

epif brunch!

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

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

Pancakes (nf)

Two pancakes served with margarine, maple syrup, and potatoes.
\$10 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 cheese, drizzled with ají verde sauce and served with potatoes. \$14 Add avocado +\$2 Add toast or english muffin +\$2

Breakfast Sandwich (nf)

Mung bean eggs, house-made sausage, cheddar cheese, caramelized onions, tomato, and chive aioli, served with carrot-tomato sauce and potatoes. \$13 Add avocado +\$2 Add spinach +\$1

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 cakes topped with house-made sausage, avocado, spinach, tomato, and hollandaise sauce, served with potatoes. \$19

Empanada (nf)

Baked, filled with mung bean eggs, soyrizo cheddar cheese, and mushrooms, bathed in tomato-carrot sauce and served with potatoes. \$15

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

Mung beans eggs, smoky gouda, mushrooms, and scallions, drizzled with tomato-carrot sauce and served with potatoes. \$16

Caprese Sandwich (nf)

House-made mozzarella, tomato, sunflower seed pesto, balsamic vinegar, and chive aioli. \$14

Chicky Sandwich (nf)

Fried “chicken” patty, avocado, apple, lettuce, tomato, ají amarillo sauce, and chive aioli. \$15

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-honee 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 below re: potatoes)

Served with your choice of sauce: zesty cream, ají verde sauce, or chive aioli. \$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

* Please note that potatoes are fried in the same oil as gluten

* Not all ingredients are listed on this menu, so please talk to your server about any allergies and while we do our best to accommodate allergies, we cannot guarantee that your food did not come into contact with allergens

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

Drip Coffee. Bottomless cup or Roseline coffee. \$4

Espresso / Americano. \$4

Latte / Cappuccino. Coconut or oat milk. \$6

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. Mint sparkling limeade. \$6

Suggested cocktail: add silver rum or vodka. \$12

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

Suggested cocktail: add tequila or vodka. \$13

Cheer Care Bear. Cranberry, ginger beer, lime, spice bitters, vanilla. \$7

Suggested cocktail: add bourbon. \$13

Tenderheart Care Bear. Spiced apple cider, lemon, cardamom bitters, served warm. \$6

Suggested cocktail: add bourbon. \$12

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

Suggested cocktail: add gold rum. \$13

||||||| **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

