

PH



BRUNCH COCKTAILS

Frosé see server for flavor **8**

Priscilla gin / aperol / lemon / prosecco **10**

Edgar irish whiskey / milk stout / cold brew coffee / cinnamon / cream **10**

Gerty vodka / macadamia nut liqueur / rumchata / orgeat / cold brew coffee **10**

Dottie vodka / mcclures bloody mary mix / lemon **10**

SPECIALTY COCKTAILS

Estelle reposado tequila / pear / lemon / agave / pinot noir réduction **10**

Mavis pisco / limoncello / pineapple / orange / lime / ginger beer / bitters **10**

Roy bourbon / cocchi americano / lemon / public house cordial / laphroaig **10**

Willadeen coconut rum / limoncello / orgeat / lime / grapefruit **10**

Sigmund gin / midori / celery syrup / lime / prosecco **12**

Beulah mezcal / curaçao / creme yvette / cranberry / lime **12**

Maynard gin / pamplemousse / campari / st germain / ph cordial / lime / egg white **14**

Yanni aquavit / green chartreuse / falernum / pineapple / cinnamon / lime **14**

Nick and Noah OFTD rum / dark rum / domaine de canton / dry curaçao / amaro di angostura / orgeat / lime / guava / pineapple / tiki bitters (serves 2) **30**

BEVERAGES & COFFEE

Mexican Coke • Fresh Brewed Iced Tea **2**

Boylan Sodas grape • black cherry • root beer • crème soda • orange • ginger • diet cola **2.5**

Lagunitas Hop Soda **4**

Coffee **2**

*gluten free options available

Please inform your server of any food allergies.

*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

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