BOTTLEHOUSE

WINTER 2025 dwell, drink, be well

FAT

LATE NIGHT MENU 10PM -CLOSE (SCROLL DOWN)

DAILY SPECIALS

FULL FOOD MENU AVAILABLE 3PM - LATE

See chalkboard for today's special

CHEESES + CHARCUTERIE **OUR SIGNATURE CHEESEMONGER BOARDS**

Pick cheese, meat or combo: 3 selection ... 25 5 selection.. 38

With accompaniments + baguette

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

BH SALAD butter lettuce, toasted hazelnut, caciocavallo, pickled shallot,

16

18

17

21

14

7

8

8

7

7

9

9

10

24

GLASS

12

10

12

7

8

8

7

18

16

14

14

3 ea

add house chips 5

CHICORY SALAD

dijon vinaigrette [vegan avail]

FROM THE GARDEN

w/ winter citrus, ricotta salata, champagne vinaigrette add grilled chicken 5 tin fish 3 [vegan avail]	
AIOLI BOARD seasonal vegetable, herb aioli*, 8-minute egg* [vegan avail]	18
GRILLED BROCCOLINI w/ black garlic aioli*, pine nut, fried sourdough	15
ROASTED AUBERGINE w/ olive gremolata, labneh, soft herbs [vegan avail] add grilled bread 3	17
SMOKED RICOTTA + CAULIFLOWER	19

PLATES ROASTED SUNCHOKE TOAST

BACCALA TOAST*

grilled cheese w/ tomato jam + house dill pickle

w/ housemade butter, willamette valley honey, sea salt

 $\begin{tabular}{ll} \textbf{PICKLED EGG} & w/\ chive,\ pepper,\ crème\ fraîche + pickled\ shallot \\ \end{tabular}$

w/ cold-pressed olive oil, sea salt

w/ cannellini bean, broccolini pesto, aged goat cheese

w/ras el hanout, dandelion green, bergamot

add grilled bread 3

w/ pickled sofrito, green garlic, shaved bottarga	
WILD MUSHROOM LEEK RISOTTO w/ grana padana, garlic chip, red vein sorrel [vegan avail]	22
PAN-SEARED BLACK COD w/ miso roasted squash, whey caramel, crispy onion	32
PETITE STEAK* w/ apple agrodolce, beef tallow onion, roasted fingerling, smoked créme fraîche	33
HOUSE MAC 'N' CHEESE orecchiette w/ gruyère, cheddar, gouda, truffle oil	16
B ^H SANDWICHES ham, gruyère, house aioli*, dijon, herbed greens	14

HERB ROASTED ALMONDS CASTELVETRANO OLIVES

BITES

BH BAGUETTE:

Baguette 3 Grille Housemade Butter 2 E 40 Year Aged Bals	V Olive Oil 2 V	Villamette Valley Honey 2
SW	ΕE	TS

CITRUS + SPICE TEA CAKE seasonal compote, chantilly

HOUSEMADE CHOCOLATE TRUFFLE rotating selection

DURBAN MUSCAT DE BEAUMES DE VENISE 2019 \mid FR

ARTIMINO VIN SANTO DEL CHIANTI 2014 | IT

CRÈME BRÛLÉE passion fruit, cocoa nib

Berry Rose | Cherry Brandy | Pistachio

DESSERT WINES

NIEPOORT DRY WHITE PORT $\mid PT$

BAILEY'S CHEESECAKE

DESSERT CHEESE PLATE

EXTRAS

QUINTA DO INFANTADO TAWNY PORT $\mid PT$	10
KOPKE COLHEITA PORTO 2011 PT	14
HENRIQUES RAINWATER MADEIRA PT	9
MONGER BOXES	
TO-GO ONLY	
A seasonal selection of cheese + charcuterie prepare	d
by our in-house team of mongers – choose all cheese, a charcuterie or half of each.	!11
sm36 med46 lg56	

PETIT CHEESE BOARD curated selection of three cheeses

w/ housemade butter, willamette valley honey, sea salt

10pm - close

FROM THE KITCHEN

w/ cold-pressed olive oil, sea salt

HERB ROASTED ALMONDS

CASTELVETRANO OLIVES

HOUSE MAC 'N' CHEESE

B^H SANDWICHES

BH BAGUETTE:

add house chips 5
~ DESSERT ~
see sweets section for today's features

orecchiette w/ gruyère, cheddar, gouda, truffle oil

HAM + GRUYÉRE w/house aioli*, dijon, herbed greens

GRILLED CHEESE w/ tomato jam + house dill pickle

relationships in our community and environment. 5% surcharge will be added to your bill. Bottlehouse retains 100% of this fee.

 * 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

CELEBRATE AT BOTTLEHOUSE

Customized food + drink selection

This is not a gratuity. A 20% gratuity will be added for tables of 6 or more.

