


HERB & BITTER

Public House



HAPPY HOUR

4PM TO 6PM THURS THRU SUN

SNACKS

TRUFFLE FRIES AND AIOLI ♦	6
STEAK TOAST <i>(by the piece)</i> ♦ Filet mignon, duxelles, truffle, arugula, toast point.	10
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

PAN AMERICAN CLIPPER 12
applejack, lime, grenadine, absinthe - shaken, served up

FRIDAY

TOM COLLINS 12
gin, lemon, soda - shaken, served tall with soda

SATURDAY

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

SUNDAY

TALENT SCOUT 12
bourbon, curaçao, angostura - stirred down on rocks

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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DINNER

SNACK

SMOKED/SWEET MIXED OLIVES	7
WARM BAGUETTE, OLIVE OIL & BALSAMIC	6
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	12
SOUTHERN FRIED CHICKEN WINGS buttermilk fried drumettes, simple slaw, rosemary cornbread	14
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

TIRAMISU <i>(serves two, perfect for sharing)</i> lady fingers dipped in espresso, kahlua, mascarpone and cream	12
GINGERBREAD CAKE spiced rum cream cheese frosting	12

SALAD

GREEN arugula, feta, watercress, white grapes, cucumber, sliced pear, grappa vinaigrette	12
PICKLED GOLD AND ROASTED RED BEETS rogue river bleu cheese, arugula, pickled fennel, dijon vinaigrette, candied pistachio	14
CAPRESE burrata, heirloom tomatoes, balsamic caviar, torn basil	14

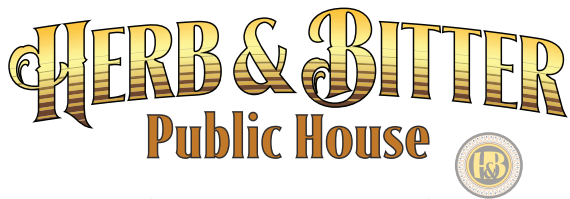
MAIN

NA\$HVILLE HOT FLOWER country fried cauliflower, guajillo pepper hot sauce, white bread, house pickle	20
STEAMERS AND SAUSAGE ♦ manila clams and mussels, spicy chorizo link, white wine, saffron, croutons	24
BRAISED SHORT RIB ♦ house made ricotta gnocchi, root vegetable purée	32
SEARED SEA SCALLOPS ♦ lemon risotto, sautéed pea vine, slivered marcona almond and cherry gremolata	32
10 OZ HAND CUT NY STRIP STEAK herb roasted fingerling potatoes, bacon fried brussels sprouts, pomegranate agrodolce	30



♦ 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.



FROM THE BAR

HAPPY HOUR

4PM to 6PM thursday thru sunday

HOUSE COCKTAILS

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*

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, 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

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*

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*



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 on rocks

BUCKET LIST

16

rum, campari, concord grape, lemon, amaretto, sea salt, black walnut bitters

*it's fruity? it's bitter? it's refreshing? go ahead and check it off of your bucket list - shaken and served
down on large rock*

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



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

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



FLIGHTS

BARTENDER'S CHOICE

20

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

amargo vallet
hidalgo, mex

sfumato rabarbaro
by cappalletti
trentino, italy

brucato amaro
orchard
san francisco, ca

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.

puntagave raicilla
jalisco montaña, mex

seleccion 1414
jalisco arandas, 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 haïtien, haïti

royal jamaican
blackstrap
st. catherine's town,
jamaica

uruapan charanda blanco
rum
uruapan, michoacán



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

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

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



BEER



TAP

schilling - emerald city blackberry pear hard cider	wa	12oz	7
silver city - alive and amplified 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
georgetown brewing co. - roger's bohemian / czech pilsner	wa	12oz	7
rogue ales & spirits - honey kölsch	or	14oz	8
georgetown brewing co. - 9lb porter	wa	12oz	8
freemont brewery - field to ferment fresh hop pale ale	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	pa	16oz can	4
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VINO



WHITE

trexidura blend, bodega viñedos - finca viñoa <i>ribeiro, spain</i>	2019	13/52
albariño, nortico - alvarinho <i>minho, portugal</i>	2021	13/52

RED

malbec, bodegas cantena zapata - la consulta mendoza <i>argentina</i>	2018	14/56
sangiovese, altesino - toscana rosso <i>toscana, italy</i>	2020	14/56
gamay, jean françois mérieau - le bois jacou <i>touraine, france</i>	2020	12/48

ORANGE WINE

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

žametna črnina, grape abduction - awesome mix #2 <i>štajerska-slovenia</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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