

✧ 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, Licor 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 spiced pear 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 SPICED PEAR SHRUB	10
AGUA FRESCA refreshing, replenishing, house made, seasonal fruit	8
E9 HOP WATER Passion fruit or Lime	5

*Consuming raw or undercooked foods may increase your risk of food borne illness. Please inform your server of any food allergies.

Sparkling

HOUSE BUBBLES : CAVA	11 / 40
CHARLES DE FERE BRUT ROSE, FR	12 / 44
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	12 / 44
CONDE VALDEMAR RIOJA BLANCO, RIOJA SP	12 / 44

Rosé

LES HAUTS PLATEAUX, PROVENCE, FR	12 / 44
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Red

HOUSE RED	11 / 50(1L)
NEVIO MONTEPULCIANO D'ABRUZZO, IT	14 / 50
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



Executive Chef: Jesus Garibay

✧ 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
PATATAS BRAVAS fried potatoes topped with red pepper aioli*	14	MEATBALLS W/ RED SAUCE	14
KALE HARVEST SALAD curly kale, roasted butternut squash, pepitas, tomatoes, feta, dijon vinaigrette	15	ROASTED RED PEPPER & FETA DIP Served with crudité and walnut dukkah dusted pita bread	15
TINNED FISH Matiz sardines, focaccia, whipped ricotta, Calabrian chili, olives	15	PIMENTO CHEESE house made pimento cheese on our signature focaccia with pickled red onions	15

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House made Pastas

STIR FRY PASTA	26	POZOLE PASTA	28
housemade paccheri pasta, mixed veggies, fried tofu, Vietnamese inspired stir fry sauce. vegan		chile braised chicken thighs, hominy, pickled onions, and housemade pasta tossed in a smoky cheese sauce, topped with cilantro	
CRESTE DE GALLO POMODORO	26		8
house made pasta, local tomatoes, garlic oil, onion, burrata and crispy garlic		<i>/ add sautéed prawns to any dish</i>	
SHORT RIB BOLOGNESE	28		
slow braised beef short rib, pancetta, garlic and herbs folded into tomato and red wine ragu, housemade pasta, parm			

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			