

THE KNOT COCKTAILS

COCKTAIL FOR A CAUSE - 14

Pear Shaped

gin. elderflower liqueur. pear juice. lemon. honey simple.
soda water. dehydrated cinnamon pear.
benefitting Peninsula Poverty Response

BUTTERFLY FLEET* - 18

empress 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.

BLOOD ORANGE 75 - 16

gin. blood orange cordial. .lemon. brut. dehydrated lemon
wheel.

RUM PUNCH - 15

rum. cranberry. orange. lemon. cardamom bitters.
dehydrated orange wheel.

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 - 14

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

LAIRD'S TODDY - 16

apple jacks. ginger liqueur. lemon. honey. cardamom bitters.
candied ginger



**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

AMERICANO COCKTAIL - 16

campari. sweet vermouth. soda water. dehydrated orange peel.

OLD FASHIONED - 14

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

AVIATION - 14

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

SAZERAC - 15

abinthe 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 - 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.

CRANBERRY MARGARITA - 15

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

HEMINGWAY DAIQUIRI - 14

rum. luxardo maraschino. lime. grapefruit. simple.



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 - 9

seasoned with herbs and lemon. rye crackers. v.

WARM BREAD - 7

cultured honey butter. v.

SMALL PLATES

POMEGRANATE SQUASH SALAD - 18

roasted delicata squash. feta. pomegranate balsamic
vinaigrette v. gf.

CREAMY POTATO LEEK SOUP - 15

dill crème fraîche. warm bread. v.

MUSHROOM TART - 15

gruyère béchamel. arugula. balsamic reduction. v.

BUTTERNUT SQUASH TARTE TATIN - 13

toasted hazelnuts. feta. muscavado mascarpone. v.

TOASTED HAZELNUT SALAD - 14

spring mix. radicchio. blue cheese. apples. hazelnuts. gf. v.

POACHED BEETS - 13

buttermilk. horseradish. dill. gf. v.



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PLATES

THINLY SLICED OREGON ALBACORE* - 36

fennel puree. roasted beets. capers. micro greens. gf.

SLICED ROSEMARY DUCK BREAST - 32

juniper berries. honey. cranberry compote. gf.

BRAISED RIB OF BEEF - 33

crispy sweet potato. little onions. gf.

MUSHROOMS BRAISED WITH ROSEMARY AND YOUNG CARROTS - 24

raraka. v+. gf.

TUNA MELT - 16

pickled onion. arugula. brie.

MEAT PLATE - 25

CHEESE PLATE - 24.

v.

MEAT AND CHEESE PLATE - 45

SWEETS

CHOCOLATE AND SALTED HAZELNUT CUSTARD - 11

shortbread. v.

SPICED APPLE BREAD PUDDING - 10

miso caramel. sweet cream ice cream.

SWEET CREAM ICE CREAM AFFOGATO - 10

v. gf.

STRAWBERRY CREAM TART - 10

strawberry icecream. sweet basil reduction. v.



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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

terres blondes sauvignon blanc '20, fr 13/42

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



ON TAP

BUOY BEER CO - 8

rotating

FORT GEORGE BREWERY - 8

rotating

FORTUNE + GLORY CIDER - 8

rotating

BOTTLE & CANS

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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BREAKFAST

SEASONAL CREPE - 8/9

sweet or savory.

QUICHE - 10/12

vegetable or meat.

DUTCH BABY - 12

spiced apple. miso caramel. pear butter. maple syrup.

HOUSE GRANOLA - 8

yogurt. seasonal fruit. v. gf.

SPICED APPLE BREAD PUDDING- 10

miso caramel. sweet cream ice cream.

HOMEMADE SEASONAL SCONE - 6

v.

HOUSE MADE SOFT CHEESE - 8

seasoned with herbs and lemon. rye crackers. v.

WARM BREAD - 7

cultured honey butter. v.

TUNA MELT - 16

pickled onion. arugula. brie.

CHEESE OR MEAT PLATE - 24/25

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

Chef: Andrew Haskell

gluten free = gf
vegetarian = v
vegan = v+

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AT BOWLINE HOTEL
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