

HERB & BITTER

Public House



HAPPY HOUR

4PM TO 6PM THURS THRU SUN

Secret GUIDO'S PIZZA PARTY

SICILIAN SQUARES

OL' RELIABLE

red sauce, cheese.

6

SLICE OF THE DAY

a different specialty slice made daily! ask about what we got.

9



HAPPY HOUR

4PM TO 6PM THURS THRU SUN

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

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

SPICY/SWEET MIXED OLIVES	7
WARM FOCACCIA, OLIVE OIL & BALSAMIC	8
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, fermented lime powder, black sesame.	14
SPANISH SARDINES pickled vegetables & sea beans, grilled focaccia.	14
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 focaccia.	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

MAIN

SMOKED YAM caramelized onion, pickled beech mushroom, roasted garlic, herb pistou, vegan caesar dressing.	17
POTATO GNOCCHI & SAUSAGE marinara, mozzarella, ricotta, herb oil.	20
SPINACH & RICOTTA RAVIOLI lemon butter, pine nuts, fennel pollen.	22
HERB PESTO FETTUCCINE shaved porcini mushroom, grilled oyster mushrooms, garlic scapes, capers, walnuts, watermelon radish.	25
HICKORY SMOKED HALF CHICKEN sweet corn hush puppies, caramelized carrots, cilantro & jalapeño aioli.	30
GRILLED KUROBUTA PORK CHOP grilled asparagus, creamy polenta, more butter sauce.	35
GRILLED KING SALMON STEAK lingonberry bbq, watercress, peavines, wild rice.	42

SWEET

CARROT CAKE ginger, cardamom, cream cheese frosting, white chocolate citrus shatter.	10
S'MORE TARTLET toasted graham crust, milk chocolate mousse, laphroig marshmallow, smoked sea salt caramel sauce.	12

♦ 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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FROM THE BAR

HAPPY HOUR

4PM to 6PM thurs thru sun

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 and enjoying your coffee 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 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

HAVITOL SPRITZ

16

yzaguirre blanco, faccia brutto, prosecco and soda yzaguirre soda
a rotating blend of unique aperitivo vermouths, and bubbles. have it all! - served on cubed ice.



HOUSE COCKTAILS

(CONTINUED)

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 - 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

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

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 up, orange twist, manhattan style

MOTO BANDIT

16

Vodka, Faccia Brutto Aperitivo, fresh lemon, fresh grapefruit, soda
a crisp, and slightly bitter refresher - leaving your glass like a thief in the night

TOP SHELF COCKTAILS

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 - 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



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

brucato amaro

orchard

san francisco, ca

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.

highside

fernet lario

bainbridge island, wa

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.

doctor bird	ten to one	batavia arrack van
jamaican rum	caribbean white rum	oosten
detroit, mi	barbados, dominican, jamaica, trinidad (blend)	indonesia

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

BEER

TAP

schilling hard cider, emerald city blackberry pear	wa	12oz	7
freemont brewing - lush 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



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

