

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 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 butternut squash bisque (gf, nf, sf) – \$7

Polenta

Dill polenta cake topped with cream cheese, tamarind tempeh and asparagus, and mushroom-sage cream (gf, nf) – \$12

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 honee (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

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

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

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

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

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 – \$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 – \$32

Pizzolato Sparkling Rosé. Italy. Glass – \$12

Infused Pisco Flight

Sample four infused pisco (served neat, no mixers):
Cucumber, Fig, Watermelon, Chamomile

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

Biggy (1 oz shot of each pisco) – \$26

Cocktails

Granny's Night Out. Spiced Apple Cider, Alto del Carmen Pisco, Cardamom Bitters, *Served Warm* – \$13

Chilly Chihuahua. Alto del Carmen Pisco, Ancho Reyes Chili Liqueur, Lemon, Raw Sugar, *Served Warm* – \$13

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

Infused Pisco Sour. +\$1

Select which infused pisco you'd like:

- Chamomile - Watermelon - Pear Nutmeg
- Earl Grey - Cucumber - Apple Cinnamon

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

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

Getting Figgy With It. Fig Infused Pisco, Sweet Red Vermouth – \$12

Pound Puppy Pajama Party. Earl Grey Infused Pisco, Vegan Honeee, Lemon, Soda Water, 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 - Buoy Pilsner - Breakside IPA
- Ecliptic Red

Bottles – \$5 - Deschutes Black Butte Porter
- Sessions Lager - Angry Orchard Crisp Cider