

# BOTTLEHOUSE

EARLY SPRING 2025  
dwell, 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 <sup>H</sup> SALAD	16
<i>butter lettuce, toasted hazelnut, caciocavallo, pickled shallot, dijon vinaigrette [vegan avail]</i>	
LITTLE GEMS	18
<i>charred gem lettuce, pickled spring onion, sundried tomato, quinoa praline, buttermilk herb vinaigrette</i>	
<i>add grilled chicken 5 [vegan avail]</i>	
AIOLI BOARD*	19
<i>seasonal vegetable, herb aioli, 8-minute egg [vegan avail]</i>	
GRILLED LOCAL ASPARAGUS*	18
<i>w/ toum, cured egg, garden herb</i>	
SEASONAL BURRATA	18
<i>w/ pistachio herb pesto, sultanas, bergamont oil, grilled bread</i>	
<i>add prosciutto 5</i>	

#### PLATES

SPRING PEA TOAST	16
<i>w/ minted green garbanzo pea mash, crème fraîche, pickled shallot, lemon zest, garden herb</i>	
<i>add burrata 6</i>	
KALE + WHITE BEAN RISOTTO	23
<i>w/ grana padano, sorrel, brown butter [vegan avail]</i>	
<i>add dungeness crab 9</i>	
PETITE STEAK*	32
<i>w/ french lentil, green peppercorn sauce, pinecone bud, garlic chip</i>	
HOUSE MAC 'N' CHEESE	16
<i>orecchiette w/ gruyère, cheddar, gouda, truffle oil</i>	

B <sup>H</sup> SANDWICHES	<i>served warm on sourdough</i>
<i>ham, gruyère, house aioli*, dijon, herbed greens</i>	14
<i>grilled cheese w/ tomato jam + house dill pickle</i>	14
<i>add house chips 5</i>	

#### BITES

B <sup>H</sup> 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	8
CASTELVETRANO OLIVES	7
PICKLED EGG <i>w/ chive, pepper, crème fraîche + pickled shallot</i>	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 <i>w/ malt whip</i>	9
TANGERINE POSSET <i>w/ passionfruit, cocoa nib</i>	10
CHEESECAKE <i>goat cheese, w/ guava anglais</i>	11
HOUSEMADE CHOCOLATE TRUFFLE <i>rotating selection</i>	3.5 <sup>ea</sup>
<i>Berry Rose   Cherry Brandy   Pistachio</i>	
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 <sup>H</sup> 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	8
CASTELVETRANO OLIVES	7
PETIT CHEESE BOARD	18
<i>curated selection of three cheeses</i>	
HOUSE MAC 'N' CHEESE	16
<i>orecchiette w/ gruyère, cheddar, gouda, truffle oil</i>	
B <sup>H</sup> SANDWICHES	
<i>HAM + GRUYÈRE w/ house aioli*, dijon, herbed greens</i>	14
<i>GRILLED CHEESE w/ tomato jam + house dill pickle</i>	14
<i>add house chips 5</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.*

#### CELEBRATE AT BOTTLEHOUSE

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

For details + availability,  
email [events@bottlehouseseattle.com](mailto:events@bottlehouseseattle.com)