

# 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

### Ensalada

Mixed greens, pickled radish, toasted sunflower seeds, and shredded carrot tossed with dijon-honeee vinaigrette (gf, nf, sf) – \$6

### Sopa

Cup of hearty pinto bean, corn, and butternut squash soup (gf, nf) – \$7

### Sopaipillas

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

### Beet Bocado

Roasted red beets, apple, and housemade soft cheese drizzled with balsamic vinaigrette and citrus-pepper sauce (gf, nf, sf) – \$11

### Huancaina

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

### Chacerero

Sandwich of fried seitan, green beans, avocado, tomato, and chive aioli (nf, sf2) – \$14

## Dessert

### Sopaipillas

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

### 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 - 6oz container – \$7

### Honeee

4oz jar of our housemade honeee – \$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* – \$10

**Go Mango Go.** Mango, Lemon, Soda Water, Woodlawn Bitters – \$8

**Fuzzy Wuzzy.** Sparkling Lemonade, Vegan Honeee, Spice Bitters – \$9

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

**Sparkling Cherry Limeade** – \$8

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

## Red Wine

**Tinto Negro Malbec.** Argentina.  
Glass – \$12    Bottle – \$36

**Las Mulas Organic Cabernet Sauvignon.** Chile.  
Bottle – \$38

**Koyle Carmenere.** Chile. Bottle – \$45

**Elk Cove Pinot Noir.** Oregon. Bottle – \$40

## White, Rose, Orange & Sparkling

**Curator White Blend.** South Africa.  
Glass – \$12    Bottle – \$36

**Marques de Caceras Rosé.** Spain.  
Glass – \$12    Bottle – \$36

**Miguel Torres Sparkling Brut Rosé.** Chile.  
Glass – \$13    Bottle – \$39

**Bel a Ciao Drinks Orange Wine.** France.  
Glass – \$17    Bottle – \$51

**Las Mulas Organic Sauvignon Blanc.** Chile. Bottle – \$38

## Infused Pisco Flight

Sample four infused pisco (served neat, no mixers):  
Cranberry Vanilla, Jasmine, Apple Cinnamon, Chamomile

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* – \$14

**Mezcallama.** Tequila, Ilegal 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 – \$14

**Infused Pisco Sour** – \$15

Select an infused pisco:

- Raspberry Blueberry - Cucumber - Jasmine
- Apple Cinnamon - Chamomile - Cinnamon Clove
- Earl Grey - Cranberry Vanilla

**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 – \$16

**Pound Puppy Pajama Party.** Earl Grey Infused Pisco, Vegan Honeee, Lemon, Soda Water, Orange Bitters – \$14

**A Monkey About Town.** Old Forester Bourbon, Alto del Carmen Pisco, Amaro Averna, Angostura Bitters – \$15

**Hard to Fernet.** Rittenhouse Rye, Fernet, Cherry, Demerara Sugar, Orange Bitters, Angostura Bitters – \$15

## Beer

**Draft** – \$7

- Yonder Dry Cider - Irrelevant Beer IPA

**Bottles** – \$6

- Sessions Lager
- Deschutes Black Butte Porter
- Ninkasi Red IPA