

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
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)

HOUSE COCKTAILS

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

HOUSE COCKTAILS

(CONTINUED)

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 gruppico
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

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



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
georgetown brewing company - roger's pilsner german 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
dru bru - kölsch	<i>wa</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