

# THE KNOT COCKTAILS

## COCKTAIL/MOCKTAIL FOR A CAUSE - 14

April Showers

gin. blanco vermouth. aperol. grapefruit. lime. simple.  
edible flower. (n/a version available)  
benefiting Astoria Community Foundation

## 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.

## 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

## HOUSE MADE FOCACCIA - 7

herbed garlic olive oil. v.

## TIM'S CASCADE CHIPS- 7

house made onion dip. v. gf.

## PICKLED VEGETABLES - 9

v. gf.

## DILL FIG TARTINES - 10

house made cream cheese. fig jam. balsamic. v.

## PICKLED TRE FIN ROCKFISH - 11

dill. sweet onion. coriander. seaweed crackers.

## MUSHROOM TART - 15

gruyere cheese sauce. arugula. balsamic. v.

# SMALL PLATES

## CUCUMBER SALAD - 11

dill. coriander. red onion. v+. gf.

## COASTAL SEAWEED LOX PLATTER - 22

house cured furikake lox. seaweed onion jam. dulse cream cheese. sesame wakame salad. seaweed crackers.

## SAVORY BREAD PUDDING - 15

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

## TOASTED HAZELNUT SALAD - 14

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

## SWINOMISH OYSTERS ON THE HALF SHELL - 10

(3). shallot mignonette. gf.

## BEEF TARTARE - 19

top loin. dijon. egg yolk. cognac. rieska.



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# PLATES

## BAKED SALMON FILLET - 35

asparagus. garlic. lemon. dill mustard sauce. gf.

## SLICED ROSEMARY DUCK BREAST - 34

juniper berries. honey. blackberry compote. gf.

## BRAISED RIB OF BEEF - 33

crispy sweet potato. cippolini onions. gf.

## NORDIC SEAFOOD CHOWDER - 9/18

local salmon. leek. garlic. saffron. gf.

## MUSHROOMS BRAISED WITH ROSEMARY AND YOUNG CARROTS - 24

raraka. sherry. thyme. v+. gf.

## TUNA MELT - 18

pickled onion. capers. arugula. brie.

## CHARCUTERIE BOARD - 45

# SWEETS

## CHOCOLATE AND SALTED HAZELNUT CUSTARD - 11

shortbread. v.

## PEACH BOURBON TARTE TATIN - 10

thyme. peach caramel. sweet cream ice cream. v.

## BLACKBERRY MINT TART - 10

graham cracker. coconut bay leaf ice cream. v+.

## 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. tosch 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

## FORT GEORGE HOP WATER- 7

[16 oz can].

## BEST DAY BREWING NON-ALCOHOLIC KOLSCH- 5.5

[12 oz can].

## 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



# 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

terres blondes sauvignon blanc '20, fr 13/42

torii mor chardonnay '19, or 16/50

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

carl graff riesling '21 de 16/50

## RED

house pour 10/30

j. wright vintners pinot noir willamette '21, or 17/55

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].





# 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



# BREAKFAST

## HOUSE MADE FOCACCIA - 7

herbed garlic olive oil. v.

## 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.

## HOMEMADE SEASONAL SCONE - 6

lemon curd. v.

## TUNA MELT - 18

pickled onion. capers. arugula. brie.

## BLOODY MARY BOARD - 35

cured meats. focaccia. oil.

(includes 2 bloody marys or n/a beverages of your choice.)

## MIMOSA BOARD - 35

scone. granola. cured meats. cheese. fresh fruit.

(includes 2 mimosas or n/a beverages of your choice.)

# 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



# 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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