

HERB & BITTER

Public House

HAPPY HOUR

SNACK

SPICY/SWEET MIXED OLIVES	7
BAGUETTE & 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
FRIED PACIFIC OYSTERS corn batter, lemon caper aioli, pickled sea bean, caper berries.	20
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, watermelon radish, herb pistou, vegan caesar dressing.	17
ENGLISH PEA RAVIOLI tarragon, meyer lemon mascarpone cream, pea vines, pine nut, fennel pollen.	22
POTATO GNOCCHI & SAUSAGE marinara, mozzarella, ricotta, herb oil.	20
MUSHROOM RISOTTO grilled blue oyster, fermented shiitake, pickled king oyster, porcini powder, marsala, black garlic purée.	25
KURABUTA PORK MEDALIONS black truffle, capers, leeks, lemon, marsala, creamy polenta.	27
HICKORY SMOKED HALF CHICKEN apricot glaze, german butterball potato salad, celery, pickle, horseradish, spicy black vinegar green beans.	30
SEAFOOD CREPES smoked black cod, bay scallops, prawns, salmon roe, crimini mushroom, lobster bisque, sea beans, herbs.	35
BLACK GARLIC BRAISED SHORT RIB bing cherry & pomegranate molasses, giardiniera, fried shallot, chili thread, rice paper.	38

SWEET

CARROT CAKE ginger, cardamom, cream cheese frosting, white chocolate citrus shatter.	8
NOCCINO CHOCOLATE TORTE strawberry coulis, freeze dried strawberries.	12
THE KEY LIME TARTLET graham crust, key lime custard, lime toasted marshmallow	10



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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FROM THE BAR

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 coffe 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

HAPPY HOUR

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

HOUSE COCKTAILS

(CONTINUED)

COUGHLIN'S DIET - 16

jamaican rum, 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

PRIME INSPECTOR - 16

apple brandy, averna, punt e mes, peychaud's
the embrace of spring and the comfort of fall, this slightly fruity sipper takes cues from our beloved black manhattan - served down on large rock

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



BEER

TAP

schilling hard cider, emerald city blackberry pear	wa	14oz	8
freemont brewing - baxter ipa	wa	14oz	8
anchor brewing - anchor steam amber	ca	14oz	8
fair isle brewing - harlen farmhouse ale saison	wa	14oz	7
holy mountain brewing - awake limbs hoppy pilsner	wa	10oz	7
backwoods brewing - dreamsicle kölsch	or	14oz	8
georgetown brewing co. - 9lb porter	wa	14oz	9
scuttlebutt brewing company - living daylights hazy ipa	wa	12oz	8
ex novo brewing - pre-prohibition hazy ipa	wa	12oz	8
holy mountain brewing - demonteller farmhouse ale saison	wa	10oz	7
black raven - grandfather raven imperial stout	wa	10oz	9
silver city brewing - play pretend coco-peach blonde ale	wa	14oz	8
fair isle brewing - alexandra farmhouse ale saison	wa	10oz	7

BOTTLES & CANS

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

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

amaro dell'etna
sicily, italy

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.

fernet lazzaroni
saronno, italy

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.

four square	ten to one	batavia arrack van
probitas	caribbean white rum	oosten
barbados	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

VINO

WHITE

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

RED

malbec, bodegas cantena zapata - la consulta mendoza. <i>argentina</i>	2018	14/56
grenache/syrah/carignan, mas théo - p'tit gaby. <i>rhône valley, france</i>	2019	13/52
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

ORANGE WINE

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

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

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