

# HERB & BITTER

Public House



## HAPPY HOUR

4PM TO 6PM THURS THRU SUN

### *Secret* GUIDO'S 4 LB PIZZA PARTY

#### SICILIAN SQUARES

OL' RELIABLE  
red sauce, cheese.

slice/whole pie  
6/40

SLICE OF THE DAY  
a different specialty slice made daily! ask what we got.

9/50



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## HAPPY HOUR

4PM TO 6PM THURS THRU SUN

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### THURSDAY

GOLD RUSH 12  
bourbon, fresh lemon, honey syrup

### FRIDAY

DAIQUIRI 12  
rum, fresh lime, sugar

### SATURDAY

DARK N STORMY 12  
gosling's rum, fresh lime, sweetened ginger juice, soda

### SUNDAY

FITZGERALD 12  
gin, fresh lime, sugar, angostura

ALL DRAFTS 5  
ALL GLASS WINE 7

BOILERMAKER 9  
coors banquet tall boy and choice of 50/50 or well  
shot for additional \$2

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## 50/50'S

STRAGHETTI - strega, cappelletti 6  
*a house favorite pioneered by brad parsons for the revered book, amaro, the shot brings bright herbal notes of honey, fennel, bitter grapefruit, and rosemary.*

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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# HERB & BITTER

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### DINNER

#### SNACK

SPICY/SWEET MIXED OLIVES	7
WARM FOCACCIA, OLIVE OIL & BALSAMIC	6
BEET HUMMUS fermented cabbage & kale, pickled peppers, grilled pita	12
ZUCCHINI FRITTERS ♦ Sun dried tomato aioli, pea sprouts, herb oil	14
WHOLE ROASTED CAULIFLOWER furikake butter, black sesame, chives, fried onion	14
SPANISH SARDINES pickled vegetables & sea beans, grilled focaccia	14
SAFFRON ARANCINI spicy marinara, shaved parmesan, herb oil	12
GRILLED ASPARAGUS crispy polenta, pickled morel mushrooms, english pea purée	16
CHARCUTERIE PLATE prosciutto di parma 21mo, brie, soppressata, spicy gabagool, manchego, apple compote, almonds, olives, pickled vegetables, warm focaccia	24

#### SALAD

PICKLED GOLDEN BEETS organic mixed greens, smoked blue cheese, walnuts, mint, orange citronette	12
GREEN GODLESS arugula, frisée, mixed herbs, soft boiled egg, pickled fennel, sheep cheese, honey pistachio tarragon dressing, dill pollen	16
HEIRLOOM TOMATO & BURATTA organic mixed greens, focaccia croutons, basil, black garlic vinaigrette	18

#### MAIN

SMOKED YAM caramelized onion, pickled beche mushroom, roasted garlic, herb pistou, vegan caesar dressing	17
EGGPLANT PARMESAN ricotta, crispy parmesan, marinara, basil	18
CARBONARA 2.0 spaghettini, zucchini, bacon, black truffle cured egg yolk, pecorino cream	19
POTATO GNOCCHI & SAUSAGE marinara, mozzarella, ricotta, herb oil	22
ARTICHOKE RAVIOLI dungeness crab & preserved meyer lemon butter sauce, shaved fennel & onion, ikura	28
HERB MARINATED GRILLED FLANK STEAK potato dauphinois, nasturtium flower butter, sautéed wax beans	28
HICKORY SMOKED HALF CHICKEN sweet corn hush puppies, cilantro & jalapeño aioli, caramelized carrots	30
BAKED KING SALMON rainer cherry salsa, marinated paddy pan squash, grilled yukon potatoes	35

#### SWEET

CARROT CAKE ginger, cardamom, cream cheese frosting, white chocolate citrus shatter	10
FERNET BRANCA BITTER CHOCOLATE TORTE local fresh strawberry, strawberry sauce, strawberry dust	16

♦ 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 

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FROM THE BAR

HAPPY HOUR

*4PM to 6PM thurs thru sun*

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## HOUSE COCKTAILS

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### BLOOD DIAMOND

16

tequila, mezcal, select pilla aperitivo, fresh lime, blood orange, grapefruit bitters  
*a dry, regal gimlet misplacing itself between aperitivo hour and evening rounds - shaken and 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 and enjoying your coffee and cereal... but with booze - 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*

### 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 - shaken and served tall*

### HAVITOL SPRITZ

16

a rotating blend of unique aperitivo vermouths, bubbles  
*a variant off the classic spritz. have it all! - served on cubed ice*

### 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 and served up*



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## HOUSE COCKTAILS

(CONTINUED)

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### 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 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 - stirred and served down on rocks*

### 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 - stirred and served down on large rock*

### 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 - shaken and served over crushed ice

### 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 - shaken and served tall*



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## TOP SHELF COCKTAILS

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### ZONA AMARILLO

21

h&b barrel aged mezcal, reposado tequila, yellow chartreuse, punt e mes, angostura bitters, psychaud'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 - stirred and 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 - 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

65

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*

### VINTAGE MONTE CARLO

55

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



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## FLIGHTS

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### BARTENDER'S CHOICE

20

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

amaro etna  
sicily, italy

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

st. george bruto  
americano  
alameda, ca

faccia bruto  
brooklyn, ny

### FERNET

17

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

fernet francisco  
san francisco, ca

highside  
fernet lario  
bainbridge island, wa

fernet vallet  
hidalgo, mexico

### 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.*

puntagave bacanora  
sonora, mexico

flor del desierto  
sotol  
chihuahua, mexico

barrel rested vida  
san luis del rio, oaxaca

### 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  
jamaican rum  
detroit, mi

ten to one  
caribbean white rum  
barbados, dominican,  
jamaica, trinidad-blend

batavia arrack van  
oosten  
indonesia

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## SPRIT FREE

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### 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*

### LOSSLESS FIX

14

nll "gin", wilderton lustre, fresh lemon, cucumber

*light, crisp, and a guaranteed refresher, a one way ticket to the patio - served down on rocks*

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mineral water	12oz/25.3 oz	3/6
san pellegrino sanbitter	100ml	4
ginger beer		4
lurisia, il nostro chinotto soda	9.3oz	6

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## BEER

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### TAP

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

### CANS

coors banquet	can	pa	16oz	4
athletic brewing co. - run wild non-alcoholic ipa	can	ca	12oz	6

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# 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

sangiovese, altesino - toscana rosso.  
*toscana, italy* 2020 14/56

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

žametna črnina, grape abduction - awesome mix #2.  
*štajerska-slovenia* 2021 13/52

## SPARKLING

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

