

beer

DRAUGHT 11 - hollywood roosevelt blond ale by golden road, stella artois lager stone ipa, st. archer white ale, breckenridge nitro irish stout

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

cocktails

EIFFEL 65 *CHOOSE YOUR SPIRIT: illegal reposado mezcal or don julio blanco tequila blackberries, honeydew, pineapple juice, lemon juice, almond syrup, senior curaçao liqueur*

NORMA JEANE *uncle nearest 1856 whiskey, house-made strawberry cordial + rhubarb bitters*

GOLDEN HOUR *bacardi cuatro rum, bacardi superior rum, cantaloupe, arugula, lemon juice giffard apricot liqueur, ginger syrup*

OLD FRIEND *ron zacapa 23yr. rum, lillet rouge, cointreau liqueur, lemon juice orange blossom water, ferrari brut*

FRENCH JULEP *hennessey vs, sage, mint, vanilla syrup, lavender bitters*

WHISKEY BLAST *uncle nearest 1856 whiskey, house-made starburst cordial salers aperitif + yellow chartreuse*

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

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

THE UP & 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*

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*

* Cocktails by Miguel Lopez

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, pickled rhubarb + shaved celery 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)

SWEET & SPICY SAMBAL FRIED CHICKEN vine-ripe tomato, arugula

+ brioche bun 18

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

TOFU BANH MI

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 english peas, morel mushroom
+ pumpkinseed oil 34 (gf)

SEARED WILD 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)

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

small plates

DAILY MARKET SOUP 9

FRIENDS AND FAMILY BAKERY ORGANIC SOURDOUGH 7 (v)

FANNY BAY OYSTER

sea grapes, pickled rhubarb + shaved celery 3 / ea (gf)

BLISTERED SHISHITO CHILIES

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

CARAMELIZED BRUSSELS SPROUTS

maple syrup, sumac + fromage blanc 14 (gf)

CRISP CALAMARI

slivered green onion, yuzu chili + smoked maldon salt 20

CURED MEAT AND CALIFORNIA ARTISAN CHEESES

marcona almonds, country fruit bread + urban honeycomb 26

CHARRED PORTUGUESE OCTOPUS

shaved fennel, fingerling potato, log chong sausage + green curry 21 (gf)

entrees

BERBERE 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

english peas, morel mushroom + pumkinseed oil 34 (gf)

SEARED WILD KING SALMON

brentwood corn, smokehouse bacon, savoy hash + shiso olive oil 32 (gf)

PAN SEARED YELLOWTAIL HAMACHI

buckwheat soba, bok choi + ginger miso broth 32

ROASTED JIDORI CHICKEN

black garlic, french leeks + sourdough 27

CHAR-GRILLED BERKSHIRE PORK CHOP

crispy fingerling potato, san juanquin delta asparagus + spring asparagus pesto 25 (gf)

PRIME 14oz BEEF RIB-EYE

sourdough spaetzel + butter fried flat leaf parsley 44

PUBLIC BURGER

white aged cheddar, bacon, caramelized onion, arugula, brioche bun + kennebec fries 18

sides / greens 9

ROASTED CAULIFLOWER

berbere spice (gf, v)

KENNEBEC FRIES

maldon salt (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)

HEIRLOOM LETTUCE CAESAR

sourdough crouton + reggiano parmesan

SHAVED LACINATO KALE

*pomegranate, ricotta salata +
thai basil vinaigrette (gf)*