

BOTTLEHOUSE

SPRING 2025
dwell, 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	63
CLARA VIE CRÉMANT ROSÉ BRUT NV Limoux, FR	8	16	77
FONDO BOZZOLE 'INCANTABISS' LAMBRUSCO NV Emilia-Romagna, IT	7.5	15	72

WHITE

TASTE GLASS BOTTLE

LA CROIX GRATIOT PICPOUL DE PINET 2023 Languedoc, FR	7	14	68
BODEGAS EIDOSELA ALBARÍÑO 2022 Rias Baixas, ES	7	14	68
SOLENA PINOT GRIS 2022 Willamette Valley, OR	6.5	13	63
GHIBELLINA GAVI DI GAVI 'MAININ' 2023 Piemonte, IT	8	16	77
SANT'ANGELUS CANONICA GRECHETTO/CHARDONNAY 2021 Umbria, IT	7.5	15	72

ROSÉ/ORANGE

TASTE GLASS BOTTLE

ROTATING ROSÉ SELECTION <i>ask about our special rotating rosé selections</i>	7.5	15	MP
BALDOVAR 923 'RASCAÑA' [<i>orange</i>] 2022 Valencia, ES	7.5	15	72
THE MARIGNY 'DRINK THIS WINE' [<i>orange</i>] 2023 Willamette Valley, OR	8	16	77

FEATURED WINE FLIGHTS | \$21-25

see chalkboard for daily specials

RED

TASTE GLASS BOTTLE

DEUX PUNX 'NO COMPLY' RED BLEND [<i>chilled</i>] 2022 Tehama County, CA	6.5	13	63
ERSTE E NEUE KALTERERSEE CLASSICO SCHIAVA 2022 Trentino-Alto Adige, IT	7	14	68
RIZZI LANGHE NEBBIOLO 2022 Piemonte, IT	9	18	86
MADRONA BAY SYRAH 2020 Rocks District AVA, WA	7.5	15	72
ANSEL CABERNET SAUVIGNON 2021 Wahluke Slope, WA	8	16	77
CHATEAU LA CAUSSADE BORDEAUX ROUGE 2020 Bordeaux, FR	8	16	77

~ the **BH** Bottle List ~

additional curated bottle list available upon request

COCKTAILS

WHITE NEGRONI SBAGLIATO 15

*lillet blanc, rinomato americano, lustagiu 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

CUCUMBER COLLINS 14

lo-fi vermouth, crémant, cucumber, lemon simple, herbs

FEATURED COCKTAILS

PAMPLEMOUSSE 14

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

AFTERALL SPRITZ 15

amoro di vino, lillet, prosecco, tonic, citrus

NON-ALCOHOLIC

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>NW IPA 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 STRAWBERRY THYME SODA	8
HOUSE BLACKBERRY CITRUS ELIXIR	8
RACHEL'S GINGER BEER	7
SEATTLE SODA CO. CLASSIC COLA	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

\$12 HOUSE WINE (*white or red*)

\$1 OFF FEATURED COCKTAILS

\$8 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@bottlehouseseattle.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

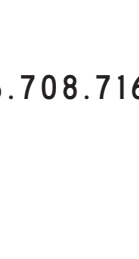
3 BTL OR 6 BTL MEMBERSHIPS AVAILABLE

To join or learn more:

visit the bar or email
thirsty@bottlehouseseattle.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 accoutrements.



BOTTLEHOUSE

WINE BAR | SHOPPE | EVENTS

drop in

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

206.708.7164