

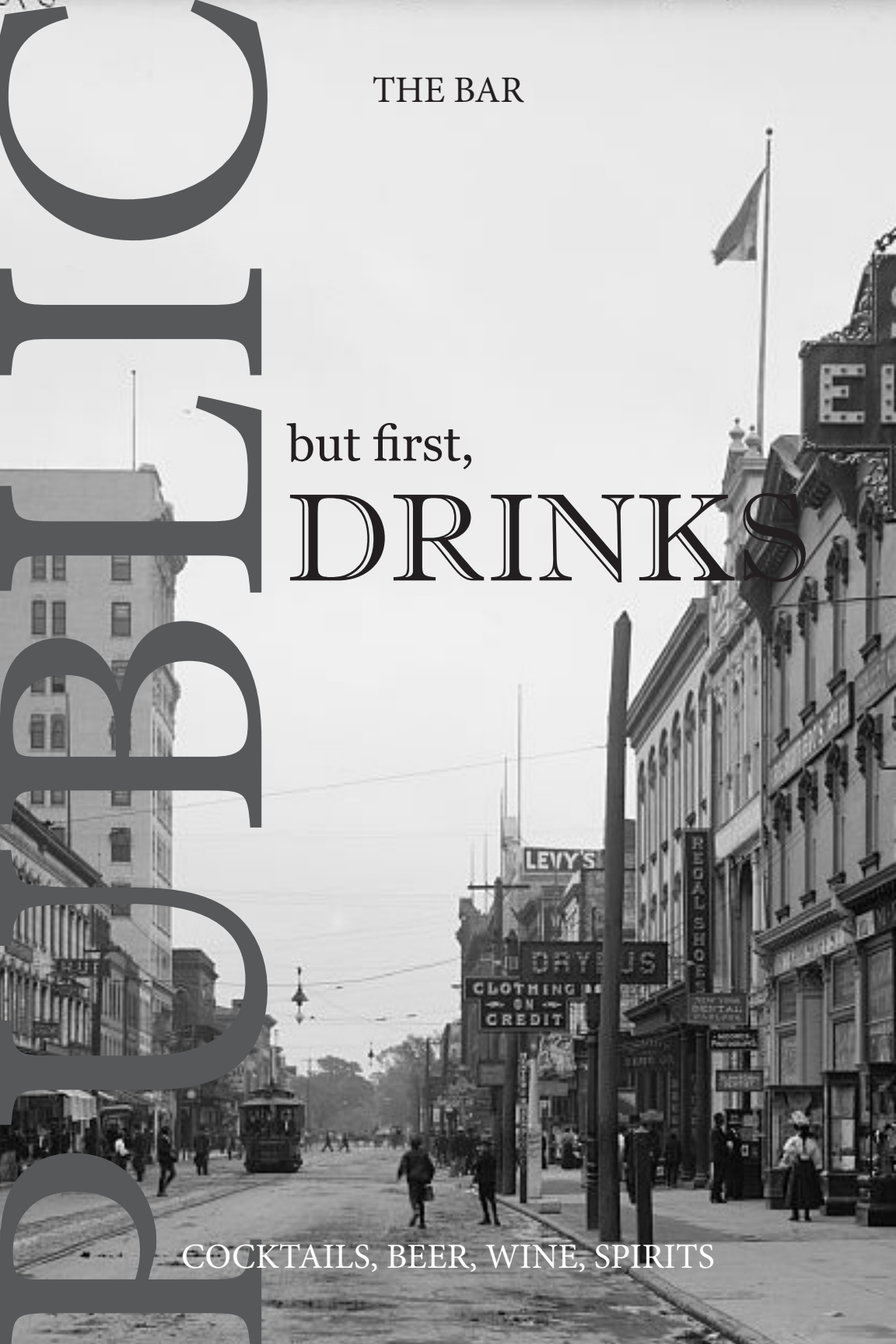
THE
BAR
BUT
FIRST,
DRINKS

THE BAR

but first,

DRINKS

COCKTAILS, BEER, WINE, SPIRITS



PUBLIC COCKTAILS

THE SIREN 14

*black pepper and serrano vodka, apricot puree,
lemon, tomato basil shrub, saline*

DRACO'S ORCHARD 16

*rye whiskey, apple brandy, lemon,
smoked apple cider syrup, creole orgeat*

CUP OF DIONYSUS 16

*pear vodka, peach amaro, bergamot liqueur,
lime, cinnamon, sparkling wine, soda*

THE CHAMELEON 18

*chamomile-infused gin, all spice liqueur, lemon,
spiced raspberry, vanilla, egg white, raspberry powder*

AQUILA'S ASCENSION 15

*tequila, spanish vanilla liqueur,
cinnamon cayenne, nitro cold brew*

THE GOLDEN IMMORTAL 14

bourbon, amaro, miso ginger, lemon, black pepper

ENKI'S MISCHIEF 14

aquavit, gin, fennel liqueur, dill, lemon, absinthe rinse

SPICE OF AMENTI-DF 15

*almond-infused spiced rum, house-made horchata,
demerara, espresso, nutmeg*

JUNIPER'S SUN 18

*banana peel-infused bourbon, black walnut amaro,
salted banana oleo, chicory pecan bitters*

ORISHA'S FORBIDDEN FRUIT 14

white rum, cantaloupe liqueur, lime, mint, soda

CRIMSON SUPERNOVA 16

*mezcal, roasted pineapple and hibiscus spiced aperitif,
hibiscus grenadine, acidified grapefruit, cinnamon sugar*

WINES BY THE GLASS

SPARKLING

ADAMI “GARBEL 13” <i>prosecco, veneto, italy</i>	<i>nv</i>	14 65	glera
FREIXENET BLANC DE BLANCS <i>cava, spain</i>	<i>nv</i>	10 50	macabeo blend
COLLET <i>brut, champagne, france</i>	<i>nv</i>	22 110	champ. blend
ALMACITA <i>brut rosé, mendoza, argentina</i>	<i>nv</i>	12 60	pinot noir

WHITE

FABELHAFT ALCOHOL-FREE <i>germany</i>	<i>nv</i>	12 55	riesling
ZOLO <i>mendoza, argentina</i>	<i>2024</i>	12 55	chardonnay
DIATOM <i>santa barbara, california</i>	<i>2023</i>	16 75	chardonnay
C. DIDIER TROPISZ <i>pouilly-fuisse, burgundy, fr.</i>	<i>‘23</i>	18 85	chardonnay
VIGNEAU-CHEVREAU <i>vouvray, loire, france</i>	<i>‘23</i>	16 75	chenin blanc
CHÂTEAU GABARON <i>bordeaux, france</i>	<i>‘24</i>	10 45	sauvignon blanc
THE CHAMPION <i>marlborough, new zealand</i>	<i>‘24</i>	13 60	sauvignon blanc
FRANÇOIS CHIDAINÉ <i>touraine, loire, france</i>	<i>‘23</i>	15 70	sauvignon blanc
DOM. DE LA SOLITUDE <i>côtes du rhône, france</i>	<i>‘24</i>	12 55	rhône blend
ESPORAO BICO AMARELO <i>vinho verde, portugal</i>	<i>‘23</i>	10 45	loureiro blend
COMENGE <i>rueda, castilla y león, spain</i>	<i>2023</i>	12 55	verdejo
ANGELINI <i>veneto, italy</i>	<i>2024</i>	10 45	pino grigio
SPREITZER 101 <i>rheingau, germany</i>	<i>2021</i>	13 60	riesling (off-dry)

ROSÉ

MINUTY PRESTIGE <i>provence, france</i>	<i>2023</i>	15 70	grenache blend
BASKOLI <i>getariako txakolina, basque, spain</i>	<i>‘23</i>	13 60	hondarrabi beltza

RED

BRADY VINEYARDS <i>paso robles, california</i>	<i>2021</i>	13 60	zinfandel
DOM. CHEYSSON <i>chiroubles, beaujolais, france</i>	<i>‘23</i>	15 70	gamay
KUMEU VILLAGE <i>new zealand</i>	<i>2022</i>	14 65	pinot noir
STOLLER <i>willamette valley, oregon</i>	<i>2023</i>	18 85	pinot noir
JASCI <i>abruzzo, italy</i>	<i>2022</i>	12 55	montepulciano
ZOLO <i>mendoza, argentina</i>	<i>2023</i>	12 55	malbec
CH. CRU GODARD <i>côtes de bordeaux-francs, fr.</i>	<i>‘22</i>	13 60	merlot blend
ZOLO <i>mendoza, argentina</i>	<i>2023</i>	12 55	cab. sauvignon
VASSE FELIX FILIUS <i>margaret river, australia</i>	<i>‘22</i>	16 75	cab. sauv
RATTI OCHETTI <i>langhe, piedmont, Italy</i>	<i>2023</i>	14 65	nebbiolo
MARQUÉS DE CACERES RESERVA <i>rioja, spain</i>	<i>‘18</i>	16 75	tempranillo
MARY TAYLOR <i>anjou, loire, france</i>	<i>2023</i>	11 50	cab franc
BRANCAIA TRE <i>toscana, italy</i>	<i>2022</i>	14 65	sangiovese blend

REDS BY THE BOTTLE

ANKO <i>salta, argentina</i>	2022	50	malbec
RIDGE THREE VALLEYS <i>sonoma county, california</i>	'21	80	zin. blend
SANDHI <i>sta. rita hills, california</i>	2022	90	pinot noir
GEORGES LIGNIER BOURGOGNE <i>burgundy, france</i>	'22	92	pinot noir
POST & BEAM BY FAR NIENTE <i>napa, california</i>	'22	95	cab. sauvignon
PRISONER <i>california</i>	2022	95	zinfandel blend
FAUST <i>coombsville, napa, california</i>	2022	115	cab. sauvignon
LA FLEUR GARDEROSE <i>st. émilion g.c., bordeaux, france</i>	'18	120	blend
STOLPMAN LOVE YOU BUNCHES <i>santa barbara, cali</i>	'22	55	sangiovese
CASTIGLION BOSCO <i>brunello di montalcino tuscan, it</i>	'19	140	sangiovese

MOCKTAILS

LYRA'S OPUS 12 ☐

amethyst grapefruit basil, hibiscus grenadine, lime, mint, soda

TWIN FLAME 10 ☐

smoky black tea, smoked apple cider syrup, n/a aromatic bitters

SPRITZ DEL CONTE CLASICO 12 🍷

non-alcoholic spritz

SPRITZ DEL CONTE CLASICO 12 🍷

non-alcoholic limoncello spritz

BEERS

SCOFFLAW JUICE QUEST HAZY IPA 6%, *georgia*, 12oz 7
TERRAPIN HOPSECUTIONER IPA 7.3%, *georgia*, 16oz 8
PEACH STATE LITE LAGER 4.0%, *georgia*, 16oz 9
DAURA (gluten free) 5.4%, *spain*, 12oz 8
GATE CITY COPPERHEAD AMBER ALE 5.2%, *georgia*, 12oz 7
WILD LEAP LOCAL GOLD BLONDE ALE 5.4%, *georgia*, 12oz 7
SWEETWATER AMERICAN LAGER 4.5%, *georgia*, 12oz 7
STILLFIRE ORANGE DIVA WIT 5.3%, *georgia*, 16oz 9
KENTUCKY BOURBON BARREL ALE 8.2%, *kentucky*, 12oz 9
LEFT HAND MILK STOUT NITRO 6%, *colorado*, 12oz 9
GUINNESS STOUT 4.1%, *ireland*, 14.9oz 8
ALLAGASH WHITE 5.1%, *maine*, 12oz 7
NEW BELGIUM FAT TIRE AMBER ALE 5.2%, *colorado*, 12oz 7
BUD LIGHT 4.2%, *missouri*, 12oz 4
MICHELOB ULTRA 4.2%, *missouri*, 12oz 5
MODELO ESPECIAL 4.4%, *mexico*, 12oz 5
STELLA ARTOIS 5.0%, *belgium*, 11.2oz 5
YUENGLING 4.5%, *pennsylvania*, 12oz 6
COORS BANQUET LAGER 5%, *colorado*, 12oz 4
SMITHWICK'S IRISH RED ALE 4.5%, *ireland*, 14.9oz 9
LONG DRINK 5.5%, *finland*, 12oz 9
BOLD ROCK APPLE CIDER 4.7%, *north carolina*, 12oz 6
HEINEKEN 0.0 (*non-alcoholic*) 0.0%, *netherlands*, 11.2oz 7
RUNNER'S HIGH GOLDEN WHEAT (*non-alcoholic*) 0.0%, *ga*, 12oz 7

ON DRAFT

CREATURE COMFORTS TROPICALIA IPA 6.6%, *georgia* 9
SYCAMORE SUPER FRESH CITRUS WHEAT 5.4%, *NC* 9
SERVICE RALLY POINT PILSNER 4.6%, *georgia* 9
ATLANTA POMEGRANATE HARD CIDER 5.9%, *georgia* 9

ASK SERVER FOR FEATURED DRAFT SELECTIONS*

SPIRITS LIST

**most prices reflect a 1.5 oz. pour unless stated otherwise -
any pour may be upgraded to 2 oz. for an additional \$3.*

VODKA

“i believe if life gives you lemons you should make lemonade...
and try to find somebody whose life has given them vodka,
and have a party.” -ron white

BELVEDERE *poland* 12
GREY GOOSE *france* 13
KASTRA ELION *greece* 10
KETEL ONE *netherlands* 11
TATTERSALL *minnesota* 10
TITO'S *texas* 11
WHEATLEY *kentucky* 9

(Flavored)

BURNT CHURCH PEAR *south carolina* 11
DIXIE CITRUS *south carolina* 9
DIXIE PEPPER *south carolina* 9

GIN

“the gin and tonic has saved more englishmen's lives, and minds,
than all the doctors in the empire.” -winston churchill

BIRLIBIRLOQUE DRY GIN *spain* 10
BOMBAY SAPPHIRE LONDON DRY *england* 11
CONNIPTION KINSHIP BUTTERFLY PEA FLOWER *north carolina* 12
CONNIPTION NAVY STRENGTH *north carolina* 12
FARMER'S BOTANICAL *idaho* 9
HAYMAN'S OLD TOM *england* 11
HENDRICK'S *scotland* 14
MONKEY 47 SCHWARZLAND DRY *germany* 16
MURRELL'S ROW GIN *georgia* 10
SUNTORY ROKU *japan* 13
TANQUERAY LONDON DRY *england* 12

SPIRITS LIST (CONTINUED...)

WHISK(E)Y

“too much of anything is bad, but too much good whiskey
is barely enough.” -mark twain

Bourbon: American-made, consisting of at least a 51% corn mashbill,
aged for at least 2 years in new, charred american oak barrels

4 ROSES *kentucky* 9
ANGEL’S ENVY *kentucky* 16
BUFFALO TRACE *kentucky* 12
EAGLE RARE *kentucky* 15
JACK DANIELS *tennessee* 12
MAKER’S MARK *kentucky* 12
MICHTER’S SMALL BATCH *kentucky* 14
SHORTBARREL FOUR GRAIN *kentucky* 11
WELLER SPECIAL RESERVE *kentucky* 13
WILLETT POT STILL *kentucky* 14
WOODFORD RESERVE *kentucky* 13
WOODFORD RESERVE BATCH PROOF (2oz.) *kentucky* 45
WOODFORD RESERVE DOUBLE DOUBLE OAK (2oz.) *kentucky* 55

(American) Rye: follows all of the same laws as bourbon,
except that the mashbill must be at least 51% rye

ANGEL’S ENVY *kentucky* 22
BARDSTOWN AMRUT (2oz.) *kentucky & indiana* 45
ELIJAH CRAIG *kentucky* 11
HIGH WEST DOUBLE RYE *utah* 13
OLD FORESTER RYE *kentucky* 9
RITTENHOUSE *kentucky* 11
WHISTLEPIG 10 YEAR *vermont* 20
WILLET SMALL BATCH 4 YEAR *kentucky* 16

SPIRITS LIST (CONTINUED...)

Single Malt Scotch: the aficionado's category, and range from fruity and floral to intensely smokey and salty (listed in order of smokiness)

GLENFIDDICH 12 YEA R (20z.) *speyside* 16

MACALLAN 12 YEAR (20z.) *speyside* 28

DALMORE 12 YEAR (20z.) *highlands* 19

OBAN 14 YEAR (20z.) *highlands* 24

LAPHROAIG 10 YEAR (20z.) *islay* 21

Blended Scotch:

DEWAR'S 9

JOHNNY WALKER BLACK LABEL 14

Other Whiskies: the word 'whiskey' (or whisky) is derived from the irish 'uisce beatha,' meaning water of life

JAMESON *ireland* 12

BASIL HAYDEN MALTED RYE *kentucky* 14

CROWN ROYAL *canada* 14

SPIRITS LIST (CONTINUED...)

TEQUILA

an agave spirit that must be derived from the
blue weber agave plant

Blanco/Silver: has not undergone an aging process

FORTALEZA* *jalisco* 15
LUNAZUL *jalisco* 9
MIJENTA *jalisco* 15
TEQUILA OCHO PLATA *jalisco* 16

Reposado: aged for 2-12 months

CLASE AZUL (2oz.) *jalisco* 45
FORTALEZA* *jalisco* 19
LUNAZUL *jalisco* 10
MIJENTA *jalisco* 19
MIJENTA CRISTALINO (2oz.) *jalisco* 35
SIETE LEGUAS *jalisco* 16

Anejo: aged for 1-3 years

DON FULANO *jalisco* 20
DON JULIO 1942 (2oz.) *jalisco* 47
FORTALEZA* *jalisco* 23
MIJENTA (2oz.) *jalisco* 57

MEZCAL

an agave spirit that can be made from a variety of agave species.
the variety(s) of agave used in each of our mezcals will be
listed below, followed by the state(s) it is produced in

BOZAL *espadín/mexicano/barril, oaxaca* 13
DEL MAGUEY VIDA CLÁSICO *espadín, oaxaca* 12
DEL AMIGO *espadín, oaxaca* 12
VAGO ELOTE *espadín/corn, oaxaca* 15

limited availability *

SPIRITS LIST (CONTINUED...)

RUM

“the first time i played the masters, i was so nervous i drank
a bottle of rum before I teed off. I shot the happiest 83 of
my life.” -chi chi rodriguez

BACARDI RESERVA 8 YEAR *puerto rico* 10
CHAIRMAN’S RESERVE SPICED RUM *st. lucia* 9
DIPLOMATICO RESERVA *venezuela* 12
GOSLING’S BLACK SEAL *bermuda* 10
LEMON HART 151 *guyana* 11
PANAMA PACIFIC 3 YEAR *panama* 9
PLANTERAY COCONUT *barbados* 11
SMITH AND CROSS *jamaica* 10

BRANDY

“it is well to remember that there are five reasons for drinking:
the arrival of a friend, one’s present or future thirst,
the excellence of the cognac, or any other reason.” -w.c. fields

BARSOL QUEBRANTA PISCO *peru* 9
HENNESSY COGNAC *france* 14
KORBEL *california* 9
LAIRD’S APPLEJACK *new jersey* 9
PIERRE FERRAND 1840 COGNAC *france* 16

DESSERT/FORTIFIED WINE

madeira has been weaved into the fabric of american history,
as it was the drink of choice for many of the founding fathers.
in fact, on July 4, 1776 it was used as a toast after the signing
of a revolutionary piece of paper.

LA TOUR BLANCHE EMOTIONS SAUTERNES (30z.) *france* 12
RARE WINE CO. SAV VERDELHO MADEIRA (30z.) *portugal* 18
TAYLOR 10 YEAR TAWNY PORT (30z.) *portugal* 12
TAYLOR 20 YEAR TAWNY PORT (30z.) *portugal* 18

SPIRITS LIST (CONTINUED...)

VERMOUTH

“the proper union of gin and vermouth is a great and sudden glory;
it is one of the happiest marriages on earth and one of the
shortest-lived.” -bernard de voto

CARPANO ANTICA *italy* 11
CARPANO BIANCO *italy* 9
CARPANO DRY *italy* 9
CARPANO ROSSO *italy* 9
COCCHI AMERICANO *italy* 9
COCCHI ROSA *italy* 9

AMARI

amaro is Italian for ‘bitter.’ amari is the plural

AMARO DI NONINO *italy* 14
AVERNA *italy* 10
FERNET-BRANCA *italy* 10
MONTENEGRO *italy* 12
HI WIRE SOUTHERN AMARO *south carolina* 9

SPIRITS LIST (CONTINUED...)

===== OTHER APERITIFS/DIGESTIFFS/LIQUEURS =====

AMARETTO DISARONNO *italy* 11
APEROL *italy* 10
BORGHETTI COFFEE LIQUEUR *italy* 10
BORGHETTI SAMBUCA *italy* 12
CAMPARI *italy* 12
CHAMBORD *france* 12
CHARTREUSE (GREEN) *france* 16
D.O.M. BÉNÉDICTINE *france* 12
DRAMBUIE *scotland* 14
FRANGELICO *italy* 11
GRAND MARNIER *france* 16
HEERING CHEERY *denmark* 10
JOHN D. TAYLOR'S VELVET FALERNUM *barbados* 9
LAZZARONI NOCINO *italy* 10
LUXARDO MARASCHINO *italy* 12
PIERRE FERRAND DRY CURACAO *france* 10
PERNOD *france* 13
PIMM'S NO.1 *england* 10
ST. GERMAIN ELDERFLOWER *france* 9
TATTERSALL AQUAVIT *minnesota* 9
THE WHISTLER IRISH CREAM *ireland* 9
VILLA MESSA LIMONCELLO *italy* 9

OUR HISTORY

The Public Kitchen & Bar was created to elevate the casual dining experience while keeping a ‘public’ sensibility. This means sourcing the very best ingredients available and serving them in a stylish, casual environment. We believe quality food and service in beautiful restaurants shouldn’t just be reserved for “fine dining.” The Public Kitchen & Bar maximizes style inspired by iconic, classic mid-century modern design bringing vibrancy to its landmark location. The restaurant resides in what originally was the garden of 3 West Liberty Street, the home that the Knights of Columbus have used as their headquarters since 1923. Originally constructed as retail space to provide income to the Knights of Columbus, it has been home to many different shops over the years including food markets, a pharmacy, retail spaces, and after a significant renovation in 2012, opened as The Public Kitchen & Bar.

