

THE KNOT COCKTAILS

COCKTAIL/MOCKTAIL FOR A CAUSE - 14

Mintea Mule

vodka. mint tea + ginger simple. lime. ginger beer.
(n/a version available)

benefiting 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

HOUSE MADE FOCACCIA - 7

herbed garlic olive oil. v.

TIM'S CASCADE CHIPS- 5

house made onion dip. v. gf.

MUSHROOM TART - 15

gruyere cheese sauce. arugula. balsamic. v.

SHAREABLES

CHARCUTERIE BOARD - 45

COASTAL SEAWEED LOX PLATTER* - 22

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

BEEF TARTARE* - 12

top loin. dijon. egg yolk. cognac. rieska

PICKLED TRE FIN ROCKFISH - 13

dill. sweet onion. coriander. seaweed crackers.

SAVORY STRATA - 12

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

DILL FIG TARTINES - 10

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

SMALL PLATES

CUCUMBER SALAD - 11

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

TOASTED HAZELNUT SALAD - 14

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



**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%.*

PLATES

BAKED SALMON FILLET - 35

local Tre-Fin salmon. asparagus. garlic. lemon. dill mustard
sauce. gf.

SLICED ROSEMARY DUCK BREAST - 32

juniper berries. honey. blackberry compote. gf.

BRAISED RIB OF BEEF - 35

crispy sweet potato. cippolini onions. gf.

SALMON CHOWDER - 9/18

local Tre-Fin salmon. leek. garlic. saffron. gf.

MUSHROOMS BRAISED WITH ROSEMARY AND YOUNG CARROTS - 24

raraka. sherry. thyme. v+. gf.

TUNA MELT - 17

pickled onion. capers. arugula. brie. Tim's chips.

SWEETS

CHOCOLATE AND SALTED HAZELNUT CUSTARD - 10

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.



**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%.*

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



**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%.*

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

OBELISK BEER CO - 8

rotating

FORT GEORGE BREWERY - 8

rotating

TIETON CIDER WORKS - 8

rotating

BOTTLE & CANS

PFRIEM - 9

pilsner [500 ml can].

VON EBERT BREWING - 9

volatile substance ipa [16 oz can].

NARRAGANSETT 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 - 8/11

sweet or savory.

QUICHE - 10/12

vegetable or meat.

DUTCH BABY - 12

seasonal.

HOUSE MADE BUTTERMILK BISCUITS AND MUSHROOM GRAVY - 13

locally sourced seasonal mushrooms. v.

HOUSE GRANOLA - 8

yogurt. seasonal fruit. v. gf.

HOMEMADE SEASONAL SCONE - 6

lemon curd. v.

TUNA MELT - 17

pickled onion. capers. arugula. brie. Tim's chips.

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

YOUR DISH EXPERTLY PREPARED BY
OUR CHEF - TREVOR DEAN

gluten free = gf
vegetarian = v
vegan = v+

**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%.



AT BOWLINE HOTEL
1 9TH STREET ASTORIA, OR
503.325.7546 BOWLINEHOTEL.COM