

HERB & BITTER

Public House



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

♦ not made to-go.

HAPPY HOUR DRINKS

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

HAPPY HOUR COCKTAILS

THURSDAY

MEXICAN FIRING SQUAD 12

tequila, fresh lime, grenadine, angostura bitters, soda

A refreshing tequila rickey - La Cucuracha Bar, Mexico City c. 1937 - shaken and served tall

FRIDAY

PENICILLIN 12

scotch, fresh lemon, honey, sweetened ginger juice

A whiskey sour variation utilizing the smoky qualities of scotch - Milk and Honey, NYC c. 2005- served down on the rocks

SATURDAY

DARK N STORMY 12

gosling's bermuda rum, fresh lime, sweetened ginger juice, soda

the national drink of bermuda, this classic highball has its origins in a ginger beer factory run by the royal naval officer's club - forever the shift drink of choice - shaken and served tall

SUNDAY

KING COLE 12

bourbon, fernet branca, cane sirop

An old fashioned variation utilizing fernet brana in place of angostura bitters- The Savory Cocktail Book c. 1930 - served down on rocks

50/50's SHOTS

COUNTERPUNCH - rabarbaro/ cognac 6

a beautiful remnant of bluecifera cocktail, smoky rhubarb & cognac warms the soul with a bitter afterbite

MALORI - h&b barrel aged malort, pandan-infused campari 6

bitter, floral, and medicinal - a true bartender's handshake.. just know what you're agreeing towards

CORRETTO - zucca rabarbaro/cold brew concentrate 6

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

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EAT ME

SNACK

SMOKED/SWEET MIXED OLIVES	7
WARM FOCACCIA, OLIVE OIL & BALSAMIC	6
FRENCH ONION SOUP	8
CRISPY TRUFFLE FRIES truffle salt, roasted garlic aioli	8
ROASTED HEIRLOOM BABY CARROTS charred leek relish, honey whipped ricotta, slivered almonds	10
FRIED BRUSSELS SPROUTS rogue river bleu cheese, balsamic glaze	13
SOUTHERN BUTTERMILK FRIED CHICKEN simple slaw, rosemary cornbread	14
CHICHARONES cumin/sugar dusted pork belly bites, smoked arbol & sun-dried tomato relish, crema	13
CARPACCIO ♦ ahi tuna, citrus supremes, red radish, black sesame oil, ponzu vinaigrette	16
CHARCUTERIE PLATE chef's selection of various cheeses and cured meats	24

SWEET

GINGERBREAD CAKE spiced rum cream cheese frosting	12
WARM SPICED APPLE bourbon whip cream, cheddar crisp, graham cracker crumble	12

SALAD

GREEN arugula, feta, watercress, white grapes, cucumber, sliced pear, grappa vinaigrette	12
AUTUMN SALAD butternut squash, chicory, treviso, radicchio, frisee, cranberry pomogranate vinagrete, feta cheese, pepitas	15
PICKLED GOLD AND ROASTED RED BEETS rogue river bleu cheese, arugula, pickled fennel, dijon vinaigrette, candied pistachio	14

MAIN

NA\$HVILLE HOT FLOWER country fried cauliflower, guajillo pepper hot sauce, white bread, house pickle	20
CHICKEN THIGH TIKKA bell peppers, onion, coconut & tomato curry sauce	26
8OZ HANGER STEAK FRITES blue cheese garlic butter, oregano chimichurri, parmesan & black pepper fries	26
WILD MUSHROOM RISOTTO local foraged lobster & chanterelle musrooms, white onion & garlic, marsala, truffle oil	29
BRAISED SHORT RIB ♦ house made ricotta gnocchi, root vegetable purée	32
SEARED SEA SCALLOPS ♦ lemon risotto, sautéed pea vine, slivered marcona almond, cherry gremolata	32
SOUTHERN SHRIMP & GRITS ♦ bacon lardon, cheddar and jalapeno	18

♦ 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.



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DRINK ME

HAPPY HOUR

4PM to 6PM thursday thru sunday

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

AMARO FIX

15

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



HOUSE COCKTAILS

(CONTINUED)

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 under-
tones. - stirred and served up*

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*

TRUST ME

14

peanut infused 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*

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*

TOP SHELF COCKTAILS

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 - stirred and served up

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
- stirred and served down on large rock*

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

BARTENDER'S CHOICE

20

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

amargo vallet
hidalgo, mex

gran classico
bern, switzerland

highside amaro mele
bainbridge, wa

APERITIVO FLIGHT

17

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

rinomato
asti, piedmont

select pilla aperitvo
venice, italy

breckenridge bitter
breckenridge, co

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

faccia brutto fernet pianta
brooklyn, ny

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.

gran centenario plata
jalisco, mex

el tesoro blanco
jalisco, mex

sotol por siempre
chihuahua, mex

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.

boukman rhum
cap haitien, haiti

royal jamaican
blackstrap
st. catherine's town,
jamaica

uruapan charanda blanco
rum
uruapan, michoacán



ROTATING MILK PUNCH

GHOSTS OF THE GREAT HIGHWAY

14/ *happy hour* 11

A rotating milk punch utilizing mystery batches from bar managers past
- served down on large rock

SPIRIT FREE

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.

CAMELLIA OLD FASHIONED

14

pathfinder, 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, fresh 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, coconut water, fresh lime, orgeat, orange oil, nutmeg

*a delicious combination of bitter, sweet, and sour - taking cues off the bitter mai tai - served down
on crushed ice*

mineral water	12oz/25.3 oz		3/6
san pellegrino sanbitter	100ml		4
ginger beer			4
lurisia, il nostro chinotto soda	9.3oz		6
clasterhauler	12oz bottle	germany	6
athletic brewing co. - free wave n/a hazy	12oz can	ca	6





BEER



2 towns cider house - bright cider hard apple cider	<i>wa</i>	<i>12oz</i>	6
dru bru - centennial 2022 fresh hop ipa	<i>wa</i>	<i>12oz</i>	7
georgetown brewing co. - roger's pilsner	<i>wa</i>	<i>12oz</i>	7
dru bru - amber lager german vienna lager	<i>wa</i>	<i>12oz</i>	7
fair isle brewing - harlen farmhouse ale saison	<i>wa</i>	<i>10oz</i>	7
rogue ales & spirits - honey kölsch	<i>or</i>	<i>14oz</i>	8
georgetown brewing co. - 9lb porter	<i>wa</i>	<i>10oz</i>	8
fremont brewing - sky kraken pale ale - new england / hazy	<i>wa</i>	<i>10oz</i>	8
brouwerij verhaeghe - duchesse de bourgogne sour - flanders red ale	<i>belgium</i>	<i>10oz</i>	7
silver city - giant made of shadows belgian dark ale	<i>wa</i>	<i>10oz</i>	9
crucible brewing - blood orange smith & weizen hefeweizen	<i>wa</i>	<i>12oz</i>	7
Fair Isle - Baker Saison Grisette Farmhouse Ale	<i>wa</i>	<i>10oz</i>	5
Holy Mountain - Footsteps of the Dead Barrel Blended Saison	<i>wa</i>	<i>10oz</i>	6
coors banquet (can)	<i>pa</i>	<i>16oz can</i>	4





VINO

WHITE

chardonay, proletariat - alvarinho <i>walla walla, wa</i>	2020	12
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
sangiovese, altesino - toscana rosso <i>toscana, italy</i>	2020	14/56
barbera, batasiolo - barbera d'alba <i>la morra, italy</i>	2019	15/60

ORANGE WINE

chenin blanc/pinot gris, field recordings - skins <i>central coast, ca</i>	2020	12/48
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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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SPARKLING

prosecco brut - glera bosco di gica <i>veneto, italy</i>	2021	11/38
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