

BOTTLE+KITCHEN BREAKFAST

smoked salmon omelet 14.00

line caught wild smoked salmon, capers, red onion, tomato, spinach, crispy potatoes, toast

denver omelet 12.00

monterey jack cheese, ham, bell pepper sofrito, crispy potatoes, toast

ham+cheese omelet 11.00

diced ham, american cheese, crispy potatoes, toast

mushroom omelet 12.00

seasonal wild mushrooms, swiss cheese, spinach, tomato, crispy potatoes, toast

house scramble 12.00

chorizo, tomato, cilantro, onion, sour cream, crispy potatoes, toast

breakfast tostada* 12.00

fried corn tortillas, black beans, sour cream, pico de gallo, two eggs, crispy potatoes

eggs benedict*

classic ham 12.00

smoked salmon 14.00

florentine (tomato, spinach) 13.00

sub: polenta cake for english muffin 2.00

breakfast burrito 13.00

jack cheese, sausage, onion, bell pepper, cilantro, sour cream, scrambled eggs, flour tortilla, pico de gallo, crispy potatoes

b+k breakfast* 12.00

two eggs, crispy potatoes, bacon or sausage patty, toast

breakfast sandwich* 13.00

two fried eggs, bacon, white cheddar, potato bun, crispy potatoes

biscuits+gravy* 12.00

jalapeño cheddar biscuit, country pork gravy, two eggs

am starter 8.00

granola, yogurt, fruit

bob's steel cut oats 9.00

toasted coconut, dried cherries, almonds, brown sugar

french toast 12.00

brioche, fruit, powdered sugar, side bacon

buttermilk pancakes 9.00

berries, powdered sugar

cold beverages

juice 10oz 3.50 | 16oz 5.50

orange, grapefruit, cranberry,

pineapple, tomato, apple

milk small 3.00 | large 4.00

groundworks cold brew coffee 4.00

soda (diet/regular) 3.00

coca-cola, sprite, rootbeer,

orange fanta, ginger ale

ginger beer 3.50

italian soda 3.50

lemonade 3.50

ice tea 3.50

hot beverages

kobo's coffee 3.50

espresso 3.50

latte 5.00

cappuccino 5.00

mocha 3.50

hot chocolate 3.50

steamer 3.50

dragonfly chai 5.00

hot tea 3.00

apple cider 4.50

add flavor 0.75

soy, almond, breve 0.75

BOTTLE+KITCHEN BRUNCH DRINKS

bloody mary bar 7.00

all of your favorite fixings

mimosa bucket 16.00

bottle of sparkling wine, orange,
grapefruit, pineapple
or cranberry juice

mimosa 7.00

orange, grapefruit, pineapple,
cranberry or stone fruit

bloody mary 7.00

oregon vodka, house pickles, salted rim

bloody maria 7.00

tequila, house pickles, salted rim

bfk 8.00

baileys, kahlúa, frangelico, coffee, whip

spanish coffee 9.00

151, kahlúa, orange liquor, coffee, whip

irish coffee 10.00

jameson, sugar cube, coffee, whip

don't mind if i do 6.00

pbr tallboy, shot of whiskey

french slip 7.00

gin, lemon, hibiscus syrup, bubbles

minty mule 8.00

oregon vodka, lime, mint, ginger, soda

red beer 3.00

pbr tallboy tomato juice

peppermint patty 9.00

rumple minze, hot chocolate, whip

DRAFT BEERS

pabst blue ribbon, wi 3.00

scrimshaw, pilsner, fort bragg, ca 6.00

occidental, hefeweizen, portland, or 6.00

double mountain vaporizer, pale ale, or 6.00

breakside brewery, ipa, portland, or 6.00

reverend nat's, sacrilege sour cherry, or 7.00

BUBBLES - GLASS/BOTTLE

**nv sokol blosser evolution,
sparkling wine, or 12/40**

nv ruffino, prosecco, it 9/35

nv wycliff, sparkling wine, ca 7/21

nv segura viudas, brut cava, es 7.00

nv ozeki, sparkling sake 8.00

nv ferrari, brut, it 52.00

nv veuve clicquot, brut, fr 75.00

JUICE

orange 10oz 3.50, 16oz 5.50

grapefruit 10oz 3.50, 16oz 5.50

cranberry 10oz 3.00, 16oz 5.00

pineapple 10oz 3.50, 16oz 5.50

tomato 10oz 3.50, 16oz 5.50

NON ALCOHOLIC

kobos coffee 3.50

espresso 3.50

hot chocolate 3.50

dragonfly chai 5.00

mocha, latte, cappuccino 5.00

groundwork cold brew 4.00

harney & sons tea 3.00

flavor, breve, soy or almond milk 0.75

**coke, diet, sprite, root beer,
orange fanta, ginger ale 3.00**

cock+bull ginger beer 3.50

italian soda 3.50

lemonade 3.50

iced tea 3.50

BOTTLE+KITCHEN FALL BRUNCH

BUILD YOUR OWN OMELET or SCRAMBLE 14.00

comes with crispy potatoes and toast
(choose three ingredients below)

veggies 0.75

bell peppers, spinach, tomato, kale, arugula,
red onion, cilantro, piquillo pepper, basil

cheeses+dairy 1.00

swiss, american, white cheddar, cream cheese,
monteray jack, crème fraîche

meat 2.00

bacon, ham, chorizo, sausage, smoked salmon

shrimp+grits* 14.00

creamy grits, white wine butter poached shrimp,
two eggs, toast

vegetable hash* 14.00

bell peppers, kale, wild mushrooms, onion,
potato, two eggs, toast

b+k breakfast* 13.00

two eggs, crispy potatoes, bacon
or sausage patty, toast

eggs benedict*

classic ham 12.00

smoked salmon 14.00

florentine (tomato, spinach) 13.00

sub: polenta cake for english muffin 2.00

am starter 8.00

granola, yogurt, fruit

bob's steel cut oats 9.00

toasted coconut, dried cherries, almonds, brown sugar

french toast 12.00

brioche, fruit, powdered sugar, side bacon

buttermilk pancakes 9.00

berries, powdered sugar

belgian waffle 10.00

strawberries, powdered sugar, maple syrup

steak+eggs* 16.00

teres major steak, two eggs, crispy potatoes, toast

breakfast burger* 15.00

1/2lb house burger, over easy egg, bacon, white cheddar,
bloody mary ketchup, crispy potatoes, bagel

monte cristo* 14.00

ham+fried egg between two pieces of french toast, crispy potatoes, swiss

biscuits+gravy* 12.00

jalapeño cheddar biscuit, country pork gravy, two eggs

breakfast sandwich* 13.00

two fried eggs, bacon, white cheddar, potato bun, crispy potatoes

grilled portobello 14.00

arugula, piquillo pepper, lemon aioli, fish polenta cake, fries

fish sandwich 12.00

daily fish, arugula, wasabi mayo, fries

meatball hero 13.00

marinara, mozzarella, hoagie, fries

hummus salad 11.00

hummus, mixed greens, piquillo peppers, feta cheese, tomato, warm pita

spinach salad 10.00

apple, red onion, candied nuts, bleu cheese crumbles, balsamic vinaigrette

house salad 8.00

mixed greens, tomato, cucumber, carrot, crustini, choice of dressings

BOTTLE+KITCHEN LUNCH

market oysters* half dozen 15/dozen 27

habanero cocktail sauce, mignonette

oregon manilla clams 12.00

chili/tomato/chickpea broth, grilled bread

crab+artichoke dip 12.00

cream cheese, parmesan, bread

hummus salad 11.00

hummus, mixed greens, piquillo peppers, feta cheese, tomato, warm pita

grilled radicchio* 11.00

endive, pork belly, crispy shallot, creamy dijon dressing

artisan cheese plate 16.00

daily preserves, baguette

spinach salad 10.00

apple, red onion, candied nuts, bleu cheese crumbles, balsamic vinaigrette

roasted beet salad 12.00

quinoa, goat cheese, walnut, creamy dill dressing

house salad 8.00

mixed greens, tomato, cucumber, carrot, crustini, choice of dressings

house fries 6.00

shoestring fries, porcini salt, parmesan

soup of the day cup 4.00/bowl 6.00

club sandwich 13.00

turkey, bacon, white cheddar, lettuce, tomato, mayo, onion, fries

steak sandwich 15.00

grilled round steak+onion, arugula, bleu cheese mayo, hoagie, fries

grilled portobello 14.00

arugula, piquillo pepper, lemon aioli, polenta cake, fries

american classic burger 12.00

american cheese, tomato, lettuce, onion, mayo

b+k bison burger* 16.00

caramelized onion, aged white cheddar, arugula, pickled mustard seed aioli, fries

fish+chips 14.00

remoulade, malt vinegar

grilled chicken sandwich 12.00

chipotle mayo, arugula, piquillo peppers, white cheddar, baguette, fries

reuben 12.00

sauerkraut, swiss, thousand island, rye, fries

meatball hero 13.00

marinara, mozzarella, hoagie, fries

fish sandwich 12.00

daily fish, arugula, wasabi mayo, fries

cobb salad 14.00

chopped iceberg, mixed greens, tomato, bacon, bleu cheese crumbles, chicken, hardboiled egg, choice of dressing

extras

flame broiled chicken or shrimp 5.00

smoked salmon 8.00

bacon 2.00

sub: black bean burger 2.00

sub: polenta cake for bun or bread 2.00

BOTTLE+KITCHEN
**KICK-ASS
COCKTAILS**

caught in the rain 10.00

sailor jerry, pineapple, coconut milk,
orgeat, lime

the tinder 28.00

rotating punch to be enjoyed by
two or more consenting adults
(ask your server for details)

minty mule 10.00

oregon vodka, mint, ginger puree, lime

lumberjack 12.00

james e pepper rye, maple syrup,
amaro averna

spiced sangria 9.00

red wine, brandy, spiced honey, fruit

rosemarys corpse 11.00

gin, lillet blanc, lemon, rosemary,
herbsaint, egg white

el guapo 12.00

lunazul tequila, stone fruit puree, lime sour,
black lava salt, vida mezcal sidecar

la bonita 11.00

cazadores reposado tequila, agave,
orange, angostura+regans bitters

french slip 10.00

gin, lemon, hibiscus syrup, bubbles

pineapple express 11.00

bourbon, caramelized pineapple puree,
amarena cherries, whiskey bitters,
club soda

rose drop 9.00

oregon vodka, crème de violette,
lemon juice, rose syrup

mexican spiced mocha 11.00

kahlúa, bourbon, spiced chocolate,
coffee, whipping cream

nanas nip 9.00

rye, barenjager, ginger, lemon,
clove, cinnamon

portland proper 10.00

comer creek bourbon, fernet branca,
chai syrup

BOTTLE+KITCHEN DINNER

market oysters* half dozen 15/dozen 27
habanero cocktail sauce, mignonette

manila clams 12.00
chili/tomato/chickpea broth, grilled bread

crab+artichoke dip 12.00
cream cheese, parmesan, bread

calamari 11.00
onion, fennel, lemon, aioli, bell pepper

skewers 12.00
grilled chicken and shrimp, fried rice cake,
sweet chili sauce

artisan cheese plate 16.00
daily preserves, baguette

hummus salad 11.00
hummus, mixed greens, piquillo peppers,
feta cheese, tomato, warm pita

grilled radicchio 11.00
endive, pork belly, crispy shallot, creamy
dijon dressing

extras
flame broiled chicken 5.00
flame broiled shrimp 5.00
smoked salmon 8.00
bacon 2.00

spinach salad 10.00
apple, red onion, candied nuts, blue cheese crumbles, balsamic vinaigrette

roasted beet salad 11.00
quinoa, goat cheese, walnut, creamy dill dressing

house salad 8.00
mixed greens, tomato, cucumber, carrot, crustini, choice of dressings

soup of the day cup 4.00/bowl 6.00

pizzas
cheese 8.00
pepperoni 12.00
spinach+mushroom 12.00
daily special MP

flat iron steak* 19.00
parsnip+potato puree, roasted broccoli, red wine pan sauce

pan seared salmon* MP
local line caught salmon, pineapple rice, wasabi coconut curry, snap peas, carrot

oven roasted half chicken 17.00
chipotle glaze, brussels sprouts, bacon, creamy grits, sautéed kale

stuffed pork chop 18.00
walnut goat cheese, berry glaze, cauliflower, roasted rosemary potatoes

cobb salad 14.00
chopped iceberg, mixed greens, tomato, bacon, blue cheese crumbles, chicken,
hardboiled egg, choice of dressing

lady and the tramp 22.00
spaghetti+meatballs for two with our house made pork+beef meatballs,
chunky marinara, parmesan, garlic bread and house salad

pan seared tofu 14.00
cauliflower ragu, brown rice

confit pork ribs 16.00
sweet potato hash, roasted green beans, chimichurri

BOTTLE+KITCHEN BIG-ASS DESSERTS

cakes 9.00

pineapple coconut cake
chocolate dobash cake
guava strawberry cream cake
rainbow cake

apple crumble 10.00

brie ice cream

pineapple crème brulee 9.00

house ice cream 5.00

vanilla or vegan coconut

after dinner drinks

spanish coffee 9.00

151 rum, orange liquor,
kahlúa, coffee whip

irish coffee 9.00

jameson, sugar cube,
coffee, whip

bfk 9.00

baileys, frangelico, kahlúa,
coffee, whip

add flavor 0.75

soy, almond, breve 0.75

cordials + ports

fernet branca 7.00
disaronno amaretto 7.00
tuaca 8.00
grand mariner 9.00
sandeman tawny port 10yr 12.00
graham's ruby port 8.00

scotch

balvenie double wood 12yr 12.00
laphrroaig 10yr 12.00
lagavulin 16yr 16.00
macallan 12yr 15.00
macallan 18yr 45.00
oban 14yr 18.00

cold beverages

juice 10oz 3.50 | 16oz 5.50
orange, grapefruit, cranberry,
pineapple, tomato, apple
milk small 3.00 | large 4.00
groundworks cold brew coffee 4.00
soda (diet/regular) 3.00
coke, sprite, rootbeer, orange fanta, ginger ale
ginger beer 3.50
italian soda 3.50
lemonade 3.50
ice tea 3.50

hot beverages

kobo's coffee 3.50
espresso 3.50
latte, cappuccino 5.00
mocha, hot chocolate, steamer 3.50
dragonfly chai 5.00
hot tea 3.00
apple cider 4.50

20% gratuity may be added to parties of 8 or more as well as separate checks.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness