

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

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

Sopa

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

Sopaipillas

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

Quiche

Housemade "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

DESSERT

Sopaipillas

Fried pumpkin bread drizzled with vegan honee (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

Honee

4oz jar of our vegan honee – \$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

Bee's Bonnet. Chamomile Tea, Coconut Milk, Vegan Honeeee, Lavender Bitters – \$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. 25mg CBD – \$8 Select a flavor:

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

RED WINE

Tinto Negro Malbec. Argentina.
Glass – \$8 Bottle – \$24

Las Mulas Organic Cabernet Sauvignon. Chile.
Bottle – \$27

Koyle Carmenere. Chile. Bottle – \$30

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

WHITE & SPARKLING ROSE

Milbrant Vineyards Chardonnay. Washington.
Glass – \$9 Bottle – \$27

Paloma Sparkling Rosé. Italy. Glass – \$10

COCKTAILS – \$12

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

Infused Pisco Sour. +\$1

Select which infused pisco you'd like:

- Chamomile - Beet
- Cucumber - Earl Grey - Hibiscus

Caturro. Cucumber Infused Pisco, Green Chartreuse, Lime, Forest Bitters, Absinthe Rinse

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)

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

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

BEER

Draft – \$6

- Occidental Pilsner - Breakside IPA
- Gigantic Red

Bottles – \$5

- Sessions Lager - Angry Orchard Crisp Cider
- Deschutes Black Butte Porter