

# HAPPY HOUR

4PM TO 6PM WED THRU SUN

## HAPPY SNACKS

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

## HAPPY 50/50 SHOTS

- MONTESINA - retsina, amaro montenegro 6  
*Floral, dry Grecian wine meets bright, slightly bitter*
- VERT FROID - Green Chartreuse, Amaro Dell'Etna 8  
*Meaning "Cold Green", an opposite-temperature perspective on the traditional French hot cocoa - resulting in a rich and velvety sip of herbal goodness*
- CORRETTO - zucca rabarbaro/cold brew concentrate 6  
*cold brew "corrected" with a shot of amaro, bold, slightly sweet, and sure to keep you going*

♦ not made to-go.

# HAPPY MARCH COCKTAILS

## WEDNESDAYS

**MOSQUITO** 12  
mezcal, campari, lemon, sweetened ginger juice  
*a smoky, refreshing, and mesquite bite of spicy ginger - sam ross c. 2017 - shaken and served up*

## THURSDAYS

**BEE'S KNEES** 12  
gin, lemon, honey syrup  
*a classic gin sour brightened with honey - "bottom's up!", ted saucier c. 1951 - shaken and served up*

## FRIDAYS

**OLD PAL** 12  
rye, campari, dry vermouth  
*a dry and spicy take on the boulevardier, harry craddock c. 1930 - stirred and served up*

## SATURDAYS

**DARK N' STORMY** 12  
bermuda black rum, lime, sweetened ginger juice, soda  
*forever the shift drink of choice, and the national drink of bermuda - shaken and served tall*

## SUNDAYS

**LEFT HAND** 12  
bourbon, campari, sweet vermouth, chocolate bitters  
*the love child of a negroni and manhattan, named after lefty from "donnie brasko" - milk & honey c. 2006 - stirred and served up*

## OTHER HAPPY DRINKS

**ALL DRAFTS** 5  
**ALL GLASS WINE** 7  
**BOILERMAKER** 9  
coors banquet tallboy & choice of 50/50 or well shot for an additional 2

# HERB & BITTER

## Public House

# EAT ME

### SNACKS

MIXED OLIVES SMOKED & SWEET	8
WARM FOCACCIA, OLIVE OIL & BALSAMIC	7
WHITE BEAN RAGU	9
CRISPY TRUFFLE FRIES truffle salt, roasted garlic aioli	9
ROASTED SQUASH delicata & butternut, honey whipped ricotta, pine nut agrodolce	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
HERB & BITTER SALAD chicory, traviso, radicchio, endive, dandelion, oregano, butternut squash, cranberry pomogranate vinagrete, feta cheese, pepitas	16

### 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	30
WILD MUSHROOM RISOTTO local foraged wild mushrooms, white onion & garlic, coconut milk, 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	34
CACCIATORE AND CORNBREAD chicken thigh, garlic link, bell peppers & capers, rich tomato broth	28

### 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 wednesday thru sunday

INDUSTRY SUNDAYS

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

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## HOUSE COCKTAILS

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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 large rock

### 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

### 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

### 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

### 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

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## HOUSE COCKTAILS

(CONTINUED)

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### BLOOD DIAMOND

17

Mezcal, Tequila, Select Pilla Aperitif, Lime, Blood Orange, Hopped Grapefruit Bitters, Sea Salt

*A bright and refreshing regal gimlet, indecisive if it wants to land in aperitivo hour or be the late night crusher - regardless, let's get another one - shaken and served up*

### EQUAL PARTS

17

Japanese Gin, Shiso, Pineapple Amaro & Liqueur, Lime, Cane Sirop

*Equally tart, herbaceous, dry, and sweet - the perfect combination to satisfy all of your parts - shaken and served up*

### DAVANTI E DIETRO

15

Braulio Amaro, Cappelletti Aperitif, Frothy Orange and Pineapple

*A nod to the famous Garibaldi, this tropical leaning aperitif taunts its rich pine notes with frothy, tropical citrus - shaken and served tall*

### FAST TALK

16

Stiggins' Fancy Pineapple Rum, Jamaican Pot Still Black Rum, Green Chartreuse, Honey Syrup, Angostura, Orange Bitters

*A complex and boozy sipper for when your night needs a little social lubricant - stirred and served down on large rock*

### 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*



## TOP SHELF COCKTAILS

### 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

1990's elijah craig 12, 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

luxardo aperitivo  
padova, italy



### 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*

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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
clausterhauler	12oz bottle	germany	6
athletic brewing co. - free wave			
non alcoholic hazy ipa	12oz can	ca	6

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## 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
here today brewery - patino pils pilsner	<i>wa</i>	12oz	7
pFriem Family Brewers - Vienna lager lager	<i>or</i>	12oz	7
paulaner brauerei - hefe-weissbier naturtrüb hefeweizen	<i>germany</i>	12oz	6
here today brewery & kitchen - infinite crystal ipa - new england / hazyipa	<i>wa</i>	12oz	6
brouwerij verhaeghe - duchesse de bourgogne sour - flanders red ale	<i>belgium</i>	10oz	7
holy mountain - dark kingdom dark lager	<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

chardonnay, echeverria - no es pituko natural wine  
curico valley, chile 2022 9/38

hondurrabi zuri, bodega aizpurua - txakolina  
basque, spain 2021 13/52

## RED

gamay, jean françois mérieau - le bois jacou  
touraine, france 2020 12/48

barbera, batasiolo - barbera d'alba  
la morra, italy 2019 15/60

granache/caladoc/carignan, famille de boel france - le gras c'est la vie  
france 2021 15/60

syrah - meyer family cellars  
yorkville highlands, ca 2016 58

## ORANGE WINE

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

## BUBBLES

pinot noir - meinklang, frizzante rosé prosa  
burgenland, austria 2021 10/40

prosecco brut - glera bosco di gica  
veneto, italy 2021 9/38

champagne brut - veuve clicquot ponsardin  
reims, france 2022 19/116

pinot bianco, montuni, trebbiano pet nat - il folicello bianco ancestral  
emilia-romagna, italy 2021 1.5l magnum btfl only 102