lemon, sweetened ginger juice, sanbitter soda
bitter, spicy, and refreshing - you won't find yourself wishing for more in your glass - shaken and served up in coupe

mineral water	8.45 oz/25.3 oz		3/6
san pellegrino sanbitter	100ml		4
ginger beer			4
lurisia, il nostro chinotto soda	9.3oz		6
clausterhauer	12oz bottle	germany	6
athletic brewing co. - free wave			
non alcoholic hazy ipa	12oz can	ca	6
culture shock - gnome's delight			
marionberry kombucha	10oz	wa	5



BEER



schilling cider - emerald city blackberry pear cider	<i>wa</i>	12oz	6
rogue ales - dead guy ipa american ipa	<i>or</i>	12oz	7
georgetown brewing co. - roger's pilsner	<i>wa</i>	12oz	7
dru bru - amber lager german vienna lager	<i>wa</i>	12oz	7
paulaner brauerei - hefe-weissbier naturtrüb hefeweizen	<i>germany</i>	12oz	6
fremont brewing - lush ipa	<i>wa</i>	12oz	6
brouwerij verhaeghe - duchesse de bourgogne sour - flanders red ale	<i>belgium</i>	10oz	7
silver city - giant made of shadows belgian dark ale	<i>wa</i>	10oz	9
holy mountain - footsteps of the dead barrel blended saison	<i>wa</i>	10oz	6
rogue ales - honey kölsch	<i>or</i>	14oz	8
georgetown brewing co. - 9lb porter	<i>wa</i>	10oz	8
coors banquet (can)	<i>pa</i>	16oz can	4



VINO

WHITE

trexidura blend, bodega viñedos - finca viñoa <i>ribeiro, spain</i>	2019	13/52
albariño, nortico - alvarinho <i>minho, portugal</i>	2021	13/52

RED

gamay, jean françois mérieau - le bois jacou <i>touraine, france</i>	2020	12/48
barbera, batasiolo - barbera d'alba <i>la morra, italy</i>	2019	15/60
granache/caladoc/carignan, famille de boel france - le gras c'est la vie <i>france</i>	2021	15/60
syrah - meyer family cellars <i>yorkville highlands, ca</i>	2016	58

ORANGE WINE

sauvignon blanc, verdejo - gulp hablo. <i>castile-la mancha, spain</i>	2020	11/42
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ROSÉ

winemaker's secret, villanueva de alcardete - raw "really awesome wine" rose <i>spain</i>	2021	13/52
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BUBBLES

pinot noir - meinklang, frizzante rosé prosa <i>burgenland, austria</i>	2021	10/40
prosecco brut - glera bosco di gica <i>veneto, italy</i>	2021	9/38
champagne brut - veuve clicquot ponsardin <i>reims, france</i>	2022	19/116
pinot bianco, montuni, trebbiano pet nat - il folicello bianco ancestral <i>emilia-romagna, italy</i>	2021	1.5l magnum btfl only 102