

# THE KNOT COCKTAILS

## COCKTAIL/MOCKTAIL FOR A CAUSE - 14

Thyme Flies

bourbon. pear juice. maple syrup. fresh thyme. cinnamon.  
(n/a version available)

*benefiting Friends of Willapa National Wildlife Refuge*

## BUTTERFLY FLEET\* - 18

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

## ESPRESSO MARTINI - 17

vodka. adrift distillers coffee liqueur. cold brew.

## 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.

## 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

absinthe 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.

## RUM PUNCH - 15

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



# SHARED PLATES

## HOUSE MADE FOCACCIA - 8

herbed garlic olive oil. v.

## TIM'S CASCADE CHIPS- 5

house made onion dip. v. gf.

## HOUSE MADE SOFT CHEESE - 11

dill. marigold. rye cracker. dill oil. ( gf crackers available)

## CHARCUTERIE BOARD - 45

cured meats. artisan cheeses. house made jam. focaccia.  
mustards.

## COASTAL SEAWEED LOX PLATTER\* - 22

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

## THE SAILORS FIKA - 17

rye knekkebrod cracker. stone ground dressing. tinned fish.  
castelvetrano olive.

## PICKLED TRE FIN ROCKFISH - 13

dill. sweet onion. coriander. seaweed crackers.

# SMALL PLATES

## ROASTED TOMATO SOUP - CUP 8 | BOWL 15

sage. garlic. chive. manchego crostini. v.

## SALMON CHOWDER - CUP 9 | BOWL 18

local tre-fin salmon. leek. garlic. saffron. gf.

## MUSHROOM TART - 15

gruyere cheese sauce. arugula. balsamic. v.

## TOASTED HAZELNUT SALAD - 14

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



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# PLATES

## MUSHROOMS BRAISED WITH ROSEMARY AND YOUNG CARROTS - 24

raraka. sherry. thyme. v+. gf.

## TUNA MELT - 18

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

## SAVORY STRATA - 17

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

## BAKED SALMON FILLET - 35

local tre-fin salmon. seasonal vegetable. garlic. lemon. dill  
mustard sauce. gf.

## SLICED ROSEMARY DUCK BREAST - 32

juniper berries. rosemary. honey. seasonal compote. gf.

## BRAISED RIB OF BEEF - 35

crispy sweet potato. cipollini onions. 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

## GLENFIDDICH 12 YEAR - 19

## LAPHROAIG 10 YEAR - 23

## MCCARTHY'S SINGLE MALT WHISKEY- 30

# SWEETS

## CHOCOLATE AND SALTED HAZELNUT CUSTARD - 10

shortbread. v.

## SORBET SAMPLER - 8

lime. lemon. orange. v+. gf.

## SWEET CREAM ICE CREAM AFFOGATO - 10

v. gf.



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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 - 6**

coke. sprite.

**DIET COKE - 3.5**

**FANTA - 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  
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

# BEER

## ON TAP

buoy beer co - pilsner - 8  
fort george brewery - rotating - 8  
tieton cider works - rotating - 8

## BOTTLES & CANS

pfriem - pilsner [500 mL can] - 9  
pfriem - pale ale [12 oz can] - 5  
von ebert brewing - volatile substance ipa [16 oz can] - 9  
obelisk - raking light spritzzy pilsner [16oz can] - 8  
narragansett - lager [16 oz can] - 4



# 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

# 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.





# BREAKFAST

**HOUSE MADE FOCACCIA - 8**  
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 - 18**  
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.)



# 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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