

The
EVERY DAY
HAPPY HOUR
 FROM

..... 3:00 - Close

FOOD SPECIALS

WICKED CHICKPEAS

crispy fried, crunchy capers, smoked paprika 2.95 gf/veg

PORTABELLA MUSHROOM SOUP 3.95

TRUFFLED MATCHSTICK FRIES

whole grain Dijon aioli 4.95 gf/veg

CHARRED KALE SALAD

golden raisins, quinoa, pumpkin seeds, sweet truffle vinaigrette, Pecorino Romano 5.95 gf/veg

CARAMELIZED CAULIFLOWER

fresh herbs, EVOO, herbed mascarpone 5.95 gf

GLUTEN FREE WILD MUSHROOM RAVIOLI

Gorgonzola cream, roasted mushrooms, toasted hazelnuts, truffle oil 6.95 gf/veg

TOMATO-BASIL BRUSCHETTA

Roma tomatoes, pesto, fresh basil 6.95 veg

BRUSSELS SPROUTS & PANCETTA

vanilla butter 6.95 gf

TRUE COD & FRITES

herb breadcrumbs, housemade artichoke tartar 7.95

SICILIAN MEATBALLS

Pecorino Romano, fresh herb mix, pistachios 7.95

POTATOES GORGONZOLA

seasoned waffle fries, creamy Gorgonzola sauce 8.95 veg

PUBLIC HOUSE BURGER*

all-natural hormone-free beef, smoked mozzarella, arugula, tomatoes, whole grain Dijon aioli, rémoulade, herb fries 10.95

CALAMARI MISTO

artichokes, zucchini, squash, housemade artichoke tartar, housemade marinara 11.95

CRAB & ARTICHOKE DIP

parmesan, herb breadcrumbs, onions, brick-oven flatbread crisps 12.95



SELECTION OF FRESHLY MADE GELATO, TOASTED BISCOTTI 3.95

* 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 9.95 veg

INCREDIBLE PEPPERONI 10.95

HOUSEMADE HOT ITALIAN SAUSAGE & MUSHROOM 10.95

All pizzas can be made on our housemade gluten free crust



\$5⁹⁵

STIMSON ESTATE CELLARS chardonnay or red blend

\$6⁹⁵

CHATEAU STE MICHELLE chardonnay, WA

DOÑA PAULA LOS CARDOS malbec, ARG

\$6⁹⁵

HIBISCUS MARGARITA

tequila, hibiscus, fresh lime, house margarita mix

ELDERFLOWER GREYHOUND

house-infused vodka, elderflower liqueur, grapefruit & orange juices

SOUTHERN SOUR

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

DARK & STORMY

rum, ginger beer, Angostura bitters, fresh lime

BASIL GIMLET

gin, fresh lime sour, fresh basil

COCKTAILS

CRAFT COCKTAILS



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