

# THE KNOT COCKTAILS

## COCKTAIL/MOCKTAIL FOR A CAUSE - 14

Sunset Society

timberline vodka. cointreau. cranberry juice  
(n/a version available)

CLATSOP COUNTY HISTORICAL SOCIETY

## 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.

## BEES 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 olive. 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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[ADRIFTHOSPITALITY.COM/BOWLINE-HOTEL/](http://ADRIFTHOSPITALITY.COM/BOWLINE-HOTEL/)