

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, sundried tomatoes, and sauteed mushrooms (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

Beet Bocadillo

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

Huancaina

Oven roasted potatoes, carrots, and tofu topped with a nutritional yeast cream sauce (gf, nf) – \$10

World Vegan Month Special: Tacu Tacu

Rice, pinto beans, diced tomatoes and onions served with roasted thyme tofu, accented with ají limó (citrus-pepper sauce) and pebre salsa (gf, nf). A portion of sales of this dish will be donated to Outside In – \$10

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, *Can be Served Cold or Warm* – \$9

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

Fuzzy Wuzzy. Sparkling Lemonade, Vegan Honeee, Spice Bitters – \$8

Tropic Topic. Pineapple, Ginger Beer, Lime, Tiki Bitters – \$9

Sparkling Cherry Limeade – \$7

Aurora Hemp Elixir. Sparkling, 30mg CBD – \$8
Select a flavor:
- Rosemary Grapefruit - Lavender Orange

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

Infused Pisco Flight

Sample four infused pisco (served neat, no mixers):
Chamomile, Peach, Cinnamon Clove, Pear

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

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

Cocktails

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

Mezcal Sunrise. Tequila, Illegal Mezcal, Lime, Vegan Honeee, Orange Bitters, *Served Warm* – \$13

Suave Sangria. Red Wine, Cinnamon Clove Infused Pisco, Lemon, Sugar in the Raw, *Can be Served Cold or Warm* – \$13

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

Infused Pisco Sour – \$14

Select an infused pisco:

- Peach - Cucumber - Jasmine - Pear - Chamomile
- Pear Nutmeg - Cinnamon Clove - Earl Grey

Pisco Da Pie. Cinnamon Clove Infused Pisco, Rothman & Winter Apricot Liqueur, Lemon, Spice Bitters – \$14

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

Pound Puppy Pajama Party. Earl Grey Infused Pisco, Vegan Honeee, Lemon, Soda Water, Orange Bitters – \$13

Mono's Manhattan. Old Forester Bourbon, Alto del Carmen Pisco, Amaro Averna, Angostura Bitters – \$14

Beer

Draft – \$7

- Yonder Dry Cider - Ruse Brewing IPA

Bottles – \$6

- Level Beer Pilsner
- Sessions Lager
- Deschutes Black Butte Porter
- Double Mountain Winter Ale