

HERB & BITTER

Public House

HAPPY HOUR

SNACK

SPICY/SWEET MIXED OLIVES	7
WARM FOCACCIA & LAVENDER HONEY BUTTER	8
BEET HUMMUS fermented cabbage & kale, pickled peppers, grilled pita.	10
ZUCCHINI FRITTERS ♦ Sun dried tomato aioli, pea sprouts, herb oil.	12
WHOLE ROASTED CAULIFLOWER furikake butter, fermented lime powder, black sesame.	12
SPANISH SARDINES pickled vegetables & sea beans, grilled bread.	12
SAFFRON ARANCINI spicy marinara, shaved parmesan, herb oil.	12
CHARCUTERIE PLATE prosciutto di parma 21 mo, spicy gabagool, soppressata, manchego, brie, apple compote, almonds, olives, pickled vegetables, warm baguette.	24

SALAD

PICKLED GOLDEN BEETS organic mixed greens, smoked blue cheese, walnuts, mint, orange citronette.	12
GREEN GODLESS arugula, mustard greens, frisée, soft boiled egg, mixed herbs, pickled fennel, cucumber, sheep cheese, pistachio tarragon dressing, dill pollen.	14
BURATTA & BARTLET organic mixed greens, radicchio, hazelnut, fig balsamic.	16

♦ not made to-go.

MAIN

SMOKED YAM caramelized onion, pickled beech mushroom, roasted garlic, herb pistou, vegan caesar dressing.	17
POTATO GNOCCHI & SAUSAGE marinara, mozzarella, ricotta, herb oil.	20
HERB PESTO FETTUCCINE shaved porcini mushroom, grilled oyster mushrooms, garlic scapes, capers, walnuts, watermelon radish.	25
HICKORY SMOKED HALF CHICKEN sweet corn hush puppies, caramelized carrots, cilantro & jalapeño aioli.	30
GRILLED KUROBUTA PORK CHOP grilled asparagus, creamy polenta, morel butter sauce.	35
FRESH ALASKAN HALIBUT pickled ramp, sea beans, shiitake mushroom, heirloom cherry tomato, wild rice, burre monte.	42
PRIME NEW YORK STEAK german butterball potatoes, melted taleggio, porcini butter.	45

SWEET

CARROT CAKE ginger, cardamom, cream cheese frosting, white chocolate citrus shatter.	10
S'MORE TARTLET toasted graham crust, milk chocolate mousse, laphroig marshmallow, smoked sea salt caramel sauce.	12



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

The logo for Herb & Bitter Public House features a circular emblem with a gold border. Inside the circle, the letters 'H' and 'B' are intertwined in a stylized, gothic font. The 'H' is on the left and the 'B' is on the right, both in a dark brown color with a gold outline.

FROM THE BAR

HAPPY HOUR

everyday 4PM to 6PM - \$2 off all menu cocktails and draft beer

HOUSE COCKTAILS

BLOOD DIAMOND - 16

tequila, mezcal, aperol, fresh lime, blood orange, grapefruit bitters
a dry, regal gimlet misplacing itself between aperitivo hour and evening rounds - served up

HONEY BUNCHES O' ESPRESSO MARTINI - 18

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

DAVANTI E DIETRO - 15

cappelletti, braulio, frothy orange and pineapple, sea salt
a nod to the famous Garibaldi, this tropical leaning aperitivo taunts its rich PNW pine notes with
frothy tropical citrus - served tall

AMARO FIX - 15

rotating amaro, lemon, sirop
giving a stage for bitterness to sing a bright symphony - complex, and slammable - served down
on crushed ice

LATE NIGHT REVIVER - 15

gin, fernet branca, ginger, fresh lime, soda
a fernet-spiked london buck, sure to revive the night into a rosy juncture - served tall

HAVITOL SPRITZ - 16

yzaguirre blanco, faccia brutto, prosecco and sodayzaguirre soda
a rotating blend of unique aperitivo vermouths, and bubbles. Have it all! - served on cubed ice.

HOUSE COCKTAILS

(CONTINUED)

COUGHLIN'S DIET - 16

jamaican rums, amaro montenegro, fresh lime, coconut orgeat, giffard banane tiki, but with some crisp bitterness from the amaro; very tasty - served tall 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 - served down on rocks

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 - served down on rocks

CAVALIER - 15

gin, amaro montenegro, dry vermouth
a somewhat more dry, less bitter take on a negroni - served down on large rock

EARLY SUMMER - 17

japanese gin, lychee shochu, pandan-infused campari
named after the beloved japanese film, this spring negroni enjoys much more floral bitterness, and thankfully, much less drama - served down on large rock

TWO FINGER POINT - 16

bourbon, apple brandy, cynar, cap corse rouge, crème de pêche, tarragon pastis
a black manhattan meeting summertime warmth - bold and complex, with playful peach undertones.
stirred up, orange twist, manhattan style

TOP SHELF COCKTAILS

ZONA AMARILLO - 21

ph barrel aged mezcal, reposado tequila, yellow chartreuse, punt e mes, angostura bitters, peychaud's bitters

a terrific agave-based take on a vieux carre, this boozy libation boasts its smoky age with smooth subtlety, much like its creator - in memory of mike dolfini - served down a large rock

QUEEN ANNE - 21

ph barrel aged gin, pear brandy, amaro nonino, fino sherry, maraschino, orange bitters

a gin take on the classic blue collar, this oaky, savory, and bitter martini is an adventure over wasted days

ATWATER - 35

ph barrel aged rum, ph 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 - served down on large rock

VINTAGE NEGRONI - 65

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

VINTAGE MONTE CARLO - 55

willett 4 year rye, 1960's benedictine, angostura
fine art of mixing drinks, david a. embury, 1948 - served down on large rock



AMARO FLIGHTS

BARTENDER'S CHOICE - 20

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

brovo amaro
#4
woodenville, wa

alte verde
by capaletti
aldeno, italy

brucato amaro
orchard
san francisco, ca

APERITIVO FLIGHT - 17

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

cappelletti
trentino, italy

faccia brutto
brooklyn, ny

st. george bruto
americano
alameda, ca

FERNET - 17

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

highside
fernet lario
bainbridge island, wa

fernet francisco
san francisco, ca

fernet letherbee
chicago, il

N/A COCKTAIL

NO-MERICANO - 12

pathfinder n/a amaro, sanbitter, soda
a refreshing, non-alcoholic riff on the italian americano. all the flavor, non of the regret.

OTHER FLIGHTS

OUTSIDER AGAVE - 22

these spirits are unique and not recognized as mezcal, per se. they fall into unique categories outside the vantage point of government restrictions.

flor del desierto	puntagave bacanora	puntagave raicilla
sotol	sonora, mexico	jalisco, mexico
chihuahua, mexico		

A SURVEY OF RUM - 20

we've selected spirits that have a common characteristic-they all utilize distilled sugar cane, yet the flavors are vastly different. trust us.

doctor bird	ten to one	batavia arrack van
jamaican rum	caribbean white rum	oosten
detroit, mi	barbados, dominican,	indonesia
	jamaica, trinidad	
	(blend)	

N/A BEV

mineral water	12oz	3
mineral water large	25.3 oz	6
san pellegrino sanbitter	100ml	4
llanilyr source ginger beer		4
lurisia, il nostro chinotto soda	9.3oz	6
mexican coke	355ml	3
diet coke		3
sprite		3

BEER

TAP

emerald city blackberry pear	schilling hard cider, wa	12oz	7
freemont brewing - lush ipa	wa	12oz	7
anchor brewing - anchor steam amber	ca	12oz	7
farmhouse ale saison	fair isle brewing - harlen wa	10oz	7
maibock	holy mountain brewing - formless dread wa	12oz	7
backwoods brewing - dreamsicle kölsch	or	14oz	8
georgetown brewing co. - 9lb porter	wa	12oz	8
hazy ipa	dru bru - hazy session wa	12oz	7
sour - flanders red ale	brouwerij verhaeghe - duchesse de bourgogne belgium	10oz	7
farmhouse ale saison	holy mountain brewing - demonteller wa	10oz	7
imperial stout	black raven - grandfather raven wa	10oz	9
crucible brewing - blood orange smith & weizen hefeweizen	wa	12oz	7
farmhouse ale saison	fair isle brewing - alexandra wa	10oz	7

BOTTLES & CANS

coors banquet	can	pa	16oz	4
clausthaler, non-alcoholic beer	btl	germany	12oz	6

VINO

WHITE

trexidura blend, bodega viñedos - finca viñoa. ribeiro, spain	2019	13/52
sylvaner/ pinot blanc, dopff & irion - crustaces. alsace, france	2019	13/52

RED

malbec, bodegas cantena zapata - la consulta mendoza. argentina	2018	14/56
grenache/syrah/carignan, mas théo - p'tit gaby. rhône valley, france	2019	13/52
gamay, jean françois mérieau - le bois jacou. touraine, france	2020	12/48

ORANGE WINE

chenin blanc/pinot gris, field recordings - skins. central coast, ca	2020	12/48
---	------	-------

ROSÉ

cabernet sauvignon/merlot/tempranillo, raw - organic. la mancha, spain	2020	13/52
---	------	-------

SPARKLING

prosecco brut - glera bosco di gica. veneto, italy	2021	11/38
---	------	-------
