

EAT

FULL FOOD MENU AVAILABLE 3PM - LATE
LATE NIGHT MENU 10PM -CLOSE (SCROLL DOWN)

DAILY SPECIALS

See chalkboard for today's special

BITES

B^H BAGUETTE:	
<i>cold-pressed olive oil, sea salt, baguette</i>	7
<i>housemade butter, willamette valley honey, sea salt, baguette</i>	8
<i>house ganache, farm fresh chèvre, black lava salt, baguette</i>	9
HERB ROASTED ALMONDS	6
CASTELVETRANO OLIVES	6
PICKLED EGG <i>w/ chive, pepper, crème fraîche + pickled shallot</i>	6
HOUSEMADE PICKLES <i>seasonal assort of pickled veg + fruit</i>	8
TINNED FISH <i>rotating selection, pickle, peppers, crostini</i>	16

GREENS

B^H SALAD	14
<i>butter lettuce, roasted hazelnut, aged provolone, pickled shallot, dijon vinaigrette</i>	

SPRING CAESAR	17
<i>treviso, escarole, shaved fennel, lemon, olive oil croutons, parmesan, anchovy add boquerones 4</i>	

CHEESES + CHARCUTERIE

OUR SIGNATURE CHEESEMONGER BOARDS...

With accompaniments + baguette

Pick cheese, meat or combo:

1oz... 10 3oz... 24 5oz... 36

all of our rotating offerings are seasonal, artisanal and/or farmstead

PLATES

AIOLI BOARD*	16
<i>seasonal vegetable, herb aioli, 8-minute egg</i>	

BURRATA	19
<i>w/ charred leek vinaigrette, pickled grape, toasted walnut, dill add toasted bread 3</i>	

GRILLED ASPARAGUS	14
<i>w/ saba, hazelnut pesto, mint chimichurri, pistachio, pickled onion</i>	

WILD PNW MUSHROOM CONSERVA	22
<i>w/ whipped goat cheese, espelette, sherry, chervil, on toast</i>	

STEAK TARTARE	22
<i>w/ truffle cured egg yolk, capers, pickled mustard seed, on toast</i>	

PENN COVE MUSSELS	26
<i>w/ nduja, white wine, house made butter, parsley gremolata add grilled bread 3</i>	

HOUSE MAC 'N' CHEESE	15
<i>orecchiette w/ gruyère, cheddar, gouda, truffle oil</i>	

SANDWICHES *served warm on sourdough*

PARISIAN <i>ham, gruyère, house aioli, dijon, herbed greens</i>	14
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SOPPRESSATA <i>classic italian salami, 9-month aged cheddar, house aioli, dijon, herbed greens</i>	14
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GRILLED CHEESE <i>w/ tomato jam + house dill pickle</i>	12
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EXTRAS

Baguette 3 | Grilled Bread 3 | Housemade Crackers 4
Housemade Butter 2 | EV Olive Oil 2 | Willamette Valley Honey 2
40 Year Aged Balsamic 3 | Gluten-Free Crackers 4

MONGER BOXES

TO-GO ONLY

A seasonal selection of cheese + charcuterie prepared by our in-house team of mongers – choose all cheese, all charcuterie or half of each.

sm...36 med...46 lg...56

SWEETS

OLIVE OIL CAKE <i>w/ whipped crème fraîche + citrus</i>	12
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HOUSE POT DE CRÈME <i>rotating selection</i>	9
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HOUSEMADE CHOCOLATE TRUFFLE <i>rotating selection</i>	3 each
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DESSERT CHEESE PLATE	24
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DESSERT WINES	GLASS
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MAS DES CAPRICES MUSCAT DE RIVESALTES FR	13
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2018 DOMAINE DES RONCES MACVIN DU JURA FR	13
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NIEPOORT DRY WHITE PORT PT	10
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2015 RAMOS PINTO L.B.V. PORT PT	12
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ANCARANI UVA PESSA IT	12
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QUINTA DO INFANTADO TAWNY PORT PT	10
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2007 NIEPOORT COLHEITA PORTO PT	15
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BROADBENT 5 YEAR MADEIRA PT	9
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HAPPY HOUR

* 3-6pm, Daily *

\$1 OFF BEER/CIDER CANS

\$2 OFF WINE GLASS POURS

\$1 OFF FEATURED COCKTAILS

\$7 VERMOUTH ON-TAP

\$5 PICKLED EGG | \$12 SNACK TRIO

\$14 CHEESE BOARD | \$16 CHARCUTERIE BOARD

\$14 TINNED FISH BOARD

LATE NIGHT

* 10pm - close *

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HOUSE MAC 'N' CHEESE	15
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<i>orecchiette with gruyère, cheddar, gouda, truffle oil</i>	
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GRILLED CHEESE	12
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<i>w/ tomato jam + house dill pickle</i>	
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PETIT CHEESE BOARD	14
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<i>three unique kinds of cheese selected by our chef</i>	
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PETIT CHARCUTERIE BOARD	16
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<i>three unique charcuterie selected by our chef</i>	
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* According to our good friends at the health department, consuming raw, undercooked, and unpasteurized food items may increase the chance of food borne illness.

A word about the menu:

Subject to rotational change due to seasonal shifts and/or the simple, gyrating whims of the owners. We aim to keep it real -- local, sustainable and organic, while always encouraging relationships in our community and environment.

5% surcharge will be added to your bill. Bottlehouse retains 100% of this fee. This is not a gratuity. A 20% gratuity will be added for tables of 6 or more.