

EAT

FULL FOOD MENU AVAILABLE 3PM - LATE

LATE NIGHT MENU 10PM -CLOSE (SCROLL DOWN)

DAILY SPECIALS

See chalkboard for today's special

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	15
<i>butter lettuce, toasted hazelnut, cacio cavallo, pickled shallot, dijon vinaigrette [vegan avail]</i>	
NIÇOISE*	19
<i>curly endive, baby kale, house smoked tuna, green bean, potato, soft-boiled egg, nicoise olive, red wine vinaigrette [vegan avail]</i>	
AIOLI BOARD	17
<i>seasonal vegetable, herb aioli*, 8-minute egg* [vegan avail]</i>	
ROASTED LOADED YAM	19
<i>w/ chili crisp, smoked crème fraîche, chrysanthemum green, fried shallot, chive</i>	

PLATES

LOCAL ALBACORE CRUDO*	18
<i>w/ pickled fresno, radicchio, caper, pine nut, tangerine oil</i>	
FALL BURRATA	18
<i>w/ date butter, sunflower sprout, bergamot oil, grilled bread</i>	
WHITE BEAN TOAST	14
<i>w/kale pesto, parmesan, chevril, lemon zest</i>	
HALIBUT*	31
<i>w/ roasted carrot + salsify, vadouvan béarnaise, sultanas</i>	
PETITE STEAK*	28
<i>w/ 1000 layer potato, au poivre, garlic chip</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>grilled cheese w/ tomato jam + house dill pickle</i>	12

BITES

B^H BAGUETTE:	
<i>w/ cold-pressed olive oil, sea salt</i>	7
<i>w/ housemade butter, willamette valley honey, sea salt</i>	8
HERB ROASTED ALMONDS	6
CASTELVETRANO OLIVES	6
PICKLED EGG <i>w/ chive, pepper, crème fraîche + pickled shallot</i>	6

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

BUDINO <i>oat milk chocolate, malt mousse, salted-caramel potato chip</i>	9
CHAI BASQUE CHEESECAKE <i>fruit caramel, candied orange</i>	11
HOUSEMADE CHOCOLATE TRUFFLE <i>rotating selection</i>	3 ea
DESSERT CHEESE PLATE	24

DESSERT WINES	GLASS
MAS DES CAPRICES MUSCAT DE RIVESALTES FR	13
NIEPOORT DRY WHITE PORT PT	10
ANCARANI UVA PESSA IT	12
QUINTA DO INFANTADO TAWNY PORT PT	10
2011 KOPKE COLHEITA PORTO PT	14
HENRIQUES RAINWATER MADEIRA PT	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 *

B^H BAGUETTE:	
<i>cold-pressed olive oil, sea salt, baguette</i>	7
<i>housemade butter, willamette valley honey, sea 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
<i>three unique charcuterie selected by our chef</i>	

~ DESSERT ~
see sweets section for today's features

* 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.