

beer

DRAUGHT

11 - stella artois lager, angel city ipa, ballast point grapefruit sculpin ipa
hollywood roosevelt blond ale by golden road, breckenridge nitro irish stout

BOTTLE

8 - corona, peroni, amstel light, budweiser, bud light, bitburger drive na
37 - goose island halia sour peach saison 750ml (serves 4)

cocktails

DOUBLE TAKE *notlet's gin, salers aperitif + dolin blanc vermouth*

THE RIDER *tanqueray gin, taylor's velvet falernum, meletti amaro
fresh lemon + clove and cassia bark bitters*

COMING OF AGE *bacardi cuatro, laird's applejack, pumpkin syrup, ginger-turmeric syrup
sassafras bitters, peychaud's bitters + corriander infused absinthe*

FEMME FATALE *angel's envy rye, amontillado dry sherry, amaretto, blackberries, sage
rosemary, fresh lemon + sandeman tawny port*

THE WHITLEY *hennessy vs, galliano ristretto, taylor's velvet falernum, half & half
cinnamon, nutmeg + spiced cranberry bitters*

THE UP AND COMER *patron reposado, mezcal, almond syrup, lemon, ginger + fresh mint*

CARLITO'S WAY *casamigos mezcal, tea infused demerara sugar + fire water bitters*

PAGE TURNER *grey goose vodka, aperol, grapefruit, fire water bitters + grapefruit salt*

HOLLYWOOD BOULEVARDIER *bulleit rye, carpano antica, campari + rhubarb*

PEARAMOUNT PICTURES *grey goose la poire vodka, pear liqueur, lemon juice*

BASIL GIMLET *belvedere vodka, fresh basil, lime juice*

CUCUMBER COLLINS *tanqueray ten gin, shishito pepper, cucumber, lime, mint*

STRAWBERRY FIELDS *ketel one vodka, rosemary, strawberries*

EXCLUSIVE to PUBLIC KITCHEN & BAR

CHALKBOARD SPECIALS and BARREL AGED COCKTAILS
ask your server about the selections we are currently offering



beverages

COLD PRESSED JUICE BOTTLES BY LIQUITERIA

GRASSHOPPER apple, pineapple, wheatgrass + mint 12

C-SHARP carrot, orange, ginger + lemon 12

KILLER XX apple, lemon, ginger, cayenne 12

ALL GREENS with lemon and ginger, kale, spinach, romaine, parsley
celery + cucumber 12

COLD DRAFT COFFEE CANS BY LA COLOMBE 6

all black or vanilla draft latte

GENIUS COCONUT SMOOTHIE 12

CURED MEAT AND CALIFORNIA ARTISAN CHEESES
marcona almonds, country fruit bread + urban honeycomb
26

small plates

DAILY MARKET SOUP 9

FANNY BAY OYSTER sea grapes + buddah's hand vinegar 3/ea

BLISTERED SHISHITO PEPPERS pickled sunchoke, whiskey barrel aged shoyu
+ mint 16 (v)

CRISP CALAMARI slivered green onion, yuzu chili + smoked maldon salt 20

CARAMELIZED BRUSSELS SPROUTS maple syrup
sumac + fromage blanc 14 (gf)

FRIENDS AND FAMILY BAKERY ORGANIC SOURDOUGH 7 (v)

sides 9

KENNEBEC FRIES maldon salt (gf, v)

BERBERE ROASTED CAULIFLOWER (gf, v)

SEARED RAPINI garlic, extra virgin olive oil (gf,v)

CHANTERELLE MUSHROOMS french leeks + lemon (gf, v)

SWEET CORN SAVOY HASH smokehouse bacon (gf)

*consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness

salads

add jidori chicken +9 / wild caught shrimp or king salmon +13

HEIRLOOM LETTUCE CAESAR sourdough croutons + reggiano parmesan 15

SHAVED LACINATO KALE pomegranate, ricotta salata
+ pistachio thai basil vinaigrette 17 (gf)

THE ROOSEVELT tomatoes, beets, bacon, hard boiled eggs, avocado, aged gouda
+ balsamic vinaigrette 17 (gf)

sandwiches

THE CLUB house roasted chicken, smokehouse bacon, market tomato +
organic Friends and Family Rye 18

TOASTED SESAME TOFU BANH MI pickled vegetable, cucumber + mint 15 (vg)

GRILLED JIDORI CHICKEN fire roasted pasilla chili, aged cheddar +
organic Friends and Family Bakery sourdough 17

PUBLIC BURGER white aged cheddar, crispy bacon, caramelized onion, arugula
+ brioche bun 18

FRENCH BERKSHIRE BISTRO HAM marin camembert
moutarde amora rustic baquette 16

CRISPY OCTOPUS PO' BOY SANDWICH shaved lacinato kale
togarashi remoulade 17

public combo: choice of 2- \$16

GRILLED JIDORI CHICKEN

SHAVED LACINATO KALE

MARKET SOUP

THE CLUB

HEIRLOOM LETTUCE CAESAR

FRENCH BERKSHIRE BISTRO HAM

THE ROOSEVELT

entrees

ROASTED CAULIFLOWER pasilla chili, toasted red lentil + coconut berbere 24 (gf, v)

HERITAGE RYE FETTUCCINI braised oxtail, rapini, meyer lemon + basil 27

PAN ROASTED DIVER SCALLOPS anise puree, kubiskernol + fuyu persimmon 34 (gf)

SEARED KING SALMON brentwood corn, smokehouse bacon

savoy hash + shiso olive oil 32 (gf)

PRIME 14oz BEEF RIB-EYE sourdough spaetzle + butter fried flat leaf parsley 44 (gf)

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