

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 artichoke-sunflower seed dip (gf, nf, sf) – \$6

Ensalada Fresca

Greens, cherry tomato, shredded carrot, and toasted sunflower seeds tossed with a refreshing mint dressing (gf, nf, sf) – \$6

Ceviche

Mushroom, onion, red pepper, and cilantro soaked in a mango leche de tigre (citrus marinade) and served with apple slices (gf, nf, sf) – \$8

Causa

Two chilled mashed potato rolls filled with cream cheese, tempeh, and pickled sweet peppers and topped with carrot aioli (gf, nf) – \$8

Beet Bocado

Roasted red beets, apple, and housemade soft cheese drizzled with balsamic vinaigrette and citrus-pepper sauce (gf, nf, sf, sf2) – \$9

Sopaipillas

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

Quiche

Housemade "eggs" and smoked gouda, tempeh, and sundried tomatoes drizzled with citrus-pepper sauce (gf, nf) – \$12

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 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 – \$8

Peachy Keen, Jellybean. Sparkling Lemonade, Vegan Honeee, Peach Bitters – \$7

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

Go Mango Go. Mango, Lemon, Soda Water, Forest Bitters – \$7

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 – \$11 Bottle – \$33

Las Mulas Organic Cabernet Sauvignon. Chile.
Bottle – \$34

Koyle Carmenere. Chile. Bottle – \$45

Elk Cove Pinot Noir. Oregon. Bottle – \$36

White, Rose, Orange & Sparkling

Curator White Blend. South Africa.
Glass – \$11 Bottle – \$33

Marques de Caceras Rosé. Spain.
Glass – \$11 Bottle – \$33

Pizzolato Sparkling Rosé. Italy. Glass – \$12

Bel a Ciao Drinks Orange Wine. France.
Glass – \$17 Bottle – \$51

Las Mulas Organic Sauvignon Blanc. Chile.
Bottle – \$34

Flip Turn Skin Contact Chardonnay. Washington.
Bottle – \$54

Infused Pisco Flight

Sample four infused pisco (served neat, no mixers):
Kumquat, Strawberry Mint, Vanilla, Chamomile

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

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

Cocktails

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

Infused Pisco Sour – \$14

Select an infused pisco:

- Jasmine - Chamomile - Cinnamon Clove
- Earl Grey - Cucumber - Strawberry Mint

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

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

Floral Friends Forever. Jasmine Infused Pisco, Vegan Honeee, Lemon, Soda Water, Rose Bitters – \$13

A Garden Gnome's Tea Party. Alto del Carmen Pisco, Aperol, Mango – \$13

Suave Sangria. Red Wine, Cinnamon/Clove Infused Pisco, Lemon, Sugar in the Raw – \$12

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