

✧ Cocktails ✧

11TH & A bourbon, house bitter blend, Punt e Mes, cava float, BFC	16	OAXACAN BIJOU mezcal, Faccia Brutto Centerbe, sweet vermouth, orange bitters, up	16
LOVECHILD calvados, rye, honey, lemon bitters, New Orleans bitters, absinthe rinse, up	16	PEACHY KEEN silver tequila, Liquor 43, fino sherry, peach, lemon, up	16
CAIPIRINHA 2.0 Novo Fogo cachaça, fino sherry, ginger, lemon, lime, rocks	15	CURRENT AFFAIR Cocchi Americano, blood orange, cassis, lemon, cava, wine glass, rocks	16
RHU COLLINS Roku gin, rhubarb, lemon, celery bitters, soda, rocks	15	IVORY COAST Planteray OFTD, Stiggins pineapple, lime, banana, cacao, coconut, coffee grounds, rocks	16
LYCHEE-LEAN Meili vodka, gin, Lichi-Li, Creme de Violette, lemon, up	16	THE SWIZZLE silver rum, Planteray OFTD dark rum, orgeat, passionfruit, lime, angostura bitters, rocks	16
NO SCRUBS, ONLY SHRUBS gin, house strawberry and balsamic shrub, tonic, rocks	14		

✧ No Booze ✧

NAMARO SOUR Pathfinder NA amaro, Giffard NA Pampelmousse, citrus, egg white	12
HIBISCUS MULE house made ginger beer w/hibiscus float	10
HOUSE STRAWBERRY BALSAMIC SHRUB	10
AGUA FRESCA refreshing, replenishing, house made, seasonal fruit	8
E9 HOP WATER Passion fruit or Lime	5

Sparkling

HOUSE BUBBLES : CAVA	11 / 40
SCARPETTO "FRICO" LAMBRUSCO, EMILIA ROMAGNA, IT	12 (can)
NOMINÉ-RENARD BRUT, CHAMPAGNE, FR	94

White

HOUSE WHITE	11 / 40
RIVA DE LA ROSA, VERMENTINO, TUSCANY, IT	14 / 50
CONDE VALDEMAR TEMPRANILLO BLANCO, RIOJA SP	14 / 50

Rosé

SEVEN HILLS ROSE, COLUMBIA VALLEY, WA	12 / 44
CHARLES DE FERRE BRUT ROSE, FR	12 / 44

Red

HOUSE RED	11 / 50(1L)
QUATTRO MANI MONTEPULCIANO, IT	13 / 48
HEDGES FAMILY, CABERNET SAUVIGNON, COLUMBIA VALLEY, WA	14 / 50
JIGSAW PINOT NOIR, WILLAMETTE VALLEY, OR	15 / 52
TENUTA BARAC BARBERA D'ALBA, IT	56
LATTA LATTA GSM, COLUMBIA VALLEY, WA	60
LEMELSON PINOT NOIR, WILLAMETTE VALLEY, OR	70
MULLAN ROAD CABERNET SAUVIGNON, WALLA WALLA, WA	70
CANTINA DI MONTALCINO BRUNELLO, MONTALCINO, IT	84

Beer/Cider

E9 PILSNER OR IPA, YONDER SEASONAL CIDER	8
BEST DAY BREWING KOLSCH, NA	7



✧ Kitchen ✧

Small plates

HOUSE MADE FOCACCIA served with European butter and flaky salt	9	CRISPY POLENTA polenta, parm, mozzarella, fried and served with house marinara & cilantro jalapeño pesto	12
PICKLED VEGETABLES	6	ROASTED RED PEPPER & FETA DIP Served with crudité and walnut dukkah dusted pita bread	14
MARINATED OLIVES	8		
EN RAMA SALAD spring greens, shaved red onion, cherry tomatoes, feta, pepitas, roasted garlic vinaigrette	15	BRUSCHETTA crispy foccacia topped with burrata, prosciutto, roasted grapes, and pistachios	18
WATERMELON CAPRESE fresh watermelon, locally grown tomatoes, mozzarella, balsamic glaze & basil	16	MEATBALLS W/ RED SAUCE	14
		PATATAS BRAVAS fried potatoes topped with red pepper aioli	14

Executive Chef: Jesus Garibay

House made Pastas

STIR FRY PASTA	26	STREET CORN GARGANELLI	26
housemade paccheri pasta, mixed veggies, fried tofu, Vietnamese inspired stir fry sauce. vegan		house made pasta, fresh corn, Nduja sausage, Mexican crema, cilantro	
CRESTE DE GALLO POMODORO	26		4
house made pasta, local cherry tomatoes, garlic oil, onion, topped with burrata and crispy garlic		<i>/ add soft boiled egg to any pasta dish</i>	

Large Plates

MUSSELS	24	EN RAMA BURGER	22
local mussels, pork menudo broth, lardons, onion, cilantro, hominy, serranos, toast		classic burger with ground brisket patty, lettuce, tomato, onion, and special sauce, served with patatas bravas	
		<i>/ add bacon +3</i>	
GUAJILLO SESAME PRAWNS	24		
sautéed in Guajillo sesame cream, with spicy cilantro pesto, crispy corn fritter, and pickled shallots		SHORT RIB	32
		slow braised, roman style, over polenta with fresh parmesan	