

BOTTLEHOUSE

EARLY SPRING 2025

dwel, drink, be well

DRINK

APÉRITIFS

served neat or on the rocks

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
VERMUT DEL SOL <i>WA</i> {On-Tap}	9

SHERRY

TASTE GLASS BOTTLE

VALDESPINO 'INOCENTE' FINO	8
LA CIGARRERA MANZANILLA SANLÚCAR DE BARRAMEDA	11
COLOSIA 'SANGRE Y TRABAJADERO' OLOROSO	13

BUBBLY

TASTE GLASS BOTTLE

CHÂTEAU SICOT CRÉMANT DE BORDEAUX BRUT NV Bordeaux, FR	6.5	13	64
CLARA VIE CRÉMANT ROSÉ BRUT NV Limoux, FR	8	16	79
FONDO BOZZOLE 'INCANTABISS' LAMBRUSCO NV Montovano DOP, Lombardy, IT	7	14	69

WHITE

TASTE GLASS BOTTLE

DOM DE REUILLY 'LES FOSSILES' SAUVIGNON BLANC 2022 Loire Valley, FR	9	18	89
BODEGAS EIDOSELA ALBARIÑO 2022 Rias Baixas, ES	7	14	69
SOLENA PINOT GRIS 2022 Willamette Valley, OR	6.5	13	64
SANT'ANGELUS CANONICA GRECHETTO/CHARDONNAY 2021 Umbria, IT	7.5	15	74
ARNAULD LAMBERT 'LES PARCELLES' CHENIN BLANC 2023 Saumur-Champigny, FR	8.5	17	84

ROSÉ/ORANGE

TASTE GLASS BOTTLE

ROTATING ROSÉ SELECTION <i>ask about our special rotating rosé selections</i>	7.5	15	MP
BALDOVAR 923 'RASCAÑA' [orange] 2022 Valencia, ES	7.5	15	74
THE MARNIGNY 'DRINK THIS WINE' [orange] 2023 Willamette Valley, OR	8	16	79

FEATURED WINE FLIGHTS | \$21-25

see chalkboard for daily specials

RED

TASTE GLASS BOTTLE

COCORI COT MALBEC [chilled] 2022 Cahors, FR	7.5	15	74
IRIS VINEYARDS PINOT NOIR 2021 Willamette Valley, OR	8.5	17	84
RIZZI LANGHE NEBBIOLO 2022 Piemonte, IT	9	18	89
DOMAINE LES HAUTES NOËLLES VIN DE SOIF ROUGE 2020 Loire Valley, FR	7.5	15	74
ANSEL CABERNET SAUVIGNON 2021 Wahluke Slope, WA	8	16	79
CHATEAU LA CAUSSE BORDEAUX ROUGE 2020 Bordeaux, FR	8	16	79

~ the BH 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 15

cardamaro, cremant blanc, whiskey barrel bitters, twist

BLACKBERRY COBBLER 16

amontillado sherry, blackberry, citrus, sparkling wine, herbs

NW KIR ROYALE 16

sparkling wine, blackcurrant, rosemary

FEATURED COCKTAILS

PAMPLEMOUSSE 14

cocchi bianco, vin blanc, grapefruit, vanilla simple, slush

RUBY RUSE 15

amaro di vino, cappelletti negroni insorti, orange bitters, lemon, olive

NON-ALCOHOLIC

EARTHEN SPICE 14

wilderton earthen, charred lemon, orgeat, firewater bitters

ROOT RITUAL 14

pathfinder hemp + root, lemon, blackberry, salt

ST. AGRESTIS 9

Amaro Falso | Phony Negroni

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>NWIPA or Stout</i> <i>WA</i>	6 ^{12oz}

CIDER

YONDER ROTATING CIDER <i>WA</i>	9
DUPONT CIDRE BOUCHÉ <i>FR</i>	11
SON OF MAN 'TXIKI' TART <i>OR</i>	9 ^{12oz}

COFFEE + TEA

FRENCH PRESS COFFEE	5/9
LOOSE LEAF TEA BY APOLIS <i>WA</i> <i>genmai cha vanilla chai ceylon-darjeeling</i> <i>ginger lemon tranquility herbal lemongrass</i>	5

AND MORE

HOUSE BLACKBERRY MINT SODA	7
HOUSE GRAPEFRUIT ROSEMARY SHRUB	8
RACHEL'S GINGER BEER	7
MEXICAN COKE	6
SAINT ANIOL SPARKLING WATER	5

DESSERT WINES

DURBAN MUSCAT DE BEAUMES DE VENISE 2019 <i>FR</i>	12
NIEPOORT DRY WHITE PORT <i>PT</i>	10
ARTIMINO VIN SANTO DEL CHIANTI 2014 <i>IT</i>	12
QUINTA DO INFANTADO TAWNY PORT <i>PT</i>	10
KOPKE COLHEITA PORTO 2011 <i>PT</i>	14
HENRIQUES RAINWATER MADEIRA <i>PT</i>	9

see above for sherry + amaro selection

HAPPY HOUR

*** 3-6pm, Daily ***

\$1 OFF BEER/CIDER CANS

\$1 OFF WINE GLASS POURS

\$1 OFF FEATURED COCKTAILS

\$7 VERMOUTH ON-TAP

\$6 PICKLED EGG | \$14 SNACK TRIO

\$16 CHEESE BOARD | \$16 CHARCUTERIE BOARD

** 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@bottlehouseseseattle.com*

the THIRSTY

WINE CLUB

Not a member yet? Perks include:

- Thirsty Club Socials, 10% off retail wine purchases.*
- 10% off venue rentals for private events, Uncorked Sundays,
- 10% off any BH event ticket | *restrictions apply

3 BTL OR 6 BTL MEMBERSHIPS AVAILABLE

To join or learn more:

visit the bar or email thirsty@bottlehouseseseattle.com

ORDER YOUR MONGER BOX TO-GO

Perfect for picnics, date nights, or gatherings. B^H monger boxes feature artisanal, farmstead cheeses and meats hand-selected by our cheesemongers. Curated cheese, meat, or combo with paired accompaniments.



BOTTLEHOUSE

WINE BAR | SHOPPE | EVENTS

drop in

SUN-WED 3PM-9PM
THURS-SAT 3PM-10PM

206.708.7164