

# HERB & BITTER

## Public House

### DINNER

#### *Snack*

SPICY/SWEET MIXED OLIVES	6
WARM BAGUETTE & PORCINI BUTTER	6
ZUCCHINI FRITTERS ♦ pea shoots, tarragon aioli, herb oil.	10
GRILLED SHISHITO PEPPERS harissa, kalamata olives, fried capers.	14
BEET HUMMUS fermented cabbage & kale, pickled peppers, grilled pita.	12
WHOLE ROASTED CAULIFLOWER lemon butter, anchovies, oregano, bread crumbs.	14
PRAWN COCKTAIL pickled sea beans, roasted garlic aioli, cocktail sauce, horseradish.	16
HAMACHI CRUDO grapefruit supremes, roasted shallot & turmeric dressing, dill, lemongrass oil, black salt.	18
CHARCUTERIE PLATE prosciutto di parma 21mo, spicy gabagool, genoa salami, manchango, brie, mixed olives, marcona olives, roasted garlic, pickled vegetables, warm baguette.	22

#### *Salad*

CHILLED FLANK STEAK artisan gem lettuce, radish, cilantro, mint, basil, lime, lovage, smoked peanut-chili dressing.	25
PICKLED RED & GOLD BEET baby greens, smoked blue cheese, walnut, bitter orange powder.	12
HEIRLOOM TOMATO & BURATTA black garlic vinaigrette, basil oil, herbs, crostini.	16

♦ not made to-go.

#### *Main*

SMOKED YAM spring onion, roasted garlic, preserved beech mushrooms, watermelon radish, herb pistou, vegan caesar dressing, baby greens.	17
MUSHROOM CAMPANELLE porcini cream, blue oyster mushroom, shiitake, king oyster.	18
WHITE SUMMER LASAGNA béchamel, kale, onion, mushroom, spinach, provolone, mozzarella, ricotta.	22
FRIED GNOCCHI 'PICOLLE MONTE' pine cone bud syrup, brown butter, chocolate mint sage, caramelized fennel bulb.	20
HICKORY SMOKED HALF CHICKEN apricot glaze, grilled broccoli, red bliss potato salad, horseradish. (20 minute prep time)	28
HICKORY SMOKED KUROBUTA PORK SHANK fingerling potatoes, green beans, grilled corn, black vinaigrette, pickled red onion.	28
GRILLED LOCAL KING SALMON english pea risotto, garlic scapes, sweet corn sauce.	33

#### *Sweet*

PEACHES AND CREAM rosé poached peaches, sweet mascarpone, olive oil cake.	12
FERNET BRANCA BITTER CHOCOLATE TORTE smoked cara cara orange dust, passion fruit gelée, raspberry coulis.	10
CARROT CAKE cardamon, ginger, cream cheese frosting.	8

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.



## HAPPY HOUR

everyday 4PM 'til 6PM

\$2 off menu cocktails.



### *from the bar*

#### LE 'DAQUIRI'



Meant to evoke the flavors of the French Caribbean, this warm weather cocktail is a mixture of tangy and fruity. Using a beautiful rum agricole with notes of sea-spray called Trois Rivières Cuvée de L'Océan, we put our own twist on a traditional daquiri with a house-made pineapple-calamansi citrique and a bar spoon of fernet menta.



14

#### WHITE SAZERAC



Before Rye Whiskey was the spirit of choice for the classic booze-forward Sazerac, it was Cognac. In taking cues from the past we choose to use another French grape spirit, Blanche Armagnac as the base for this house variation, but 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.



15

#### TANGERINE 'MULE'



Tangerines are blended into a puree and shaken with fresh pressed roots of ginger and turmeric. The base-spirit consists of Clarin Sajous, a Haitian style of sugar-cane Rum that is both funky and bright. Lustau East India Solera Sherry, a fortified wine consisting of PX and Oloroso Sherries contributes secondary notes of hazelnut and fig... a house favorite.



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## *from the bar*

### *(cont.)*

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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.



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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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## *50 / 50s*

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#### “NOCCINOLO”

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noveis alpine amaro, house-made nocino

7

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#### FUNKY-COLD QUINQUINA

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“the funk” jamaican rum, maurin quina

7

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#### “VERDEOFO”

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cynar 70. mirto verde

8

### 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

### RAINIER CHERRY FIZZ

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Fast Penny Amaranico Bianca, a light bitter aperitif style of Amaro made just over in Ballard, is paired with our very own Rainier Cherry mistelle, making up the bulk of this low alcohol soda cocktail. The drink is sweetened with a creamy almond orgeat and topped with a maraschino espuma.



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### ‘SPAGLIATO’

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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.



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### RASPBERRY CORTO

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“Corto” literally meaning “short” in Italian is a simple elegant cocktail made up traditionally of one part vermouth and one part amaro. Our house variation includes a vermouth infused with local Tualco Valley Farm red raspberries and paired it with Amaro Pasubio, a delicate vino amaro from northeastern Italy. Furthermore, the cocktail is clarified through the curds of melted french brie allowing for an increase in flavor and mouthfeel. Essentially and fruit and cheese board in a glass.



11

## *flights of amaro*

### OPENING ARGUMENTS

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

gancia americano  
aperitivo  
canelli, italy

leopold bros  
aperitivo  
denver, co

st. george bruto  
americano  
alameda, ca

17

### PAN-EUROPA

A variety of amari not from italy.

maraska  
pelinkovach  
zadar, croatia

kramer's aromatique  
neuditendorf,  
germany

zwack  
budapest, hungary

18

### BARTENDER'S CHOICE

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

amaro noveis  
alpine  
ghemme, italy

amaro foro  
piedmont, italy

cascadia bitter  
portland, or

18

### FERNET

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

## beer

### 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

### BOTTLE

clausthaler, na beer	12oz	6
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### SOUR

Anderson Valley Briney Melon Gose (can)	12oz	7
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## n/a bev

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

### NON-ALCHOLIC 'AMERICANO'

Fresh-pressed rhubarb. seedlip grove 42 n/a gin.  
san pelligrino sanbitter. seltzer water.



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## *vino*

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### WHITE

vermentino limizzani, gallura.  
sardinia 2020 12/43

### RED

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

sangiovese tenuta sassoregale.  
tuscany, italy 2017 11/36

### ORANGE WINE

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

### ROSÉ

zenato bardolino chiaretto.  
veneto, italy 2020 10/34

### SPARKLING

glera bosco di gica, prosecco brut.  
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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## *canned*

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lubanzi, chenin blanc 8