

CRAFT COCKTAILS

ITALIAN MANHATTAN | Templeton rye, Amaro Nonino, Antica Formula vermouth, Luxardo cherry, orange bitters 12.5

NEGRONI | Botanist gin, Amaro Averna Siciliano, Campari, orange bitters 12.5

SAZERAC | Woodford Reserve Rye, St. George Absinthe, bitters, lemon peel 13.5

CASK-AGED OLD FASHIONED | Old Forester bourbon & Solerno Blood Orange liqueur barrel-aged in-house for 30 days, cherry bitters 13

MARTINIS

LAVENDER COSMO | Absolut Mandrin, Giffard Crème de Violette, Cointreau, fresh lime sour, cranberry juice, lavender sugar 11

LEMON DROP | Absolut Citron, Caravella Limoncello, lemon bitters, fresh lemon sour 11.5

GINGER-PEAR | Grey Goose La Poire, ginger liqueur, splash of Bols triple sec 13.5

SUPERNOVA | Grey Goose vodka, strawberry puree, prosecco float 12.5

PALOMINO MARTINI | Tito's Handmade vodka or Bombay Sapphire gin, dry vermouth, choice of Roquefort blue cheese stuffed olives or lemon twist 13.5

HOUSE SPECIALTIES

SCRATCH MARGARITA | El Jimador tequila, Bols triple sec, fresh lime juice, housemade margarita mix 9.5

PATRÓN MARGARITA | Patrón Silver, Patrón Citrónge Orange liqueur, housemade margarita mix 14

MOSCOW MULE | Smirnoff vodka, ginger beer, fresh lime, served in a traditional copper cup 10

LONG ISLAND ICED TEA | Captain Morgan spiced rum, Smirnoff vodka, Beefeater gin, El Jimador tequila, Cointreau 11.5

PEACH BELLINI SPRITZ | Ketel One Botanical Peach & Orange Blossom vodka, Giffard Crème de Pêche de vigne liqueur, fresh lemon juice, honey syrup, Riesling, splash of soda 12

SANGRIA BLANCO | Sauvignon Blanc, Gran Gala, pineapple juice, ripe blueberries 10

SANGRIA ROJO | Merlot, Gran Gala, fresh orange juice, ripe blueberries 10

PALOMINO BLOODY MARY | Absolut Peppar vodka, house smoked mozzarella, pepperoni, kalamata olives, herb salt 10.5

TROPICAL & TIKI

RICKHOUSE PUNCH | Jack Daniel's Rye, Aperol, pineapple juice, grenadine, ginger beer, maraschino cherry 11

THE "ORIGINAL" MOJITO | Bacardi Superior, muddled mint, lime, splash of soda 9.5

SPARKLING RASPBERRY MOJITO | Cruzan Raspberry rum, fresh lime sour, raspberry puree, prosecco 10

LIQUOR

VODKA

ABSOLUT
ABSOLUT CITRON
ABSOLUT MANDRIN
ABSOLUT PEPPAR
FINLANDIA GRAPEFRUIT
GREY GOOSE
GREY GOOSE LA POIRE
KETEL ONE
KETEL ONE CITROEN
KETEL ONE BOTANICAL
PEACH & ORANGE BLOSSOM
REYKA
SMIRNOFF
STOLICHNAYA
TITO'S HANDMADE

TEQUILA

CAZADORES REPOSADO
DON JULIO SILVER
EL JIMADOR
HERRADURA SILVER
MILAGRO SILVER
PATRÓN SILVER
PATRÓN REPOSADO
PATRÓN AÑEJO
SAUZA BLUE SILVER

RUM

BACARDI AÑEJO CUATRO
BACARDI SUPERIOR
CAPTAIN MORGAN SPICED
CRUZAN HURRICANE
CRUZAN RASPBERRY
MALIBU COCONUT
MT. GAY ECLIPSE
MT. GAY BLACK BARREL
MYERS'S DARK

CORDIALS & LIQUEURS

AMARO AVERNA SICILIANO
AMARO NONINO
ANTICA FORMULA VERMOUTH
APEROL
BAILEYS IRISH CREAM
CAMPARI | CARAVELLA LIMONCELLO
CHAMBORD
COINTREAU
BOLS SOUR APPLE PUCKER
BOLS WATERMELON PUCKER
BOLS TRIPLE SEC
DISARONNO AMARETTO
DRAMBUË
FERNET-BRANCA
FRANGELICO
GIFFARD CRÈME DE PÊCHE DE VIGNE
GIFFARD CRÈME DE VIOLETTE
GIFFARD ELDERFLOWER
GODIVA DARK CHOCOLATE
GRAN GALA | GRAND MARNIER
JAGERMEISTER | KAHLÚA
MIDORI | RUMPLEMINZE
PATRÓN CITRÓNGE
SAMBUCA ROMANA
SOLERNO BLOOD ORANGE LIQUEUR
SOUTHERN COMFORT
ST. GEORGE ABSINTHE
ST. GERMAIN
TIA MARIA COFFEE
TUACA

The
EVERY DAY
HAPPY HOUR
 FROM
 3:00 - Close

FOOD SPECIALS

WICKED CHICKPEAS

crispy fried, crunchy capers, smoked paprika 4 gf/veg

PORTABELLA MUSHROOM SOUP 5

TRUFFLED MATCHSTICK FRIES

whole grain Dijon aioli 6 gf/veg

CHARRED KALE SALAD

golden raisins, quinoa, pumpkin seeds, sweet truffle vinaigrette, Pecorino Romano 8 gf/veg

CARAMELIZED CAULIFLOWER

fresh herbs, EVOO, herbed mascarpone 7 gf

GLUTEN FREE WILD MUSHROOM RAVIOLI

Gorgonzola cream, roasted mushrooms, toasted hazelnuts, truffle oil 8 gf/veg

TOMATO-BASIL BRUSCHETTA

Roma tomatoes, pesto, fresh basil 8 veg

BRUSSELS SPROUTS & PANCETTA

vanilla butter 8 gf

TRUE COD & FRITES

herb breadcrumbs, housemade artichoke tartar 9

SICILIAN MEATBALLS

Pecorino Romano, fresh herb mix, pistachios 9

POTATOES GORGONZOLA

seasoned waffle fries, creamy Gorgonzola sauce 11 veg

PUBLIC HOUSE BURGER*

all-natural hormone-free beef, smoked mozzarella, arugula, tomatoes, whole grain Dijon aioli, rémoulade, herb fries 12

CALAMARI MISTO

artichokes, zucchini, squash, housemade artichoke tartar, housemade marinara 12

CRAB & ARTICHOKE DIP

parmesan, herb breadcrumbs, onions, brick-oven flatbread crisps 13



SELECTION OF FRESHLY MADE GELATO, TOASTED BISCOTTI 5

** Steaks and roasts may be cooked to order. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

gf Prepared gluten-free, but we are not a gluten-free kitchen and do not have separate cooking equipment to prepare 100% gluten-free items.

veg Vegetarian. May contain eggs and/or dairy. Please ask your server for details.

ARTISAN PIZZAS



Featuring the freshest ingredients on a crisp brick-oven charred crust

FRESH ROMA & MOZZARELLA 10 veg

INCREDIBLE PEPPERONI 11

HOUSEMADE HOT ITALIAN SAUSAGE & MUSHROOM 12

All pizzas can be made on our housemade gluten free crust +2



\$7

STIMSON ESTATE CELLARS chardonnay or red blend

\$8

CHATEAU STE MICHELLE chardonnay, WA

DOÑA PAULA LOS CARDOS malbec, ARG

\$7.50

HIBISCUS MARGARITA tequila, hibiscus, fresh lime, house margarita mix



ELDERFLOWER GREYHOUND house-infused vodka, Giffard elderflower liqueur, grapefruit & orange juices

SOUTHERN SOUR whiskey, Southern Comfort, fresh lemon & lime sour, Angostura bitters

BASIL GIMLET gin, fresh lime sour, fresh basil

CLASSIC MOJITO rum, muddled mint, lime, splash of soda

■■■■■■■■■■ CRAFT COCKTAILS ■■■■■■■■■■

\$9.50

CAPTAIN MORGAN'S DARK & STORMY ginger beer, Agostura bitters, fresh lime

BUFFALO TRACE MANHATTAN sweet vermouth, Gran Gala, orange bitters

KETEL ONE COSMO triple sec, cranberry juice, fresh lime

SAUZA BLUE SILVER CADILLAC MARGARITA Gran Gala, house margarita mix, fresh lime

\$1 OFF ALL DRAFTS

Palomino includes a living wage charge in your bill to offset the cost of Seattle's minimum wage. This is not a charge for services provided. An 18% gratuity will be added to parties of 8 or more, of which 100% is paid to the service staff of our guests.

#palominoseattle

LIQUOR

BRANDY & COGNAC

- CHRISTIAN BROTHERS
- COURVOISIER VS
- COURVOISIER VSOP
- COURVOISIER XO
- HENNESSY VS
- RÉMY MARTIN VSOP

PORT

- GRAHAM'S SIX GRAPES
- GRAHAM'S 10 YR TAWNY
- GRAHAM'S 20 YR TAWNY

SINGLE MALT SCOTCH

- HIGHLANDS MALTS**
- BALVENIE 12 YR DOUBLEWOOD
- THE GLENLIVET 12 YR
- GLENMORANGIE "THE ORIGINAL"
- THE MACALLAN 12 YR
- THE MACALLAN 18 YR
- OBAN 14 YR

- ISLAY MALTS**
- LAGAVULIN
- LAPHROAIG 10 YR

SCOTCH BLENDS

- CHIVAS 12 YR
- CUTTY SARK
- DEWAR'S WHITE LABEL
- JOHNNIE WALKER BLACK
- MONKEY SHOULDER

WHISKEY

- BUSHMILLS
- CANADIAN CLUB
- CROWN ROYAL
- GENTLEMAN JACK
- JACK DANIEL'S
- JACK DANIEL'S SINGLE-BARREL
- JAMESON
- SEAGRAM'S 7
- BULLEIT RYE
- JACK DANIEL'S RYE
- JIM BEAM RYE
- TEMPLETON RYE
- WOODFORD RESERVE RYE

BOURBON

- BAKER'S
- BASIL HAYDEN'S
- BLANTON'S
- BOOKER NOE'S
- BUFFALO TRACE
- BULLEIT
- JIM BEAM
- KNOB CREEK
- MAKER'S MARK
- OLD FORESTER
- WILD TURKEY 101
- WOODFORD RESERVE

GIN

- BEEFEATER
- BOMBAY
- BOMBAY SAPPHIRE
- BOTANIST
- HENDRICK'S
- TANQUERAY
- TANQUERAY NO. 10

GLASS WINES



WHITES

6 oz.

- Nobilissima **Prosecco** DOC IT 10.5
- Roederer Estate **Brut** Anderson Valley CA 12.5
- Champagne** Laurent-Perrier La Cuvée Brut (187ml) 18
- NVFR
- VillaViva **Rosé** Côtes de Thau FR 8.5
- Tormaresca Calafuria **Rosato** Salento IGT IT 10
- Chateau Ste Michelle **Dry Riesling** 8
- Columbia Valley WA
- Palomino House White - Bollini **Pinot Grigio** 8.5
- Trentino DOC IT
- Acrobat King Estate **Pinot Gris** OR 10.5
- Villa Maria **Sauvignon Blanc** Marlborough NZ 9.5
- Matanzas Creek Winery **Sauvignon Blanc** 11
- Sonoma CA
- d'Arenberg The Hermit Crab **Viognier Marsanne** 10.5
- McLaren Vale SAUS
- Chateau Ste Michelle **Chardonnay** WA 10
- La Crema **Chardonnay** Sonoma Coast CA 12.5
- Sonoma-Cutrer **Chardonnay** 14.5
- Russian River Ranches CA

REDS

- Restaurants Unlimited **Red** by Tamarack Cellars 14
- Columbia Valley WA
- Nielson by Byron **Pinot Noir** 12.5
- Santa Barbara County CA
- Erath Winery Resplendent **Pinot Noir** OR 13.5
- Doña Paula **Malbec** ARG 9
- Bodegas CARO Aruma **Malbec** Mendoza ARG 11
- Fontanafredda Briccotondo **Barbera** DOC IT 10.5
- Drumheller **Merlot** Columbia Valley WA 9
- Esk Valley **Merlot/Cabernet Sauvignon** NZ 12.5
- Charles & Charles **Red Blend** (Cab Sauv/Syrah) 10
- Columbia Valley WA
- Palomino House Red - Masciarelli **Montepulciano** 8.5
- d'Abruzzo IT
- H3 **Cabernet Sauvignon** Columbia Valley WA 10
- Joel Gott 815 **Cabernet Sauvignon** CA 13
- Arrowood **Cabernet Sauvignon** Sonoma CA 16.5

BEER

DRAUGHT

12TH ST. IPA
 In collaboration with Ninkasi Brewing Company, Eugene, OR, Palomino is proud to present this custom India Pale Ale. 12th St. IPA is named after our sister restaurant Henry's 12th St. Tavern, in Portland, OR ABV 6.4% 7

- MAC & JACK'S AMBER, Seattle, WA 5.8% ABV 6.5
- MANNY'S PALE ALE, Seattle, WA 5.4% ABV 6.5
- ELYSIAN SPACE DUST IPA, Seattle, WA 8.2% ABV 7.5
- FREMONT INTERURBAN IPA, Seattle, WA 6.2% ABV 7
- NINKASI PRISMATIC JUICY IPA, Eugene, OR 5.9% ABV 7
- TRUMER PILS, Berkeley, CA 4.9% ABV 6.5
- LAGUNITAS IPA, Petaluma, CA 6.2% ABV 7
- COORS LIGHT, Golden, CO 4.2% ABV 6
- BLUE MOON, Golden, CO 5.4% ABV 6.5
- KONA LONGBOARD LAGER, Kona, HI 4.6% ABV 6.5
- MODELO ESPECIAL, Mexico 4.4% ABV 6.5
- STELLA ARTOIS, Belgium 5% ABV 7

BOTTLED

- DESCHUTES BLACK BUTTE PORTER, Bend, OR 6.5
- BUD LIGHT, St. Louis, MO 6
- MICHELOB ULTRA, St. Louis, MO 6
- MARATHON BREWING CO. 26.2 BREW, Boston, MA 6.25
- BON & VIV BLACK CHERRY SPIKED SELTZER (GF), Norwalk, CT 6.25
- ANGRY ORCHARD CRISP CIDER (GF), Cincinnati, OH 6.25
- CORONA EXTRA, Mexico 6.25
- GUINNESS STOUT, Ireland 7
- HEINEKEN, Holland 7
- PERONI, Italy 7
- BECK'S NON-ALCOHOLIC, Germany 6.25