

# THE KNOT COCKTAILS

## COCKTAIL/MOCKTAIL FOR A CAUSE - 14

### Thyme To Bloom

thyme infuse gin. blanc vermouth. rose combier  
(n/a version available)

SUPPORTING AWE IN OREGON

## BUTTERFLY FLEET\* - 21

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

## SICILIAN MARTINI - 16

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

## REPOSADO OLD FASHIONED - 17

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

## THE AL PAL - 17

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

## GOOD HEALTH - 15

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

## TAMARIND MARTINEZ - 16

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

## ESPRESSO MARTINI - 19

vodka. adrift distillers coffee liqueur. cold brew.

## SEASONAL LEMON DROP - 17

ask your server about our current offering.

## CRANBERRY 75 - 17

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



*\*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

## OLD FASHIONED - 14

bourbon. simple. orange and angostura bitters. orange peel.  
toschi cherry.

## SAZERAC - 15

rye. cognac. absinthe rinse. demerara simple. peychaud and  
angostura bitters. expressed lemon peel.

## PENICILLIN- 16

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

## VESPER - 14

vodka. gin. dolin blanc vermouth. lemon peel.

## AVIATION - 14

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

## BEE'S KNEES - 13

gin. honey simple. lemon.

## PAPER PLANE - 19

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

## MAI TAI - 15

rum. orange liqueur. lime. orgeat syrup. aged rum float.  
lime and toshi cherry

## HEMINGWAY DAIQUIRI - 14

rum. luxardo maraschino. lime. grapefruit. simple.

## GIN SLING - 13

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

## APEROL SPRITZ - 17

aperol. brut. orange wheel.



# WINE

## BUBBLES

|  |         |
|--|---------|
| brilla prosecco '24, it .....                        | 16   40 |
| pierre sparr crémant d'alsace brut nv, fr .....      | 14   49 |
| cho wines bubbles '23, or .....                      | 89      |
| nicolas maillart champagne premier cru '21, fr ..... | 120     |

## ROSÉ

|  |         |
|--|---------|
| kind stranger rosé '24, wa .....               | 14   44 |
| domaine vetricchie de beauté rosé '24 it ..... | 12   30 |
| commanderie de peyrassol rosé '23, fr .....    | 13   40 |

## WHITE

|   |         |
|---|---------|
| altano naturalmente douro white '24, pt .....       | 12   35 |
| la quercia santapupa bianco '23, it .....           | 13   52 |
| jean françois merieau sauvignon blanc '22, fr ..... | 14   45 |
| alba cor pinot gris blend '24, wa .....             | 15   50 |
| carabella vineyards chardonnay '18, or .....        | 13   50 |
| sealionne halcyon chardonnay '22, or .....          | 75      |
| white walnut estate chardonnay '23, or .....        | 120     |
| carl graff riesling '22, de .....                   | 58      |

## RED

|   |         |
|---|---------|
| canas feast 2 rivers red '22, wa .....            | 12   30 |
| gd vajra langhe rosso '23, it .....               | 13   43 |
| white walnut estate pinot noir '23 or .....       | 17   65 |
| revelry vintners cabernet sauvignon '22, wa ..... | 15   50 |
| j. wright vintners pinot noir '22, or .....       | 59      |
| sealionne kilig pinot noir '22, or .....          | 75      |
| brick house select pinot noir '23, or .....       | 110     |
| andrew januik cabernet sauvignon '21, wa .....    | 111     |

# BREW

## ON TAP

buoy beer co . pilsner | 9  
fort george brewery . rotating ipa | 9  
rotating local selection | 9

## IN THE CAN.....

**von ebert brewing** | 9  
volatile substance ipa

**obelisk beer co** | 9  
rotating

**north jetty brewing** | 6  
leadbetter red scottish ale

**pfriem family brewers** | 6  
pilsner and pale ale

**douglas** | 4  
lager

**ilwaco cider company** | 8  
ancho libre cider

**son of man** | 9  
dry apple cider

**june shine** | 6  
hard-kombucha

**cycling frog** | 6  
thc seltzer  
[2 mg THC, 4 mg CBD]



# ZERO PROOF

FORT GEORGE HOP WATER- 4

BEST DAY BREWING  
NON-ALCOHOLIC KOLSCH- 5.5

GINGER + JUICE - 11  
grapefruit. orange. lemon. simple. cherry syrup. ginger beer.

ORANGE JUICE - 5

FRESH SQUEEZED LEMONADE - 4

ICED TEA - 3.5

ROTATING SEASONAL KOMBUCHA - 7.5

MEXICAN SODAS - 7  
coke. sprite.

DIET COKE - 5

FANTA - 4.5

IZZE - 5  
rotating flavors.

## 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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# SHARED PLATES

## PICKLED LOCAL ROCKFISH - 13

dill. sweet onion. coriander. furikake crackers.

## THE SAILORS FIKA - 17

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

## HOUSE MADE FOCACCIA - 8

herbed garlic olive oil. v

## TIM'S CASCADE CHIPS- 6

house made onion dip. v | gf

## BUILD YOUR BOARD

mix and match to make your perfect board

### MEAT

served with rye crackers, stoneground mustard, and  
apple slices

HOT COPPA - 8

PROSCUITTO - 8

ROSEMARY HAM - 7

SOPPRESSATA - 10

### CHEESE

served with rye crackers, bacon jam, and apple slices

MANCHEGO - 7

GRUYERE - 7

BRIE - 7

SMOKED BLEU - 8

### TINNED

served with rye crackers and pickled vegetables

MATIZ SMOKED SARDINE - 12

EKONE SMOKED OYSTER - 16

EKONE HABANERO OYSTER - 16

EKONE MUSSELS IN CURRY - 15



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# SMALL PLATES

## ROASTED TOMATO SOUP - CUP 8 | BOWL 15

sage. garlic. chive. manchego crostini. 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

# PLATES

## 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. local mushrooms. beck's greens. v

## WILLAPA BAY STEAMER CLAMS - 26

buoy cream ale. shallots. thyme. rosemary. garlic butter. focaccia

## MUSHROOMS BRAISED WITH ROSEMARY AND YOUNG CARROTS - 26

raraka. sherry. thyme. v+ | gf

## TUNA MELT - 19

pickled onion. capers. arugula. gruyere. olive oil. stoneground  
mustard. side salad

## SAVORY STRATA - 13

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



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# SWEETS

CHOCOLATE AND  
SALTED HAZELNUT CUSTARD - 11

shortbread. v

CINNAMON APPLE TARTE TATIN - 10

honey. sweet cream ice cream. v

SORBET SAMPLER - 9

rotating. v+ | gf

SWEET CREAM ICE CREAM AFFOGATO - 11

v | gf

## DRINKS WITH DESSERT

SBAGLIATO DIGESTIVO - 18

fernet. sweet vermouth. cremant brut. grapefruit peel.

FINISH LINE\* - 18

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

BLACK MANHATTAN - 18

rye. averna amaro. sweet vermouth. angostura bitters.  
toschi 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



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# BREAKFAST

## SCONE OF THE DAY - 6

lemon curd. v

## BOWL OF BERRIES - 8

## HOUSE GRANOLA PARFAIT- 10

plain yogurt. seasonal fruit. v | gf

## DUTCH BABY - 14

seasonal. v

## SWEET CREPE - 10

## SAVORY CREPE - 13

## QUICHE - 12/14

vegetable or meat.

## HOUSE MADE BUTTERMILK BISCUITS AND MUSHROOM GRAVY - 15

locally sourced seasonal mushrooms. v

## SAVORY STRATA - 13

castelvetro olives. rosemary. garlic.  
mushroom gravy. v

## TUNA MELT - 19

pickled onion. capers. arugula. gruyere. olive oil.  
stoneground mustard. side salad.

## TOASTED HAZELNUT SALAD - 14

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

## HOUSE MADE FOCACCIA - 8

herbed garlic olive oil. v



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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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