

THE KNOT COCKTAILS

COCKTAIL FOR A CAUSE - 14

White Party

gin. cucumber infused st germaine. simple. lemon.
soda. cucumber.

benefitting Lower Columbia Q Center & Pacific County Pride

BUTTERFLY FLEET* - 18

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

SICILIAN MARTINI - 15

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

SEASONAL LEMON DROP - 15

ask your server about our current offering.

HIGH + DRY - 18

gin. campari. st. germain. brut. orange blossom water.
grapefruit peel.

PISCO PUNCH - 17

pisco. lemon. pineapple gum syrup. angostura bitters.
toschi cherry.

SMOKING GUN - 18

del vaguey vida mezcal. batanga tequila reposado.
agave simple. orange + cardamom bitters.
orange peel + toshi cherry.

THE AL PAL - 16

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

SCOTTISH WISDOM - 14

scotch. grapefruit. demerara simple. grapefruit bitters. sage.

TAMARIND MARTINEZ - 14

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

SMASH OR PASS - 15

rum. blueberry simple. milk liquor. lemon. soda. lemon 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

APEROL SPRITZ - 15

aperol. club soda. brut. dehydrated orange wheel.

OLD FASHIONED - 14

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

AVIATION - 14

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

SAZERAC - 15

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

PAPER PLANE - 18

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

BEE'S KNEES - 12

gin. honey simple. lemon.

VESPER - 14

vodka. gin. dolin blanc. lemon zest.

GIN SLING - 12

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.

CRANBERRY MARGARITA - 15

tequila. lime. Adrift Distillers cranberry liqueur. agave. lime.

PEAR SIDECAR - 18

barrel aged rum. cognac. stone barn pear brandy. lemon.
simple. sugared rim.



SNACKS

PICKLED TRE FIN ROCKFISH - 14

dill. sweet onion. coriander. gf.

TIM'S CASCADE CHIPS- 7

house made onion dip. v. gf.

PICKLED VEGETABLES - 9

v+. gf.

HOUSE MADE SOFT CHEESE - 8

seasoned with herbs and lemon. rye crackers. v.

WARM BREAD - 6

cultured butter. v.

SMALL PLATES

DAYBOAT ALBACORE TARTARE* - 15

sea lettuce pastry. kelp oil. buttermilk. crispy dulce.

FOIE GRAS TART - 21

blueberry. rye.

CELERY ROOT SOUP - 13

tuna confit. sepia crisp. gf possible.

MUSHROOM TART - 15

soft cheese. pickled onion. v.

BEEF TARTARE* - 15

rieska. pickled mushrooms. spicy greens.

BUTTERNUT SQUASH TARTE TATIN - 10

muscovado. mascarpone. brown butter. v.

BITTER GREENS - 14

toasted hazelnut. oregon blue cheese. gf. v.

POACHED BEETS - 13

buttermilk. horseradish. dill. gf. v.



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PLATES

THINLY SLICED OREGON ALBACORE* - 32

cauliflower. cream. caper. gf.

SWEET CARROT CREPE CANNELLONI - 26

lamb marmalade. sweet carrot creme. sage.

BRAISED RIB OF BEEF - 33

crispy sweet potato. little onions. gf.

SLICED DUCK BREAST - 35

beets. turnips. vanilla. gf.

MUSHROOMS BRAISED WITH ROSEMARY AND YOUNG CARROTS - 24

raraka. v+. gf.

MEAT PLATE - 25

CHEESE PLATE - 24.

v.

MEAT AND CHEESE PLATE - 45

SWEETS

BLUEBERRY TART - 12

vanilla mascarpone. frozen blueberry yogurt. v.

CHOCOLATE AND SALTED HAZELNUT CUSTARD - 11

shortbread. v.

SPICED APPLE BREAD PUDDING - 10

miso caramel. vanilla cream.

SWEET CREAM ICE CREAM AFFOGATO - 10

v. gf.



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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

DRAMBUIE - 16

GLENFIDDICH 12 YEAR - 19

LAPHROAIG 10 YEAR - 23

MCCARTHY'S SINGLE MALT WHISKEY- 30

FERNET - 15

CYNAR - 12

GRAND MARNIER - 15

ORPHAN GIRL - 11



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BOOZE FREE

GINGER + JUICE - 6

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

SODA WATER - 3

with your choice of bitters.

TONIC - 4

with your choice of bitters.

ROTATING SEASONAL KOMBUCHA - 7.5

MEXICAN SODAS - 5

coke. fanta. sprite.

DIET COKE - 3.5

IZZE - 5

rotating flavors.

ORANGE JUICE - 4

FRESH SQUEEZED LEMONADE - 4

ICED TEA - 3.5



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WINE

BUBBLES & ROSÉ

pierre sparr crémant d'alsace brut réserve nv, fr 14/49

house rosé pour 10/30

commanderie de peyrassol rose '20, fr 13/40

kind stranger rose '21, wa 14/44

WHITE

house pour 10/30

north valley chardonnay '19, or 16/50

jean-francois merieau sauvignon blanc '20, fr 16/53

torii mor chardonnay '19, or 16/50

alba cor pinot gris blend '19, wa 15/47

schloss saarstein riesling '18 de 16/50

RED

house pour 10/30

boedecker cellars pinot noir athena '16, or 16/50

revelry vintners cabernet sauvignon '17, wa 15/47

gd vajra langhe rosso '19, it 12/37

cellar de capçanes mas donis grenache-syrah '19, sp 14/43



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ON TAP

BUOY BEER CO - 8

rotating

FORT GEORGE BREWERY - 8

rotating

FORTUNE + GLORY CIDER - 8

rotating

BOTTLE & CANS

GIGANTIC - 9

ipa [500ml bottle].

PFRIEM - 9

pilsner [500 ml can].

VON EBERT BREWING - 9

volatile substance ipa [16 oz can].

OLD GERMAN LAGER - 4

[16 oz can].

PFRIEM - 5

pale ale [12 oz can].



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COFFEE & TEA

FEATURING ASTORIA COFFEE CO

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

ASTORIA TEA COMPANY TEAS - 4/8

Organic Napali Black Guranse

China Fancy Jasmine Green Tea

Organic Earl Grey Blend

White Dog - Herbal

Japan Roasted Hojicha Green Tea

Oregon Mints - Herbal

Kiss it Goodnight - Herbal



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IN THE MORNING

SEASONAL SWEET CREPE - 8

SEASONAL SAVORY CREPE - 9

QUICHE - 10/12

vegetable or meat.

HOUSE GRANOLA - 8

yogurt. seasonal fruit. v. gf.

SPICED APPLE BREAD PUDDING- 10

miso caramel. vanilla cream.

FRUIT BREAD - 5

v.

OAT PUDDING - 7

vanilla. fruit. v.

HOMEMADE SEASONAL SCONE - 4

v.

EUROPEAN BREAKFAST BOARD - 40

cured meat. cheese. mustard. jam. house pickles.
fruit. scones. baguette.

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.

CRAN AND BUBBLES - 16

vodka. combier. cran liqueur. brut



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THE KNOT WE LOVE

Executive Chef: Jake Martin
Bar Lead: Emily Rightmire

gluten free = gf
vegetarian = v
vegan = v+

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AT BOWLINE HOTEL
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503.325.7546 BOWLINEHOTEL.COM