

THE KNOT COCKTAILS

COCKTAIL/MOCKTAIL FOR A CAUSE - 14

Paws for a Cause

tequila. lime. pamplemousse. agave. salt rim. lime wheel
(n/a version available)

South Pacific County Humane Society and
Tillamook Animal Shelter

BUTTERFLY FLEET* - 19

empress gin. st. germain. lemon. egg white. soda. lemon peel.

ESPRESSO MARTINI - 17

vodka. adrift distillers coffee liqueur. cold brew.

SICILIAN MARTINI - 15

evoo-washed timberline vodka. ransom dry vermouth.
olive brine. castelvetro olives.

SEASONAL LEMON DROP - 16

ask your server about our current offering.

CRANBERRY 75 - 16

gin. adrift distillers cranberry liqueur. lemon. brut. skewered
cranberries

REPOSADO OLD FASHIONED - 16

tequila. ancho reyes. aztec chocolate bitters. orange peel.

THE AL PAL - 16

rye. hazelnut-washed sherry. aperol. orange peel.

GOOD HEALTH - 14

scotch. chamomile infused blanc vermouth. lemon. honey
simple. laphroig spritz. lemon peel.

TAMARIND MARTINEZ - 15

tamarind infused gin. sweet vermouth. luxardo maraschino.
orange bitters. orange peel.



**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness.*

Dine-in parties of six or more will be charged an automatic gratuity of 20%.

THE CLASSICS

PENICILLIN - 16

scotch. ginger liqueur. lemon. honey simple.
lemon wheel.

OLD FASHIONED - 14

bourbon. simple. orange + angostura bitters. orange peel. cherry.

AVIATION - 14

gin. creme de violette. luxardo. lemon. cherry.

SAZERAC - 15

absinthe rinse. rye whiskey. cognac. demerara. peychaud +
angostura bitters. expressed lemon peel.

PAPER PLANE - 19

bourbon. aperol. amaro nonino quintessentia. lemon.
lemon peel.

BEE'S KNEES - 13

gin. honey simple. lemon.

VESPER - 14

vodka. gin. dolin blanc. lemon zest.

GIN SLING - 13

gin. lemon. simple. sweet vermouth. club soda. lemon peel.

MAI TAI - 15

silver rum. orange liqueur. lime. fee brothers orgeat syrup.
aged rum float. lime + cherry.

APEROL SPRITZ - 17

aperol. brut. orange wheel.

HEMINGWAY DAIQUIRI - 14

rum. luxardo maraschino. lime. grapefruit. simple.



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SHARED PLATES

PICKLED LOCAL ROCKFISH - 13

dill. sweet onion. coriander. furikake crackers.

CHARCUTERIE BOARD - 45

cured meats. artisan cheeses. house made jam. focaccia. mustards.

THE SAILORS FIKA - 17

rye knekkebrod cracker. stone ground dressing. tinned fish.
castelvetrano olive.

HOUSE MADE FOCACCIA - 8

herbed garlic olive oil. v.

TIM'S CASCADE CHIPS- 6

house made onion dip. v. gf.

SMALL PLATES

ROASTED TOMATO SOUP - CUP 8 | BOWL 15

sage. garlic. chive. manchego crostini. v.

POTATO LEEK SOUP - CUP 8 | BOWL 15

leeks. garlic. dill creme fraiche. becks greens. focaccia. v.

LOCAL SALMON CHOWDER - CUP 10 | BOWL 19

leek. garlic. saffron. gf.

MUSHROOM TART - 15

gruyere cheese sauce. arugula. balsamic. v.

CUCUMBER SALAD - 14

cucumber. red onion. dill. black pepper. becks micros.
marigold. v+. gf.

TOASTED HAZELNUT SALAD - 14

artisan greens. bleu cheese. apples. hazelnuts. v. gf.



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PLATES

FRIED LOCAL ROCKFISH - 33

seasonal vegetable. white wine caper sauce with shallots. charred lemon wedge.

BRAISED RIB OF BEEF - 40

crispy sweet potato. cipollini onions. gf.

SEASONAL MUSHROOM PASTA - 22

gruyere bechamel. bowties. seasonal local mushrooms. becks greens

BUOY ALE WILLAPA BAY STEAMER CLAMS - 26

Buoy cream ale. shallots. Thyme. Rosemary. Garlic Butter. Focaccia

BAKED LOCAL SALMON FILET - 35

local salmon. dijon. dill. lemon. seasonal vegetable. gf.

MUSHROOMS BRAISED WITH ROSEMARY AND YOUNG CARROTS - 26

raraka. sherry. thyme. v+. gf.

TUNA MELT - 19

pickled onion. capers. arugula. brie. tim's chips.

SAVORY STRATA - 13

castelvetrano olives. rosemary. garlic. seasonal mushroom gravy. v.

SWEETS

CHOCOLATE AND SALTED HAZELNUT CUSTARD - 11

shortbread. v.

CINNAMON APPLE TARTE TATIN - 10

honey. sweet cream ice cream.

SORBET SAMPLER - 9

rotating. v+. gf.

SWEET CREAM ICE CREAM AFFOGATO - 11



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DRINKS FOR DESSERT

SBAGLIATO DIGESTIVO - 18

fernet. sweet vermouth. cremant brut. grapefruit peel twist.

FINISH LINE* - 18

remy vsop cognac. lemon. simple. orgeat. egg white. peychaud's bitters.

BLACK MANHATTAN - 18

rye. averna amaro. sweet vermouth. angostura bitters. toshi cherry.

BURMESTER RUBY PORT - 11

SANDEMAN TAWNY PORT - 10

ST REMY VSOP BRANDY - 18

GLENFIDDICH 12 YEAR - 25

LAPHROAIG 10 YEAR - 26

MCCARTHY'S SINGLE MALT WHISKEY- 30

BEER

ON TAP

buoy beer co - pilsner - 9
fort george brewery - rotating - 9
tieton cider works - rotating - 9

BOTTLES & CANS

douglas - lager [16 oz can] - 4
Cycling Frog - [2 mg THC] - 6
llwaco cider company- Ancho Libre cider [12oz can] - 8
maui seltzer- hibiscus lime [12oz can] - 5
June Shine-hard Kombucha [12oz can]- 6
pfriem - pilsner [12oz can] - 6
obelisk - rotating [can] - 9
pfriem - pale ale [12 oz can] - 6
north jetty - leadbetter red scottish ale {12oz can} - 6
von ebert brewing - volatile substance ipa [16 oz can] - 9



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BOOZE FREE

FORT GEORGE HOP WATER- 4

[12 oz can].

BEST DAY BREWING NON-ALCOHOLIC KOLSCH- 5.5

[12 oz can].

GINGER + JUICE - 11

grapefruit. orange. lemon. simple. cherry syrup. ginger beer.

ROTATING SEASONAL KOMBUCHA - 7.5

MEXICAN SODAS - 7

coke. sprite.

DIET COKE - 5

FANTA - 4.5

IZZE - 5

rotating flavors.

ORANGE JUICE - 5

FRESH SQUEEZED LEMONADE - 4

ICED TEA - 3.5



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COFFEE & TEA

COLUMBIA RIVER COFFEE ROASTERS

french press- 4/8

espresso - 3.5

cappucino - 4

latte - 4/4.5/5
6 oz. 8 oz. 12 oz.

mocha - 4.5/5/5.5
6 oz. 8 oz. 12 oz.

americano - 4
6 oz. 8 oz. 12 oz

BEACH HOUSE TEAS - 4/8

please ask your server for our current selection



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WINE

BUBBLES & ROSÉ

malson antech blanquette de limoux reserve '22, fr - 12/40
pierre sparr crémant d'alsace brut réserve nv, fr - 14/49
domaine vetriccie de beauté rosé '24 - 12/30
commanderie de peyrassol rose '23, fr - 13/40
kind stranger rose '24, wa - 14/44

WHITE

la quercia santapupa '23, it - 13/52
altano naturalmente douro white '24, pt - 12/35
meriau valala sauvignon blanc '22, fr - 14/45
carabella vineyards chardonnay '18, or - 13/50
alba cor pinot gris blend '24, wa - 15/50

RED

monte tondo cornvina '22, it - 10/40
canas feast 2 rivers red '22, wa - 12/30
gd vajra langhe rosso '23, it - 13/43
roger sabone cotes du rhone '22, fr - 14/46
revelry vintners cabernet sauvignon '22, wa - 15/50
white walnut estate pinot noir dundee hills '22-23, or - 17/65

BY THE BOTTLE

BUBBLES

cho bubbles willamette valley '23, or - 89
nicolas maillart champagne premier cru '21, fr - 120

WHITE

domaine mann happy lemon reisling alsace '18, fr - 58
sealionne halcyon chardonnay dundee hills '22, or - 75
domaine andr'e neveu les monts damnes sancerre '22, fr - 86
white walnut estate dundee hills chardonnay '23, or - 120

RED

j. wright vintners pinot noir willamette '22, or - 59
sealionne kilig pinot noir ribbon ridge '22, or - 75
brick house select pinot noir willamette valley '23, or - 110
andrew januik stone cairn cabernet sauvignon '21, wa - 111



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BREAKFAST

HOUSE MADE FOCACCIA - 8

herbed garlic olive oil. v.

SEASONAL CREPE - 10/13

sweet or savory.

QUICHE - 12/14

vegetable or meat.

DUTCH BABY - 14

seasonal.

HOUSE MADE BUTTERMILK BISCUITS AND MUSHROOM GRAVY - 15

locally sourced seasonal mushrooms. v.

HOUSE GRANOLA - 10

yogurt. seasonal fruit. v. gf.

HOMEMADE SEASONAL SCONES - 6

lemon curd. v.

TUNA MELT - 19

pickled onion. capers. arugula. brie. tim's chips.

MORNING COCKTAILS

BLOODY MARY - 14

house made spicy mix. hot monkey pepper vodka. house pickles.

MIMOSA - 11

fresh squeezed grapefruit or orange juice. brut.

SALTY DOG - 12

gin or vodka. fresh squeezed grapefruit. salted rim.



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THE KNOT WE LOVE

YOUR DISH EXPERTLY PREPARED
BY OUR CHEF - TREVOR DEAN

gluten free = gf
vegetarian = v
vegan = v+

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AT BOWLINE HOTEL

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ADRIPTHOSPITALITY.COM/BOWLINE-HOTEL/