

# Food Menu

(Most customers order between 2 and 4 items)

## EMPANADAS

\$8 per empanada (each empanada comes with 1 salsa)

Step 1: Select your empanada(s)

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

B: Fried. Mozzarella, onion, chive, sundried tomatoes (nf, sf, sf2)

Step 2: Select your dipping salsa(s) – 1 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

### Sopaipillas

Fried pumpkin bread served with pebre dipping salsa (nf, sf2) – \$8

### Quiche

"Eggs," cheddar, roasted artichoke, and scallions drizzled with a citrus-pepper sauce (gf, nf, sf) – \$10

### Huancaína

Oven roasted potatoes, carrots, and tofu served with sautéed kale and topped with a nutritional yeast cream sauce and olives (gf, nf, sf2) – \$12

### Sopa

A cup of cream of cauliflower (gf, nf) – \$7

### Pimentones Rellenos

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

### Ensalada

Salad of mixed greens, purple onion, cherry tomatoes, roasted mushrooms, pickled radish, and toasted sunflower seeds tossed with a mango-ginger vinaigrette (gf, nf, sf) – \$7

## DESSERT

### Sopaipillas

Fried pumpkin bread drizzled with vegan honeeee (nf) – \$8

### Maracuya

Passion fruit cheesecake served with chocolate sauce and chia seeds (gf) – \$10

### Chocolate Canela

Chocolate-cinnamon cheesecake served with chocolate sauce and chia seeds (gf) – \$10

## EXTRAS

### Salsa

Chose which flavor:

Ají verde - or - Pebre - or - Ají amarillo

Chose which size:

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

### Honeeee

4oz jar of our vegan honeeee – \$5

*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

**Fuzzy Bears in Rocking Chairs.** Ginger, Lemon, Old Fashioned Bitters, *Served Warm* – \$6

**Calentito.** Chamomile Tea, Coconut Milk, Vegan Turmeric Honeeee, *Served Warm* – \$8

**Tropic Topic.** Pineapple, Ginger, Lime, Sparkling Water, Tiki Bitters – \$6

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

**Cherry Limeade** – \$5

**Aurora Hemp Elixir.** 15mg CBD – \$8. Circle a flavor:  
Rosemary Grapefruit - or - Cayenne Citron

## RED WINE

**Tinto Negro Malbec.** Argentina.  
GL – \$8 BT – \$24

**Las Mulas Organic Cabernet Sauvignon.** Chile.  
GL – \$9 BT – \$27

**Koyle Carmenere.** Chile. BT – \$30

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

## WHITE, ROSE & SPARKLING

**Milbrant Vineyards Chardonnay.** Washington.  
GL – \$9 BT – \$27

**Milbrant Vineyards Rosé.** Washington.  
GL – \$10 BT – \$30

**Paloma Sparkling Rosé.** Italy. GL – \$10

## BEER

**Draft** – \$6

Occidental Pilsner Breakside IPA  
Gigantic Red

**Bottles** – \$5

Sessions Lager Angry Orchard Crisp Cider  
Deschutes Black Butte Porter

## PISCO FLIGHT

**Infused Flight.** Sample four infused pisco (served neat, no mixers). Select four flavors:

- Apple/Allspice - Cinnamon/Clove
- Pear/Nutmeg - Earl Grey - Beet

Mini (1/2 oz shot of each pisco) – \$14

Biggy (1 oz shot of each pisco, must be shared by two or more people) – \$24

## WARM COCKTAILS – \$12

**Baby Beluga's Baby Blanket.** Cinnamon/Clove Infused Pisco, Lemon, Vegan Honeeee

**Chilly Chihuahua.** Alto del Carmen Pisco, Ancho Reyes Chili Liqueur, Lemon, Sugar in the Raw

**Snug as a Bug.** Old Forester Bourbon, Turmeric Vegan Honeeee, Lemon, Cardamom Bitters

**Hot Llama Mama.** Warm Red Wine, Cinnamon/Clove Infused Pisco, Lemon, Sugar in the Raw

**Pisco Fog.** Earl Grey Infused Pisco, Vanilla Infused Pisco, Coconut Milk, Sugar in the Raw

## COCKTAILS – \$12

**Pisco Sour.** Alto del Carmen Pisco, Lemon, Lime, Demerara Sugar

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

Select which infused pisco you'd like:

- Apple/Allspice - Cinnamon/Clove
- Pear/Nutmeg - Earl Grey - Beet

**Appily Ever After.** Apple/Cinnamon Infused Pisco, Ginger, Old Fashioned Bitters

**A Garden Gnome's Tea Party.** Alto del Carmen Pisco, Aperol, Mango

**Gimme a Beet!** Beet Infused Pisco, Cherry

**Mistral Manhattan.** Mistral Pisco, Old Forester Bourbon, Amaro Averna, Angostura Bitters

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