

HERB & GLITTER

public house

PRIDE 2021

from the kitchen

snack

WARM BAGUETTE	8
lavender honey butter.	
BEET HUMMUS	12
fermented vegetables, pickled peppers, grilled pita.	
GRILLED CORN	12
cilantro/jalapeño aioli, POW spice, feta, fermented lime dust.	
GOLDEN BEET	15
baby greens, smoked blue cheese, walnuts, mint.	
GRILLED SHISHITO PEPPERS	12
fennel pistou, pickled red onion, crispy shallot.	
GLITTER CHICKEN WANGZ	16
duck fat snow, chipotle sauce, gold dust.	
HAMACHI CRUDO	18
grapefruit supremes, roasted shallot & turmeric dressing, dill, lemon-grass oil, black salt.	
EINSTEIN PRAWNS	18
kataifi, jalapeño, apricot gel.	
CHARCUTERIE PLATE	22
prosciutto do parma 21mo, spicy gabagool, genoa salami, manchego, brie, ligurian olives, marcona almonds, roasted garlic, pickled vegetables, warm baguette.	

main

BAKED EGGPLANT PARMIGIANA	18
heirloom tomato marinara, burrata, crispy parmesan, herb pistou, baby greens.	
SMOKED YAM	20
spring onion, roasted garlic, pickled beech mushrooms, herb pistou, vegan caesar, baby greens.	
HICKORY SMOKED HALF CHICKEN	30
sweet and sour golden plum sauce, red bliss potato salad, grilled broccoli, fresh horseradish.	
GRILLED LOCAL KING SALMON ♦	33
crispy mushroom risotto cake, turnips, foraged herb salad, black lemon vinaigrette	

sweet

7 LAYER RAINBOW CAKE	15
rainbow is my favorite color, and, there are cool garnishes to go with it.	

n/a beverages

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

♦ 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.

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from the bar

cocktails

CAFÉ MANHATTAN 11
cortino coffee whiskey, jamaican rum, vermouth bianco,
rested in banana leaf.

VODKA SODA + SHISO 9
local vodka, house shiso-leaf soda

BOUGIE 75 10
blanco tequila, bergamot, lemongrass, kaffir lime, dry
prosecco.

RASPBERRY PEPPERMINT DAIQUIRI 10
white rum, raspberry eau de vie, orgeat, peppermint,
fresh juice.

SASSY SAZERAC 11
mezcal, blanche armagnac, absinthe, nardini mandorola.

low abv cocktails

CORSICAN SELTZER 9
fortified white wine, lavender + rose petal verjus, seltzer
water.

SPAGLIATO 11
cappelletti aperitivo, vermouth di torino, orange juice,
dry prosecco.

jello-o shots

APEROL SPRITZ 5
aperol, sparkling wine, grapefruit.

BITTER BB 5
cappelletti aperitivo, vermouth di torino, orange juice,
dry prosecco.

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, n/a beer	12oz	6
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SOUR

anderson valley briney melon gose (can)	12oz	7
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vino

WHITE

vermentino limizzani, gallura. sardinia 2020	12/43
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RED

bodegas cantena zapata, la consulta mendoza, malbec. argentina 2018	14/46
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tenuta sassoregale, sangiovese. tuscany, italy 2017	11/36
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ORANGE WINE

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

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

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