

# beer

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**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

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**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** *hennessy 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

## *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 + pumpkinseed 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 choy + 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)*