

HERB & BITTER

Public House

DINNER

snack

SPICY/SWEET MIXED OLIVES	6
BAGUETTE & LAVENDER HONEY BUTTER	6
ZUCCHINI FRITTERS ♦ pea shoots, tarragon aioli, herb oil.	10
BEEF 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

salad

PICKLED GOLDEN BEETS organic mixed greens, smoked blue cheese, walnuts, mint, beet sprouts.	12
HERBAL SALAD organic mixed greens, basil, parsley, cilantro, dill, fennel, mint, tarragon & pistachio honey dressing, sheep cheese, sourdough croissant crouton.	14
VEGAN KALE CAESAR organic mixed greens, lacinato kale, cucumber, cashew "caesar" dressing, chick pea.	12

main

SMOKED YAM spring onion, preserved chantrelle 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
WILD MUSHROOM LASAGNA chanterelle, shiitake, caramelized onion, béchamel, provolone, mozzarella, ricotta, spinach pasta.	22
LAMB RAGU rigatoni, tomato, sofrito, 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
GRILLED KUROBUTA PORK CHOP parsnip purée, sour red cabbage, pickled fennel, honey crisp apple, pancetta.	30

sweet

PUMPKIN MASCARPONE CHEESECAKE maple hazelnut granola, apple cider caramel.	12
FERNET BRANCA BITTER CHOCOLATE TORTE apricot gelée, raspberry coulis, dehydrated raspberry powder.	10
CARROT CAKE ginger, cardamom, cream cheese frosting, white chocolate citrus shatter.	8

♦ 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

HAPPY HOUR

everyday 4PM 'til 6PM - \$2 off menu cocktails.

house cocktails

TERMOLINI

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 Itlay, 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.



15

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.



15

WHISKEY + KOLA

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.



14

house cocktails (cont.)

BERGAMOTA

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

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.



15

RASPBERRY PEPPERMINT DAQUIRI

In this twist on a classic daquiri, peppermint leaves are steeped in boiling Framboise Brandy and cut with a house blend of French Caribbean Rum. The cocktail is shaken with freshly squeezed lime juice and almond orgeat. Booze forwardness and acidity are emphasized over sweetness.



15

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.



15

CORSICAN SELTZER

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'

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

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

n/a cocktails

RHUBARB + APPLE

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.



11

SHRUB + SODA

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

n/a bev

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

flights of amaro

OPENING ARGUMENTS

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

BARTENDER'S CHOICE

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

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

50/50s

“NOCCINOLO”

noveis alpine amaro, house-made nocino
7

FUNKY-COLD QUINQUINA

“the funk” jamaican rum, maurin quina
7

“VERDEOFO”

cynar 70. mirto verde
8

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
anderson valley briney melon gose	14oz	7

BOTTLE

clausthaler, na beer	12oz	6
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vino

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

dessert/fortified

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

cocktails to-go
(take home with you)

RASPBERRY PEPPERMINT DAQUIRI 15

white rum. framboise brandy. peppermint. almond orgeat. lime.

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.

