

EARLY AUTUMN 2024

dwel, drink, be well

DRINK

WINE ON TAP

TASTE GLASS BOTTLE

VERMUT DEL SOL <i>WA</i>	9 ^{3oz}
SWICK CHILLABLE RED 2021 <i>OR</i>	7.5 15 74
JOSEP I PAU 'SYNERGY' CABERNET 2018 <i>ES</i>	6.5 13 64

SHERRY

TASTE GLASS BOTTLE

VALDESPINO 'INOCENTE' FINO	8
VIÑA CALLEJUELA MANZANILLA ORIGEN	11
COLOSIA 'SANGRE Y TRABAJADERO' OLOROSO	13

BUBBLY

TASTE GLASS BOTTLE

CHÂTEAU SICOT CRÉMANT DE BORDEAUX BRUT	6.5	13	64
NV Bordeaux, FR			
JOSEP I PAU 'BOMBOLLES' ANCESTRAL BRUT NATURE	7	14	69
2022 Catalonia, ES			
CLARA VIE CRÉMANT ROSÉ BRUT	8	16	79
NV Limoux, FR			
FONDO BOZZOLE 'INCANTABISS' LAMBRUSCO	7	14	69
NV Montovano DOP, Lombardy, IT			

WHITE

TASTE GLASS BOTTLE

VIA ALPINA FRIULI COLLI ORIENTALI SAUVIGNON	7.5	15	74
2023 Friuli-Venezia Giulia, IT			
BODEGAS EIDOSELA ALBARIÑO	7	14	69
2022 Rias Baixas, ES			
THYMIPOULOUS ATMA ASSYRTIKO	8	14	69
2023 Naoussa, Greece			
SOLENA PINOT GRIS	7	14	69
2022 Willamette Valley, OR			
ARNAULD LAMBERT 'LES PARCELLES' CHENIN BLANC	8.5	17	84
2023 Saumur-Champigny, FR			
PECCADILLO VIURA	7.5	15	74
2021 Rioja, ES			

ROSÉ/ORANGE

TASTE GLASS BOTTLE

ROTATING ROSÉ SELECTIONS	7	14	MP
<i>ask about our special rotating import + domestic rosé selections</i>			
BALDOVAR 923 'RASCAÑA' [<i>orange</i>]	7.5	15	74
2022 Valencia, Spain			
JOHAN VINEYARDS 'MACERATION' [<i>orange</i>]	7.5	15	74
2022 Van Duzer Corridor, Oregon			

FEATURED WINE FLIGHTS | \$20-24

see chalkboard for daily specials

RED

TASTE GLASS BOTTLE

SONDER FIELD BLEND CO-FERMENT [<i>chilled</i>]	7.5	15	74
2022 Columbia Valley, WA			
LOVE & SQUALOR PINOT NOIR	9	18	89
2021 Willamette Valley, OR			
GEBBIA FRAPPATO	6.5	13	64
2021 Sicily DOC, IT			
CASTELO RODRIGO TINTO	7	14	69
2021 Beira, PT			
EQUILIBRISTES 'HIRSUTE' BERGERAC ROUGE	7.5	15	74
2021 Dordogne, FR			
DEVISON 'GPR' RED BLEND	8.5	17	84
2022 Columbia Valley, WA			

APÉRITIFS *served neat or on the rocks*

GLASS

RINOMATO AMERICANO BIANCO <i>IT</i>	13
MATTEI CAP CORSE QUINQUINA BLANC <i>FR</i>	11
LILLET ROSÉ <i>FR</i>	12
VALDESPINO VERMOUTH <i>ES</i>	9
BONAL GENTIANE-QUINA <i>FR</i>	9
COCCHI BAROLO CHINATO <i>IT</i>	14

~ the *B^H* Bottle List ~

additional curated bottle list available upon request

COCKTAILS

WHITE NEGRONI SBAGLIATO 15

lillet blanc, rinomato americano, lustau vermut, celery bitters, lemon, olive

B^H OLD FASHIONED 14

cardamaro, cremant blanc, whiskey barrel bitters, twist

FÊTE DE LA FLEUR 14

hibiscus + lavender infused vermouth, manzanilla sherry, bubbles

AFTERALL SPRITZ 14

amoro di vino, lillet rosé, prosecco, tonic, orange

FEATURED COCKTAILS

FROSÉ 14

rose, house strawberry simple, lemon, frozen

SUNSET SANGRIA 15

red wine, vermut del sol, seasonal fruit, citrus, bubbles

CORSICAN PALOMA 15

mattei cap corse, grapefruit, sparkling wine, rosemary, salt

BEER

BOTTLE

HOLY MOUNTAIN SEASONAL LAGER <i>WA</i>	8
CLOUDBURST [ROTATING SELECTION] <i>WA</i>	9
STRUCTURES BREWING WEST COAST IPA <i>WA</i>	9
STOUP [ROTATING SELECTION] <i>WA</i>	8
FREMONT N/A <i>NW IPA or Stout</i> <i>WA</i>	6 ^{12oz}

CIDER

BARMANN CELLARS ROSÉ CIDERKIN <i>WA</i>	9 ^{500ml}
PINBALL 'INTERSTELLAR' DRY <i>WA</i>	8
DUPONT CIDRE BOUCHÉ <i>FR</i>	11
SON OF MAN 'TXIKI' TART <i>OR</i>	9 ^{12oz}

COFFEE + TEA

FRENCH PRESS COFFEE	4/8
LOOSE LEAF TEA BY APOLIS <i>WA</i>	5
<i>genmai cha vanilla chai ceylon-darjeeling</i>	
<i>ginger lemon tranquility herbal lemongrass</i>	
HOUSE THYME ICED TEA	6

AND MORE

HOUSE STRAWBERRY LEMONADE	7
HOUSE LEMON LAVENDER SODA	8
ST. AGRESTIS 'AMARO FALSO' 'PHONYNEGRONI'	8
RACHEL'S GINGER BEER	7
MEXICAN COKE	6
SAINT ANIOL SPARKLING WATER	5

DESSERT WINES

MAS DES CAPRICES MUSCAT DE RIVESALTES <i>FR</i>	13
NIEPOORT DRY WHITE PORT <i>PT</i>	10
ANCARANI UVA PESSA <i>IT</i>	12
QUINTA DO INFANTADO TAWNY PORT <i>PT</i>	10
2011 KOPKE COLHEITA PORTO <i>PT</i>	14
HENRIQUES RAINWATER MADEIRA <i>PT</i>	9

see other side for sherry + amaro selection

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

LATE NIGHT

* 10pm - close *

FULL DRINK MENU AVAILBLE

* 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.

CELEBRATE AT

BOTTLEHOUSE

Customized food + drink selection & dedicated staffing for your event.

For details + availability, email events@bottlehousesattle.com