

BOTTLEHOUSE

EARLY SPRING 2025

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

CHEESES + CHARCUTERIE

OUR SIGNATURE CHEESEMONGER BOARDS

With accompaniments + baguette

Pick cheese, meat or combo:

3 selection ... 25 5 selection.. 38

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

FROM THE GARDEN

- B^H SALAD** 16
butter lettuce, toasted hazelnut, caciocavallo, pickled shallot, dijon vinaigrette [vegan avail]
- LITTLE GEMS** 18
*charred gem lettuce, pickled spring onion, sundried tomato, quinoa praline, buttermilk herb vinaigrette
add grilled chicken 5 [vegan avail]*
- AIOLI BOARD*** 19
seasonal vegetable, herb aioli, 8-minute egg [vegan avail]
- GRILLED BROCCOLINI** 15
w/ black garlic aioli, pine nut, fried sourdough*
- SMOKED RICOTTA + HUCKLEBERRY** 19
w/ toasted pistachio, bitter greens, caper, grilled bread

PLATES

- MOZZARELLA DI BUFALA TOAST** 18
*w/ soaked sultana, pickled shallot, tangerine oil, chive
add prociutto 5*
- BLACK KALE + WHITE BEAN RISOTTO** 23
*w/ grana padano, crispy shallot, sorrel, brown butter
[vegan avail]*
- PETITE STEAK*** 32
w/ rutabaga, peppercorn, pinecone bud, garlic chip
- HOUSE MAC 'N' CHEESE** 16
orecchiette w/ gruyère, cheddar, gouda, truffle oil
- B^H SANDWICHES** *served warm on sourdough*
- ham, gruyère, house aioli*, dijon, herbed greens* 14
- grilled cheese w/ tomato jam + house dill pickle* 14
add house chips 5

BITES

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

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

SWEETS

- TAHINI CHOCOLATE BLONDIE** *w/ malt whip* 9
- TANGERINE POSSET** *w/ passionfruit, cocoa nib* 10
- CHEESECAKE** *goat cheese, w/ guava anglais* 11
- HOUSEMADE CHOCOLATE TRUFFLE** *rotating selection* 3.5^{ea}
Orange Spice | Cherry Brandy | Pistachio
- DESSERT CHEESE PLATE** 24

DESSERT WINES

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

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

LATE NIGHT

* 10pm - close *

FROM THE KITCHEN

- B^H BAGUETTE:**
- w/ cold-pressed olive oil, sea salt* 7
- w/ housemade butter, willamette valley honey, sea salt* 8
- HERB ROASTED ALMONDS** 8
- CASTELVETRANO OLIVES** 7
- PETIT CHEESE BOARD** 18
curated selection of three cheeses
- HOUSE MAC 'N' CHEESE** 16
orecchiette w/ gruyère, cheddar, gouda, truffle oil
- B^H SANDWICHES**
- HAM + GRUYÈRE** *w/ house aioli*, dijon, herbed greens* 14
- GRILLED CHEESE** *w/ tomato jam + house dill pickle* 14
add house chips 5

*~ 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.

CELEBRATE AT BOTTLEHOUSE

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

For details + availability, email events@bottlehouseseattle.com