

# HERB & BITTER

## Public House

### DINNER

#### *snack*

SPICY/SWEET MIXED OLIVES	6
BAGUETTE & PORCINI BUTTER	6
ZUCCHINI FRITTERS ♦ pea shoots, tarragon aioli, herb oil.	10
BEET HUMMUS fermented cabbage & kale, pickled peppers, grilled pita.	12
SMOKED SALMON CROQUETTES kataifi, artichoke, jalapeño cream cheese.	16
WHOLE ROASTED CAULIFLOWER anchovy butter, lemon zest, oregano.	14
SPANISH SARDINES pickled vegetables & sea beans, grilled bread.	14
LOBSTER MUSHROOM FLAN pickled king oyster mushroom, frisée salad, crostini.	16
ROASTED BRUSSELS SPROUTS brie, golden raisins, whiskey, honey.	14
CHARCUTERIE PLATE prosciutto di parma 21mo, spicy gabagool, genoa salami, manchego, brie, mixed olives, marcona almonds, roasted garlic, pickled vegetables, fruit compote, warm baguette.	23

#### *sweet*

PUMPKIN MASCARPONE CHEESECAKE maple hazelnut granola, apple cider caramel.	12
DACQUOISE crispy almond meringue, passion fruit buttercream and dark chocolate ganache layered cake.	12
CARROT CAKE ginger, cardamom, cream cheese frosting, white chocolate citrus shatter.	8

#### *salad*

PICKLED GOLDEN BEETS organic mixed greens, smoked blue cheese, walnuts, mint, beet sprouts.	12
VEGAN KALE CAESAR organic mixed greens, lacinato kale, cucumber, cashew "caesar" dressing, chick pea.	12

#### *main*

WINTER SQUASH MELANGE roasted red kuri, delicata, acorn, kabocha squash, butternut & coconut curry cous cous, pepitas, kale.	17
SMOKED YAM spring onion, preserved chanterelle mushrooms, roasted garlic, watermelon radish, herb pistou, vegan caesar dressing.	17
ROASTED EGGPLANT PARMIGIANA heirloom tomato marinara, buratta, crispy parmigiana, basil oil, fresh herbs.	18
DUCK CONFIT & POTATO GNOCCHI toasted chestnuts, sage, brown butter, chestnut honey, pecorino.	25
CHANTERELLE LASAGNA caramelized onion, béchamel, provolone, mozzarella, ricotta, spinach pasta.	23
LAMB RAGU rigatoni, tomato, soffrito, marsala, parmigiana.	24
HICKORY SMOKED HALF CHICKEN roasted butternut squash, melted leeks, brown butter pomegranate molasses, hazelnuts.	28
WAGYU POT ROAST Brown ale braised, rutabaga, turnip, yukon gold potato, sugar carrot, black garlic gravy.	27
ROASTED KUROBUTA PORK CHOP mission fig & roasted grape agrodolce, radicchio, parsley, frisee, mashed parsnip & potato.	30

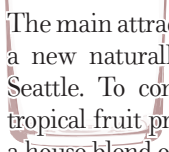


♦ not made to-go. parties of 6 or more are subject to a 20% gratuity.  
consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

# FROM THE BAR

## *house cocktails*

### CAFÉ 'MANHATTAN'

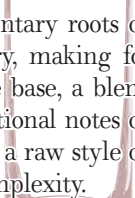


The main attraction of this Manhattan variation is Cortino, a new naturally flavored Coffee Whiskey from here in Seattle. To compliment the complex notes of oak and tropical fruit present in this spirit, we chose to split it with a house blend of Jamaican Rum before resting it in banana leaf. This cocktail has all of the booze-forwardness of a traditional Manhattan, but with plenty of nuance.

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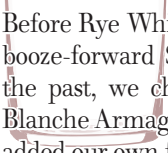
### SMOKED SHERRY 'MULE'

For this Moscow Mule variant, complementary roots of ginger and galangal are smoked in hickory, making for a mule that is both crisp and spicy. For the base, a blend of PX and Oloroso sherries contribute additional notes of hazelnut and fig where as Clarin le Rocher, a raw style of Haitian Rum, adds brightness and complexity.



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### WHITE SAZERAC

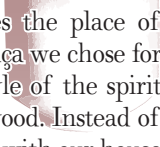


Before Rye Whiskey was the spirit of choice for the classic booze-forward Sazerac, it was Cognac. Taking cues from the past, we choose to use another French grape spirit, Blanche Armagnac, as the base for this house variation. We added our own flare in the form of a heavy dose of Mezcal, specifically Banhez Espadin-Barril. Bitters are withheld and the cocktail is finished with a zest of lime and a rinse of Absinthe.

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### CACHAÇA 'HOT TODDY'

Cachaça, a Brazilian cousin to Rum takes the place of Whiskey in this toddy variation. The Cachaça we chose for this drink is Avua Amburana, a special style of the spirit which is rested in indigenous Amburana wood. Instead of traditional honey, this cocktail is sweetened with our house pecan falernum. Served hot. Contains Nuts.



12

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## house cocktails

(continued)

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### BERGAMOTA

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Fragrant bergamot and aromatic lemongrass are steeped in kaffir lime leaves creating a cordial which forms the basis of our house version of a French 75. Gin is replaced with pure 100% agave tequila, and the drink is topped with a bone-dry prosecco.

14

### CASCARA 'HIGHBALL'

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Our take on a traditional Japanese highball utilizes a blend of Scotch paired with caracara, the outer fruit husk of coffee beans. This ingredient sourced from Nicaragua possesses a flavor similar to that of dried cherry with a hint of rosehip. Our cascara cordial is used to accent the bright floral notes of the Scotch. Topped with seltzer water.

15

### TERMOLINI

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Imagine a Negroni that was slightly more bitter but then cross it with a Gin Sour and you wouldn't be far off. Here, Gin is mixed with Cynar, a herbal Amaro hailing from Termoli Italy, a fishing town on the Adriatic coast. Cynar falls into a sub-category of Amaro referred to as "carciofo." Carciofo Amari are designated by their use of artichoke, an addition which contributes to their characteristic herbaceous flavor. To contrast this, this cocktail is shaken with fresh juices of grapefruit and lemon.

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### WHISKEY + KOLA

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Perhaps a cheeky take on one of the simplest cocktails in history, the Whiskey-Coke. African kola nuts are ground into a powder and over-brewed into a tea which is then reduced in vanilla and mugulio, a syrup made from the buds of pine cone. Bourbon acts as the base and is paired with a house blend of italian amaro. The drink is topped with a birch bark soda.

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## HAPPY HOUR

everyday 4PM 'til 6PM - \$2 off all menu cocktails and draft beer

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### CORSICAN SELTZER

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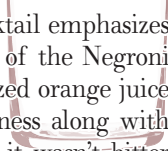
Rose-petal and lavender are steeped in verjus and paired with a house favorite -- Cap Corse Quinquina Blanc, a bright, citrusy and slightly bitter fortified white wine from the island of Corsica. This soda cocktail is both crisp and floral and a favorite of our esteemed patron and former colleague Peter Cho.

11

### 'SBAGLIATO'

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Our take on the 1980's Milanese soda cocktail emphasizes the bitter aspects of this awkward cousin of the Negroni and Americano. A splash of freshly squeezed orange juice is added for increased acidity and brightness along with a healthy dose of Angostura just in case it wasn't bitter enough for you. Topped with Prosecco.



14



### PUMPKIN + PLUM

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For this cocktail, Umeshu, a vino aperitif made from Japanese ume fruit (a type of indigenous plum) , is mixed into a punch with pumpkin spice tea, Jamaican Rum, freshly squeezed juice and Quina. The resulting mixture is then clarified through the curds of a homemade pumpkin yogurt made with local Tualco Valley Farm organic pumpkins and delicata squash. A pumpkin spice Daquiri... of sorts.

11

mineral water	3
san pellegrino sanbitter	4
llanllyr source ginger beer	4
mexican coke	3
sprite	3

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## *n/a cocktails*

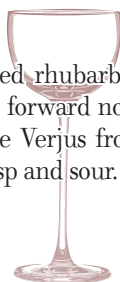
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### RHUBARB + APPLE

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For this non-alcoholic beverage, fresh pressed rhubarb is shaken with Seedlip Spice 94, a baking spice forward non-alcoholic Gin from London, as well as Apple Verjus from Sauk Farm, WA. This mocktail is both crisp and sour.

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### SHRUB + SODA

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A shrub, is a colonial-era recipe meant to function as a preservative technique for any surplus of the harvest season. In recent years the Shrub has made its way into North American bar culture as a relative commonplace for those looking for a long lasting booze-free alternative. Our house shrubs rotate with the seasons and are served with seltzer water, so ask your server what the seasonal shrub is today.

9

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## *cocktails to-go* *(to take home with you)*

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WHITE 'SAZERAC' 15  
mezcal, blanche armagnac, aqua di cedro, absinthe.

CAFE MANHATTAN 15  
cortino coffee whiskey, jamaican rum, vermouth bianco, banana leaf.

RHUBARB + APPLE (non-alcoholic) 11  
seedlip spice 94 non-alcoholic gin, apple verjus, cold-pressed rhubarb.

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## *flights of amaro*

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### OPENING ARGUMENTS

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Light, citrus forward concoctions made in the aperitif-style.

faccia brutto  
brooklyn, ny

royal vallet  
granada  
mexico city, mx

st. george bruto  
americano  
alameda, ca

17

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### BARTENDER'S CHOICE

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

amaro noveis  
alpine  
ghemme, italy

fast penny  
amaricano bianca  
ballard, wa

don ciccio ferro-  
kina  
washington, dc

18

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### FERNET

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Members of this “digestif” sub- category are typically bitter, pungent and herbaceous.

fernet florio  
marsala, sicily

ch dogma  
chicago, IL

fernet controtto  
canelli, italy

17

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## 50 / 50s

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### “NOCCINOLO”

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noveis alpine amaro, house-made nocino

7

### FUNKY-COLD QUINQUINA

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“the funk” jamaican rum, maurin quina

7

### “VERDEOFO”

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cynar 70. mirto verde

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## beer

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### TAP

yonder dry cider	14oz	9
kulshan premium lager	14oz	9
stoup brewing, pilsner	14oz	8
everybody’s brewing, mountain mama pale	14oz	8
scuttlebutt, hefeweizen	14oz	8
reuben’s brews, hazelicious ipa	14oz	8
ecliptic brewing, starburst ipa	14oz	8
anderson valley briney melon gose	14oz	7

### BOTTLE

clausthaler, na beer	12oz	6
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## *vino*

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### WHITE

vermentino limizzani - gallura.  
sardegna 2020 12/43

### RED

malbec bodegas cantena zapata - la consulta mendoza.  
argentina 2018 14/46

chianti rufina - selvapiana.  
tuscany, italy 2019 12/36

### ORANGE WINE

sauvignon blanc, verdejo - gulp hablo.  
castile-la mancha, spain 2020 12/46

### ROSÉ

bardolino, chiaretto - zenato.  
veneto, italy 2020 10/34

### SPARKLING

prosecco brut - glera bosco di gica.  
veneto, italy NV 11/38

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## *dessert/fortified*

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### SPECIAL

park pineau des charentes 8

quina l.n. mattei cap corse blanc 8

port wine kopke dry white 7

pedro ximenez sherry hidalgo la gitana 7

fernet controtto 12

### MADE IN HOUSE

tarragon pastis 7

green walnut nocino 8

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