

# DRINK

EARLY SPRING 2017

dwell, drink, be well



2 oz. TASTE	5 oz. GLASS	750 ml. BOTTLE
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IMBUE BITTERSWEET VERMOUTH   OR	7	4oz	
VERMUT DEL SOL   WA	7	4oz	
PROLETARIAT MALBEC   WA	4	9	44
TERRA BLANCA SYRAH   WA	4	9	44
SCARPETTA FRICO ROSSO   Italy	4	9	44
2014 LOCUS MODO RED   WA	4	9	44

## ~ SHERRY ~

SINGLE DOSE

GRANT 'LA GARROCHA' FINO   Spain	8
LA CIGARRERA MANZANILLA   Spain	9
PIEDRA LUENGA AMONTILLADO   Spain	10

PAIR YOUR SHERRY WITH HERBED ALMONDS \$3

## ~ BUBBLY ~

2 oz. TASTE	5 oz. GLASS	750 ml. BOTTLE
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CASE BIANCHE VIGNA DEL CUC BRUT PROSECCO 2013   Prosecco Superiore DOCG, Italy	4	9	44
AVINYO CAVA RESERVA 2012   Penedès DO, Spain	5	10	49
CAVE DE BISSEY CRÉMANT DE BOURGOGNE NV   Crémant de Bourgogne, France	5	10	49
LA COLLINA ROSA LUNA NV   Emilia-Romagna, Italy	5	10	49

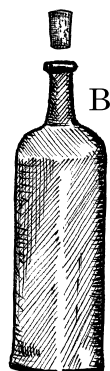
## ~ WHITE WINE ~

2 oz. TASTE	5 oz. GLASS	750 ml. BOTTLE
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JO LANDRON MUSCADET CLOS LA CARIZIÈRE 2015   Muscadet Sevre-et-Maine, France	5	10	49
MONTINORE MÜLLER-THURGAU 2013   Willamette Valley, OR	4	9	44
AVENIA OLIANE SAUVIGNON BLANC 2015   Yakima Valley, WA	6	12	59
A COROA GODELLO 2014   Valdeorras DO, Spain	6	12	59
COLLEFRISIO PECORINO 'VIGNAQUADRA' 2014   Abruzzo, Italy	4	8	39
MONTENIDOLI VINBRUSCO 2014   Tosana IGT, Italy	4	9	44
VIGNERONS DES GRANDE MACON-VILLAGES 2014   Burgundy, France	5	10	49
TRANCHE 'SLICE OF PAPE' BLANC 2013   Columbia Valley, WA	6	12	59

ALL BOTTLES ARE AVAILABLE IN OUR SHOPPE FOR TAKEAWAY

Any bottle in our shoppe available to drink in house.  
Add \$25 corkage fee to BH retail price.



BH

HAPPY HOUR  
3-6pm, Daily

\$5 SELECT WINE GLASS POURS  
\$4 ASSORTED BEER OR CIDER CAN | \$5 SOUR BEER 6oz POUR  
\$4 VERMOUTH ON-TAP | \$10 CHEESEMONGER BOARD

A word about the menu:  
[ Subject to rotational change due to seasonal shifts and/or the simple, gyrating whims of the owners. ]

## ~ ROSÉ ~

2 oz. TASTE	5 oz. GLASS	750 ml. BOTTLE
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### ROTATING ROSÉ SELECTIONS

4 9 MP

[ask your server about our special rotating European & Domestic Rosé selection]

## ~ RED WINE ~

2 oz. TASTE	5 oz. GLASS	750 ml. BOTTLE
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ANAM CARA NICHOLAS ESTATE PINOT NOIR 2012   Chehalem Mountains, OR	7	15	70
TENUTE SELLA ORBELLO 2013   Piedmont, Italy	6	12	59
CANTINA DEL PINO LANGHE NEBBIOLO 2015   Piedmont, Italy	6.5	13	64
CELLER COMUNICA LA COMEDIA 2013   Monsant DO, Spain	5	10	49
FABIEN JOUVES HAUTE CÔTE de FRUIT 2014   Cahors, France	4	8	39
BOURBON LA CHAPELLE MÉDOC 2014   Bordeaux, France	5	10	49
CALMEL + JOSEPH MINERVOIS 2012   AOP Minervois, France	5	10	49
LATTA GSM 2013   Columbia Valley, WA	7	15	74
ELEPHANT 7 YELLOW BIRD VINEYARD SYRAH 2014   Walla Walla Valley, WA	7	15	74
TENUTA SANT'ANTONIO RIPASSO DELLA VALPOLICELLA SUPERIORE 2013   Veneto, Italy	5	9.5	48



### CUSTOM WINE FLIGHT | \$17-20

[see board for daily specials + flights]



## ~ APÉRITIFS ~

Served neat or on the rocks

SINGLE DOSE

COCCHI AMERICANO, BIANCO OR ROSA   Italy	6
DOLIN DRY, SWEET OR ROUGE VERMOUTH   France	6
CHATEAU D'ORIGNAC PINEAU DES CHARENTES   France	7
CARDAMARO   Italy	7
BYRR QUIN QUINA   OR	9
COCCHI BAROLO CHINATO   Italy	10
VERMOUTH DI TORINO   Italy	6
BONAL GENTIANE-QUINA   France	6

CUSTOM APÉRITIF FLIGHT (PICK 3) FOR \$14

## ~ HOUSE COCKTAILS ~

BH PROSECCO | 10

[prosecco, raw sugar cube, scrappy's grapefruit bitters]

ALFONSO | 10

[cremant blanc, rouge vermouth, raw sugar cube, angostura bitters]

GINGER SPARKLER | 9

[artisan hard cider, ginger beer, lime bitters, rocks, lemon twist]  
non-alcoholic...6

BH OLD FASHIONED | 10

[cardamaro, cremant blanc, whiskey barrel-aged bitters, twist]

BH BLACK VELVET | 10

[porter, cremant blanc, grenadine, cardamom bitters]

SPRING THYME | 10

[cremant, raspberry fizz, lime bitters, garden thyme]

## ~ COCKTAILS ON-TAP ~

VERMOUTH | 7

[with a twist]

BITTER CURE | 10

[amaro, juniper infused vermouth, fino sherry, orange bitters, twist]

Drop in

SUN-THUR...3PM-LATE  
FRI-SAT...3PM-MIDNIGHT

BOTTLEHOUSE  
WINE BAR | SHOPPE | EVENTS

1416 34<sup>TH</sup> AVE | SEATTLE WA 98122  
206.708.7164  
BOTTLEHOUSESEATTLE.COM

~ BEER ON-TAP ~  
2 ON-TAP | ROTATING SELECTION  
*[see board or ask server for pricing]*

BOTTLEHOUSE  
TO BEER DUAL<sup>OR</sup>  
market price

HALF  
PINT  
-OR-  
HALF  
PINT

~ BEER ~

	12 oz. BOTTLE	22 oz. BOTTLE
ASSORTED CANS <i>[Everybody's and Uinta]</i>   WA	6	
pFRIEM PILSNER   OR		8
REUBEN'S CRIKEY IPA   WA	5	
DOUBLE MOUNTAIN KOLSCH   OR		7
CHOUFFE DOBBELEN IPA TRIPEL   Belgium	9	
OMMEGANG HENNEPIN FARMHOUSE SAISON   NY	6	
PIKE'S KILT LIFTER SCOTCH ALE   WA	5	
DOG FISH HEAD 90 MINUTE IMPERIAL IPA   DE	6	
NORTH COAST BREWERY OLD #38 STOUT   CA	6	
SCUTTLEBUTT PORTER   WA	5	

~ CIDER ~

	SINGLE BOTTLE
ANTHEM PEAR CIDER   OR	5
DUPONT CIDRE BOUCHE   Normandie, France	10
NASHI ASIAN PEAR PERRY   Vashon Island, WA	8
TIETON CIDERWORKS DRY HOPPED CIDER   Tieton, WA	9
SCHILLING CIDER <i>[rotating selection]</i>   WA	6

~ PAIR CHEESE WITH YOUR BEER OR CIDER! ~

~ COFFEE + TEA ~

	SINGLE DOSE
FRENCH PRESS COFFEE   Kuma	3.5/8
LOOSE LEAF TEA   Remedy Teas	4
<i>jasmine blue -- ginger -- earl grey creme</i>	
<i>cardamom chai -- tranquility herbal</i>	
<i>lemongrass herbal -- red satin rooibos</i>	

~ AND MORE ~

HOUSE SODA <i>[seasonal selection]</i>	5
HOT LIPS SODAS <i>[raspberry -- marionberry -- pear]</i>   OR	4
COKE CLASSIC   Mexico	3
IBC ROOT BEER   MO	4
RACHEL'S GINGER BEER   WA	6
SAN PELLEGRINO SPARKLING OR ARANCIATA   Italy	3

# SWEETS

BAKER'S CHOICE <i>[see board for today's feat. sweet something]</i>	8
HOUSE POT DE CRÈME <i>[rotating selection]</i>	7
HOUSEMADE CHOCOLATE TRUFFLE <i>[seasonal]</i>	3 each
30Z DESSERT CHEESE BOARD <i>[curated daily]</i>	17

~ FLOATS ~

SODA FLOAT <i>[root beer -- coke -- hot lips soda]</i>	6
PORTER FLOAT <i>[porter + ice cream]</i>	8
PROSECCO SORBET FLOAT <i>[prosecco + seasonal sorbet]</i>	8

~ DESSERT WINES ~

	SINGLE DOSE
2008 DOMAINE DE DURBAN MUSCAT DE BEAUMES   France	8
2006 CHATEAU LOUPIAC GAUDIET   France	8
2007 CASTELLO DI BROLIO VIN SANTO   Italy	10
NV VELENOSI VINO DI VISCIOLE   Italy	10
BROADBENT 5 YEAR MADEIRA   Portugal	9
WARRE'S 10 YEAR TAWNY PORT   Portugal	8
2011 RACHA L.B.V. PORT   Portugal	12
2012 VIETTI MOSCATO D'ASTI   Italy	15 split

# EAT

~ BITES ~

B <sup>H</sup> BAGUETTE:	
<i>[cold-pressed olive oil + sea salt]</i>	4
<i>[housemade butter, ballard bee honey, sea salt]</i>	7
<i>[house ganache, farm fresh chèvre, black lava salt]</i>	7
ROASTED ALMONDS WITH FRIED HERBS	6
CASTELVETRANO OLIVES	6
PICKLED EGG <i>[with chive, aleppo pepper, crème fraîche + pickled shallot]</i>	6
HOUSEMADE PICKLES <i>[seasonal assortment of pickled veg + fruit]</i>	7

~ GREENS ~

B <sup>H</sup> SALAD	10
<i>[butter lettuce, roasted hazelnut, aged provolone, pickled shallot vinaigrette]</i>	
SEASONAL SALAD	12
<i>[tossed herbed arugula + wild rice, heirloom carrot, radish, toasted almond, myzithra, sherry vinaigrette]</i>	

~ CHEESES + CHARCUTERIE ~

OUR SIGNATURE CHEESEMONGER BOARDS...

Allow our resident Cheesemongers to pick a custom selection to pair with your beverage.

1<sup>oz</sup>... 6    3<sup>oz</sup>... 17    5<sup>oz</sup>... 27

IN THE MOOD FOR SOMETHING SWEET...

Ask your server about our dessert cheese board.

*[All of our rotating offerings are seasonal, artisanal and/or farmstead]*

~ PLATES ~

FEATURED CHEESE	11
<i>[creamery 333 'Tricycle', confit blood orange, saffron rose brittle]</i>	
FEATURED VEGETABLE	9
<i>[roasted seasonal radish, caraway, crème fraîche, dill]</i>	
FEATURED MEAT	15
<i>[penn cove mussels, roasted garlic, stewed tomato, red wine, smoked paprika, chili flake, winter herbs]</i>	
HOUSE RILLETES	14
<i>[smoked salmon, garlic lemon butter, crème fraîche, chive, cornichon, baguette]</i>	
SEASONAL TOAST:	
<i>[beet 'carpaccio', mint pistou, buttermilk bleu, micro arugula]</i>	14
<i>[pastrami, grilled red onion, fennel apple compote, horseradish creme]</i>	14
HOUSE MAC 'N' CHEESE	10
<i>[orecchiette with gruyere, cheddar, gouda]</i>	

~ SANDWICHES ~

*Served warm on Columbia City Country White*

PARISIAN <i>[ham, gruyere, house aioli, dijon, herbed greens]</i>	9.5
SOPPRESSATA <i>[classic Italian salami, nine-month aged cheddar, house aioli, dijon, herbed greens]</i>	9.5
BRIE <i>[brie with seasonal compote, herbed greens]</i>	9
GRILLED CHEESE <i>[with tomato jam + house dill pickle]</i>	8

~ OFF THE MENU ~

*[ask your server or see board for today's special]*

EXTRAS | 1.5

Housemade Butter -- EV Olive Oil -- Ballard Bee Honey  
Columbia City Baguette -- Housemade Crackers (\$4)

\* According to our good friends at the health department, consuming raw, undercooked, and unpasteurized food items may increase the chance of food borne illness.

*[ We aim to keep it real -- local, sustainable and organic, while always encouraging relationships in our community and environment. ]*