

HAPPY HOUR

SNACK

MAIN

Spicy/Sweet Mixed Olives 6

Warm Baguette & Porcini Butter 6

Pan Seared Romanesco 8
Anchovy, preserved lemon, pine nut, capers, pickled shallot, herbs.

Saffron Arancini 8
Fermented green tomato marinara, shaved Parmesan, smoked paprika oil.

Zucchini Fritters* 10
Pea shoots, tarragon aioli, herb oil.

Grilled Asparagus 12
Goat cheese panna cotta, asparagus purée, black lemon dust, black truffle cured egg yolk.

Beet Hummus 12
Fermented cabbage & kale, pickled peppers, grilled pita.

Charcuterie Plate 22
Prosciutto di Parma 21mo, spicy gabagool, Genoa salami, manchego, brie, mixed olives, marcona almonds, roasted garlic, pickled vegetables, toasted bread.

SALAD

Pickled Red & Gold Beet 12
Baby greens, smoked blue cheese, walnut, bitter orange powder.

All Green Everything 14
Arugula, peavines, frisée, soft boiled egg, pickled fennel, cucumber, sheep cheese, dill pollen.

Buratta & Roasted Grapes 16
Baby mixed greens, Smoked bacon, fig balsamic.

Smoked Yam 17
Roasted garlic, ramps, pickled beech mushrooms, radish, herb pistou, vegan Caesar dressing, greens.

Mushroom Ravioli 18
Porcini, shiitake, blue oyster, vegan demi glacé, shaved Parmesan.

Smoked Eggplant Lasagna 21
Spinach pasta, mozzarella, provolone, basil ricotta, marinara.

Potato Gnocchi & Dungeness Crab 23
Asparagus, english peas, preserved lemon butter sauce, herbs.

Baked King Salmon* 29
Parsnip purée, herb salad, lemon caper sauce.

Hickory Smoked Half Chicken (20 minute prep time) 26
Apricot glaze, grilled broccoli, red bliss potato salad, horseradish.

Beef Back Ribs 27
Rice chip tuile, giardiniera, spring onion, chili thread.

Hickory Smoked Kurobuta Pork Shank 28
Black vinegar braised kale & swiss chard, fried polenta.



SWEET

Carrot Cake 6
Cardamon, ginger, cream cheese frosting.

Fernet Branca Bitter Chocolate Torte 10
Smoked cara cara orange dust, passion fruit gelée, raspberry coulis.


* not made to-go





HERB & BITTER

Public House





DRINK MENU



Happy Hour

*\$2 off Classic Cocktails and
Draft Beer
Everyday 4 PM 'til 6 PM*



CLASSIC COCKTAILS

Casper

11/13

Gin, Mezcal, Cocchi Americano, absinthe.

- The friendly martini.

White Americano

9/11

Dolin Blanc, Luxardo Bitter Bianco, pisco.

- A low ABV refresher, for taking a break between strong drinks or getting started.

El Diablo

12/14

Reposado tequila, lime, ginger, cassis, seltzer water.

- Crushable with a spice that snaps back!

Army Navy

11/13

Gin, lemon, orgeat*, nutmeg.

- The perfect balance of refreshing and sweet with a lovely gin kick.

Bamboo

11/13

Manzanilla sherry, dry vermouth, Angostura & orange bitters.

- While a three martini lunch may be a sprint, this one is here for a full marathon.

El Presidente

12/14

Rum, Dolin Blanc, Countreau, grenadine, orange bitters.

- Florida man wants their drink back.

Bartender's Whimsy

15+

What do you feel like drinking?

Would you like something potent and spirit-forward, or something citrusy and refreshing? Tell us some flavors you like (or don't like). We'll take care of the rest.

Don't forget to let us know any allergy concerns.

*allergen.

HOUSE COCKTAILS

Olympic Sour 14

Rye, St. Germaine, lemon, lavender bitters. (instead of rye, try it with vodka, gin, or Singani 63)

- Refreshing and crushable, this PNW Sour is sure to brighten your day!

Pear Cobbler 15

Singani, manzanilla, pear, lemon, oleo saccharum, bitters.

- The Pear Necessities of Life.

Night Owl 14

Bourbon, cognac, Cocchi Dopo Teatro, PX sherry, Jerry Thomas Decanter Bitters.

Polish Fix 14

Vodka, manzanilla, honeycrisp apple juice, lime, honey, bitters.

- Apples to apples, dust to dust.

Highway 2 14

Gin, Amaro Dell Etna, maraschino, bitter vermouth.

- Don't drink and drive even in the danger zone.

LOW ABV

Corsican Seltzer 11

Lavender-rose petal verjus, blanc quina, seltzer water.

Aperitif Punch 6/11

Campari, verjus, dry port, grapefruit husk.

- A juicy, fruit forward punch with a touch of bitter. Our house punch changes often so come back and try them all.




HERBAL & BITTER FLIGHTS

Traditionally consumed around a meal, these liqueurs come in varying degrees of sweetness, bitterness, and heritage.


Amaro Flight #1

*Curious about amari, but don't know where to start? These are delicious and user-friendly.
Abano, Nonino Quintessentia, Averna*




Amari 102

*Ready to take it the next step? This is where it's starts to get challenging.
Amaro dell Etna, Tosilini, Sfumato*




Bitter Europe

*Nearly every European culture has a bitter, medicinal digestive. Here's a snapshot...
Kramer's Aromatique (Germany), Maraska Pelinkovak (Croatia), Zwack (Hungary)*



Bitter Americans

*We may not have a heritage in medicinal liqueurs, but we have adapted well to the bitter life!
Brovo #4 (Washington), Cascadia Liqueur (Oregon), Amaro delle Sirene (D.C.)*



The Good, The Bad, and The Ugly

*Intense, bitter, medicinal, and great for a stomach ache. Love 'em or hate 'em, there's no middle ground with fernet.
Contratto Fernet, Fernet Branca, Fernet Leopold*



Caveat Emptor

*Buyer Beware. These are not for the uninitiated. Proceed with caution... and a glass of water.
Cappelletti's Alta Verde, Jeppson's Malort, Elisir Novasalus*



FLIGHTS \$20/EA



FROM THE BARRELS

<i>H&B's blend of</i>		
<i>Copperworks Whiskey</i>	60.2% abv	14
<i>Oola Smoked Whiskey</i>	45% abv	14
<i>Big Gin</i>	50% abv	12
<i>Del Maguey Vida</i>	44.2% abv	12
<i>Sotol por Siempre</i>	45% abv	12
<i>Stiggin's Pineapple Rum</i>	47% abv	12
<i>Fernet Branca (on tap)</i>	39% abv	12
<i>Jeppson's Malort</i>	47% abv	9
<i>Angostura Bitters</i>	44.7% abv	9
<i>Underberg</i>	44% abv	7



NON-ALCOHOLIC

Mother Nectar 8

- No booze, no problem! This seasonal beverage is sure to brighten up any day.

<i>Topo Chico Mineral Water</i>	355ml	3
<i>Fever Tree Tonic Water</i>	200ml	3
<i>Fever Tree Ginger Beer</i>	200ml	3
<i>Mexican Coke</i>	355ml	3
<i>Mexican Sprite</i>	355ml	3
<i>Jarritos Grapefruit Soda</i>	355ml	3



DRAFT LIST

CIDER

Son of Man, <i>Basque Cider</i>	4.0% ABV	10 oz
Cascade Locks, OR	Natural, tart and effervescent with a little funk.	8
Tieton, <i>Lavender Honey Cider</i>	6.9% ABV	14oz
Yakima, WA	A delicate balance of crisp apple and rich honey notes, semi-sweet.	6

BEER

Stiegl, <i>Radler</i>	2.5% ABV	10 oz
Austria	Light and refreshing grapefruit shandy, literally made for bike riding. With red aperitivo added	5 8
Holy Mountain, <i>Autumnal Rustic Rye Saison Ale</i>	6% ABV	14 oz
Seattle, WA	Brewed with flaked and malted rye, smooth and crisp.	8
Stoup Brewing, <i>Stoup Pilsner</i>	5.2% ABV	14 oz
Seattle, WA	German style Pilsner 2-row barley and Washington hops.	8
Everybodys Brewing, <i>Mountain Mama Pale Ale</i>	5.6% ABV	14 oz
White Salmon, WA	If a classic IPA and a fruit forward Sour had a baby.	8
Weihenstephaner, <i>Hefeweissbier</i>	5.4% ABV	14 oz
Germany	Extraordinary Hefeweizen from the world's oldest brewery.	8
Reuben's Brews, <i>Hazeligious IPA</i>	6.0% ABV	14oz
Seattle, WA	Tropical fruit notes sit on a soft and pillowy body.	10
Barrel Mountain, <i>Ash Cloud Amber</i>	5.5% ABV	14oz
Seattle, WA	American style amber with 7 malts, named after Mt. St. Helens.	9
Saison Du Pont, <i>Farm House Ale</i>	6.5% ABV	14oz
Belgium	Farmhouse rustic ale, top fermentation. Yeasty and funky.	10
Ecliptic Brewing, <i>Starburst IPA</i>	7.8% ABV	14oz
Portland, OR	6 different hops with flavors of citrus fruit and pine and a super clean finish.	11
St. Bernardus, <i>Abt 12</i>	10.0% ABV	10 oz
Belgium	Brewed in the classic quadrupel style and adheres to the 1946 recipe.	9

BOTTLES & CANS

EASY RIDERS

North Coast, Old Rasputin, <i>Russian Imperial Stout</i> California	9.0% ABV Dark chocolate/coffee aromas accompanied by bold and warming flavors.	12oz bottle 6
Hitachino Nest, White Ale, <i>Belgian-style Witbier</i> Japan	5.5% ABV Delicious wheat malt, and flavored with coriander, orange peel and nutmeg.	11.2oz bottle 6
Clausthaler, Dry Hopped, <i>Non-Alcoholic</i> Germany	>0.5% ABV This beer has a sweet, malty aroma of grains and barley.	12oz bottle 5

SOUR

Anderson Valley, <i>Framboise Gose</i> Booneville, CA	4.2% ABV A dry, tart, rosé-like Gose.	12oz can 14
Pfriem Oud Bruin Kriek, <i>Belgium-style Sour</i> Oregon	9.3% ABV Barrel-aged for three years, with rich notes of raspberry, fig and leather.	375ml bottle 14

WINE

Sprezza, <i>Rosso Vermouth Spritz</i>	250ml can	single 6 - 4pack 20
Alloy Everyday, <i>Rosé</i>	12oz can	single 10 - 4pack 40
Lubanzi, <i>Chenin Blanc</i>	12oz can	single 10 - 4pack 40



WINE

WHITE

Borealis, White Blend	Gewurztraminer, Riesling, Muller-Thurgau	MV	
Forest Grove, OR	Full, fruity, and bright blend of some cool climate whites.		8
Kind Stranger	Chardonnay	2017	
Columbia Valley, WA	Fresh, fruit forward, unoaked but creamy finish.		11/39
Limizzani	Verementino	2020	
Gallura, Sardina	It is lemony, zesty, light and crisp.		12/43

RED

Domaine de la Patience	Carignan, Merlot	2019	
Languedoc-Roussillon, France	A relatively dry and earthy wine, with notes of umami and dark fruit.		8
Patient Cottat, Le Grand Caillou	Pinot Noir	2018	
Vin de France	Fruity on the nose, dry and tart. Great with Charcuterie or red meat.		11/36
Tenuta Sassoregale	Sangiovese	2017	
Tuscan Maremma, Italy	Berries and spice on the nose, with a full and firm flavor that falls.		13/46

BUBBLY

Treveri Brut Blanc de Blanc	Chardonnay	MV	
Columbia Valley, WA	Hints of green apple and brioche, balanced out by a cool, crisp finish.		9/32
Treveri Rosé	Rosé Sec	MV	
Wapato, Wa	Dry, fruity, citrus, and berries take a trip on bubbles.		11/38

