

# Food Menu

(Most customers order between 2 and 4 items)

## Empanadas

\$9 per empanada (each empanada comes with one salsa)

Step 1: Select your empanada(s)

A: Fried. Cheddar and roasted cherry tomatoes (nf, sf)

B: Baked. Soy crumble, onion, mushroom, "egg," olives, and raisins (nf)

C: Baked. Cream cheese, sauteed carrots and onions (nf)

Step 2: Select your dipping salsa(s) – one salsa per empanada ordered

Ají verde: Green chile peppers, cilantro, tofu, lime, olive oil (gf, nf, sf2)

Pebre: Tomato, onion, anaheim pepper, cilantro, garlic, lemon (gf, nf, sf, sf2)

Ají amarillo: Yellow chile and bell peppers, apple vinegar, sugar in the raw (gf, nf, sf)

## Small Plates

### Pimentones Rellenos

Four mini pickled sweet peppers filled with an artichoke-sunflower seed dip (gf, nf, sf) – \$6

### Ensalada

Salad of mixed greens, cherry tomatoes, roasted mushrooms, pickled onion, and toasted sunflower seeds tossed with a mango-ginger vinaigrette (gf, nf, sf) – \$8

### Sopa

A cup of butternut squash bisque (gf, nf, sf) – \$8

### Sopaipillas

Fried pumpkin bread served with pebre dipping salsa (nf, sf2) – \$10

### Quiche

"Eggs," smoked gouda, scallions, and Kalamata olives drizzled with a citrus-pepper sauce (gf, nf, sf) – \$12

### Polenta

Dill polenta cake topped with pickled pepper cream cheese, pesto, tamarind tempeh, and roasted mushrooms (gf, nf) – \$13

## Dessert

### Sopaipillas

Fried pumpkin bread drizzled with vegan honee (nf) – \$10

### Maracuya

Passion fruit cheesecake served with chocolate sauce and chia seeds (gf) – \$12

### Chocolate Canela

Chocolate-cinnamon cheesecake served with chocolate sauce and chia seeds (gf) – \$12

## Extras

### Salsa

Chose which flavor:

Ají verde - or - Pebre - or - Ají amarillo

Chose which size:

Individual side – \$2 - or - 7oz container – \$8

### Honee

4oz jar of our vegan honee – \$6

Epif is 100% vegan

gf = gluten free, nf = nut free, sf = soy free, sf2 = sugar free

- Not all ingredients are listed on this menu, so please talk to your server about any allergies or dietary preferences.

- While we do our best to accommodate allergies and dietary preferences, please note that we are not a 100% gluten/soy/sugar/nut free establishment and cannot guarantee that your food did not come into contact with allergens.

# Beverage Menu

## Non Alcoholic

**Bee's Bonnet.** Chamomile Tea, Coconut Milk, Vegan Honeee, Lavender Bitters, *Can be Served Warm or Cold* – \$8

**Tropic Topic.** Pineapple, Ginger Beer, Lime, Tiki Bitters – \$7

**Cardamomo Mono.** Sparkling Lemonade, Vegan Honeee, Cardamom Bitters – \$6

**Sparkling Cherry Limeade** – \$6

**Aurora Hemp Elixir.** 25mg CBD – \$8 Select a flavor:

- Rosemary Grapefruit - Lavender Orange
- Blackcurrant Spruce - Cayenne Citron

## Red Wine

**Tinto Negro Malbec.** Argentina.  
Glass – \$10 Bottle – \$30

**Las Mulas Organic Cabernet Sauvignon.** Chile.  
Bottle – \$30

**Koyle Carmenere.** Chile. Bottle – \$30

**Elk Cove Pinot Noir.** Oregon. Bottle – \$32

## White, Rose, Orange & Sparkling

**Curator White Blend.** South Africa.  
Glass – \$10 Bottle – \$30

**Tchin Rosé.** France.  
Glass – \$13 Bottle – \$39

**Pizzolato Sparkling Rosé.** Italy. Glass – \$12

**Las Mulas Organic Sauvignon Blanc.** Chile.  
Bottle – \$32

**Ethic Drinks Orange Wine.** France. Bottle – \$40

## Infused Pisco Flight

Sample four infused pisco (served neat, no mixers):  
Pear Nutmeg, Vanilla, Apple Cinnamon, Chamomile

Mini (1/2 oz shot of each pisco) – \$15

Biggy (1 oz shot of each pisco) – \$28

## Cocktails

**Hot Llama Mama.** Red Wine, Cinnamon/Clove Infused Pisco, Lemon, Sugar, *Served Warm* – \$14

**Chilly Chihuahua.** Alto del Carmen Pisco, Ancho Reyes Chili Liqueur, Lemon, Raw Sugar, *Served Warm* – \$13

**Pisco Sour.** Alto del Carmen Pisco, Lemon, Lime, Demerara Sugar – \$13

**Infused Pisco Sour.** +\$1

Select which infused pisco you'd like:

- Chamomile - Cinnamon Clove
- Earl Grey - Cucumber - Apple Cinnamon

**Herself the Elf.** Cucumber Infused Pisco, Ver Herbal Liqueur, Lime, Forest Bitters, Absinthe Rinse – \$14

**Kitten Snuggles.** Capel Pisco, Elderflower Liqueur, Mango, Lemon – \$14

**Pound Puppy Pajama Party.** Earl Grey Infused Pisco, Vegan Honeee, Lemon, Soda Water, Orange Bitters – \$13

**Mistral Manhattan.** Mistral Pisco, Old Forester Bourbon, Amaro Averna, Angostura Bitters – \$14

**Those Spicy Ladies.** Gold Tequila, Ancho Reyes Chili Liqueur, Mango, Lemon, Peach Bitters (contains almond oil) – \$13

## Beer

**Draft** – \$6 - Chuckanut Brewery Pilsner  
- Ruse Brewing IPA - Stoup NW Red

**Bottles** – \$5 - Deschutes Black Butte Porter  
- Sessions Lager - Angry Orchard Crisp Cider