

# Food Menu

(Most customers order between 2 and 4 items)

## EMPANADAS

\$9 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. Cheddar and sautéed mushrooms (nf, sf)

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

### *Sopa*

A cup of chilled cucumber soup served with a pepper-citrus sauce and finely diced red onions (gf, nf, sf) – \$7

### *Causa*

Chilled mashed potato rolls filled with cream cheese, tempeh, and pickled sweet peppers, served with a carrot aioli (gf, nf) – \$9

### *Sopaipillas*

Fried pumpkin bread served with pebre dipping salsa (nf, sf2) – \$9

### *Quiche*

"Eggs," smoked gouda, scallions, and Kalamata olives drizzled with a citrus-pepper sauce (gf, nf, sf) – \$12

## DESSERT

### *Sopaipillas*

Fried pumpkin bread drizzled with vegan honeee (nf) – \$9

### *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

### *Honeee*

4oz jar of our vegan honeee – \$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

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

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

**Bee's Bonnet.** Chamomile Tea, Coconut Milk, Vegan Honeee, Lavender Bitters – \$8

**Sparkling Cherry Limeade** – \$5

**Aurora Hemp Elixir.** 25mg CBD – \$8 Select a flavor:  
- Rosemary Grapefruit  
- Blackcurrant Spruce - Cayenne Citron

## RED WINE

**Tinto Negro Malbec.** Argentina.  
Glass – \$10 Bottle – \$30

**Las Mulas Organic Cabernet Sauvignon.** Chile.  
Bottle – \$30

**Koyle Carmenere.** Chile. Bottle – \$30

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

## WHITE, ROSE & SPARKLING

**Curator White Blend.** South Africa.  
Glass – \$10 Bottle – \$30

**Abacela Rosé.** Oregon.  
Glass – \$13 Bottle – \$39

**Las Mulas Organic Sauvignon Blanc.** Chile.  
Bottle – \$30

**Pizzolato Sparkling Rosé.** Italy. Glass – \$12

## INFUSED PISCO FLIGHT

Sample four infused pisco (served neat, no mixers):  
Strawberry, Earl Grey, Cucumber, Chamomile

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

Biggy (1 oz shot of each pisco, must be shared by two or more people) – \$26

## COCKTAILS

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

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

Select which infused pisco you'd like:

- Chamomile - Beet - Cucumber
- Earl Grey - Hibiscus - Strawberry

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

**Herself the Elf.** Cucumber Infused Pisco, Green Chartreuse, Lime, Forest Bitters, Absinthe Rinse – \$14

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

**Gimme a Beet!** Beet Infused Pisco, Cherry – \$12

**Butterfly Kisses.** Chamomile Infused Pisco, Vegan Honeee, Lemon, Orange Bitters – \$13

**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

- Occidental Pilsner - Breakside IPA - Ecliptic Red

**Bottles** – \$5

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