

welcome to

BOTTLEHOUSE

LATE SPRING 2024

dwelling, drink, be well

EAT

FULL FOOD MENU AVAILABLE 3PM - LATE

LATE NIGHT MENU 10PM - CLOSE (SCROLL DOWN)

DAILY SPECIALS

See chalkboard for today's special

STARTERS

B^H BAGUETTE:	
<i>w/ cold-pressed olive oil, sea salt</i>	7
<i>w/ housemade butter, willamette valley honey, sea salt</i>	8
<i>w/ house ganache, farm fresh chèvre, black lava salt</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 w/ pickle, peppers, crostini</i>	16

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

FROM THE GARDEN

B^H SALAD	14
<i>butter lettuce, toasted hazelnut, aged provolone, pickled shallot, dijon vinaigrette</i>	
SHAVED ASPARAGUS	17
<i>w/ chrysanthemum greens, labneh, chili crisp, grilled lemon</i>	
AIOLI BOARD	16
<i>seasonal vegetable, herb aioli, 8-minute egg</i>	
CHARRED CABBAGE	18
<i>w/ anchoicade, sourdough crumbs, garden herb</i>	

PLATES

TUNA CRUDO	17
<i>w/ grilled strawberry, white radish, rhubarb, chive</i>	
BURRATA	18
<i>w/ heirloom tomato, spring onion salsa verde</i> <i>[add grilled bread 3]</i>	
MAITAKE TEMPURA	17
<i>w/chickpea batter, toasted pecan, za'atar aioli</i> <i>[add lardo 3]</i>	
SMOKED SHORT RIB TOAST	23
<i>w/ artichoke chip, oyster emulsion, rosemary bud</i>	
BLACK COD	27
<i>w/ tokyo turnip, spring rabe, nori oil, brown butter vinaigrette</i>	
HOUSE MAC 'N' CHEESE	15
<i>orecchiette w/ gruyère, cheddar, gouda, truffle oil</i>	
B^H SANDWICHES	
<i>ham, gruyère, house aioli, dijon, herbed greens</i>	14
<i>salami, aged cheddar, house aioli, dijon, herbed greens</i>	14
<i>grilled cheese w/ tomato jam + house dill pickle</i>	12

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

BASQUE CHEESECAKE <i>w/apricot caramel</i>	11
HOUSE POT DE CRÈME <i>hazelnut chocolate malt</i>	9
HOUSEMADE CHOCOLATE TRUFFLE <i>rotating selection</i>	3 ^{each}
DESSERT CHEESE PLATE	24

DESSERT WINES

MAS DES CAPRICES MUSCAT DE RIVESALTES FR	13
2018 DOMAINE DES RONCES MACVIN DU JURA FR	13
NIEPOORT DRY WHITE PORT PT	10
2018 NIEPOORT L.B.V. PORT PT	12
ANCARANI UVA PESSA IT	12
QUINTA DO INFANTADO TAWNY PORT PT	10
2011 KOPKE COLHEITA PORTO PT	14
HENRIQUES RAINWATER MADEIRA PT	9

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 *

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>	8
HERB ROASTED ALMONDS	6
CASTELVETRANO OLIVES	6
B^H SALAD	14
<i>butter lettuce, roasted hazelnut, aged provolone, pickled shallot, dijon vinaigrette</i>	
HOUSE MAC 'N' CHEESE	15
<i>orecchiette with gruyère, cheddar, gouda, truffle oil</i>	
GRILLED CHEESE	12
<i>w/ tomato jam + house dill pickle</i>	
PETIT CHEESE BOARD	14
<i>three unique kinds of cheese selected by our chef</i>	
PETIT CHARCUTERIE BOARD	16

* 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.