



# brunch!

**Epif is 100% vegan**  
**gf = gluten free, nf = nut free**

||||| **LARGER** |||||

## Pancakes (nf)

Two pancakes served with margarine, maple syrup, and potatoes \$11  
Add peach cream and fruit +\$4

## Scramble (nf, gf \*see note re: potatoes)

Mung bean egg scrambled with roasted red pepper, spinach, caramelized onions, and cheddar, drizzled with ají verde sauce and served with potatoes \$15  
Add english muffin or sourdough whole wheat toast +\$2  
Add house-made sausage +\$2 Add avocado +\$2

## Breakfast Sandwich (nf)

Mung bean egg and cheddar scramble, house-made sausage, tomato, caramelized onions, and chive aioli, served with carrot-tomato sauce and potatoes \$14 Add spinach +\$1 Add avocado +\$2

## Benedict (nf)

English muffin topped with house-made sausage, avocado, spinach, tomato, and hollandaise sauce, served with potatoes \$18

## Polenta Benedict (nf, gf \*see note re: potatoes)

Polenta cake topped with house-made sausage, avocado, spinach, tomato, and hollandaise sauce, served with potatoes \$20

## Empanada (nf)

Baked with mung bean egg, soyrizo, cheddar, and mushrooms, topped with tomato-carrot sauce and served with potatoes \$15  
Add avocado +\$2

## Quiche (nf, gf \*see note re: potatoes)

Mung beans egg, house-made smoky gouda, mushrooms, and scallions, drizzled with tomato-carrot sauce and served with potatoes \$16  
Add avocado +\$2

## Chicky Sandwich (nf)

Fried “chicken” patty, avocado, apple, lettuce, tomato, ají amarillo sauce, and chive aioli \$16

## Soup (nf, gf)

Roasted red beet bisque drizzled with ají verde sauce, served chilled or warm Cup \$8 Bowl \$13

## Salad (nf, gf)

Mixed greens, shredded carrot, purple onion, and toasted sunflower seeds with dijon-honey dressing Cup \$7 Bowl \$10

||||| **SMALLER** |||||

## Parfait (nf, gf)

Layered peach cream, granola, and fruit \$9

## Deviled Eggs (nf, gf)

Four halves \$9

## Potatoes (nf, gf \*see note re: potatoes)

Served with your choice of sauce: ají verde sauce, chive aioli, or tomato-carrot sauce \$6

## Single Pancake (nf)

Served with margarine and maple syrup \$6  
Add peach cream and fruit +\$2

## Half Benedict (nf)

English muffin \$10 Polenta cake (gf) \$11

## Sides (nf, gf)

House-made sausage patty \$2 Hollandaise sauce \$3  
Ají verde sauce, chive aioli, or tomato-carrot sauce \$2  
Scrambled mung bean egg \$3 Scrambled mung bean egg & cheddar \$4

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- \* Please note that potatoes are fried in the same oil as gluten
- \* While we do our best to accommodate allergies, we cannot guarantee that your food did not come into contact with allergens
- \* Checks can be split a maximum of three ways / three credit cards
- \* We currently can not accept tap or apple pay

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## ||||||| **COFFEE & NON ALCOHOLIC** |||||

Drip Coffee \$4

Espresso / Americano \$4

Latte / Cappuccino. Coconut or oat milk \$6

Mocha. Coconut or oat milk \$7

Espresso Lemonade \$6

Hot Chocolate. Coconut or oat milk \$5

Tea. English breakfast, earl grey, orange spice, jasmine, green, chamomile, or mint \$4

Juice. Orange, spicy tomato, grapefruit, or cranberry \$5

Virgin Mimosa. NA sparkling wine, orange or grapefruit juice \$10

Pizzolato NA Sparkling Wine \$10

Roaming Nobles NA Beer \$7

Goodwell Sparkling CBD Water. Passionfruit, 20 mg CBD \$6

## ||||||| **BRUNCH CLASSICS** |||||

Mimosa. Sparkling wine, orange or grapefruit juice \$10

Bloody Mary. Cucumber infused Monopolowa vodka, house-made spicy tomato juice \$13

Aperol Spritz. Sparkling wine, Aperol \$12



## ||||||| **MOCKTAILS** ||||| **OR MAKE 'EM COCKTAILS**

Good Luck Care Bear. Sparkling mint limeade \$7

Suggested cocktail: add silver rum or vodka +\$6

Love-a-Lot Care Bear. Grapefruit, demerara, rhubarb bitters, angostura bitters, topped with soda water \$7

Suggested cocktail: add tequila or vodka +\$6

Cheer Care Bear. Cranberry, ginger beer, lime, spice bitters, vanilla \$8

Suggested cocktail: add bourbon +\$6

Friend Care Bear. Earl grey tea, coconut milk, honee, orange bitters, served warm or cold \$7

Suggested cocktail: add gold rum +\$6

Tenderheart Care Bear. Spiced apple cider, lemon, cardamom bitters, served warm \$8

Suggested cocktail: add bourbon +\$6

## ||||||| **BEER & WINE** |||||

Draft Beer \$7

Grains of Wrath Pale Ale or Ghost Town IPA

Bottled Beer \$6

Double Mountain Kolsch or Deschutes Black Butte Porter

Tinto Negro Malbec Glass \$12 Bottle \$36

Anne Amie Pinot Gris Glass \$13 Bottle \$39

Saviah Cellars Rose Glass \$12 Bottle \$36

Flama D'or Cava Glass \$10 Bottle \$30

Pizzolato Sparkling Rosé Glass \$13