

✧ Cocktails ✧

11TH & A bourbon, house bitter blend, Punt e Mes, cava float, BFC	16	ESPRESSO MARTINI Titos vodka, Borghetti espresso liqueur, cold brew, pumpkin spice, up	16
HUNTERS MOON rye whisky, dry vermouth, apple juice, orgeat, Angostura bitters. BFC	15	THESE BOOTS ARE MADE FOR OAXACAN mezcal, Gran Classico, lime, chili, BFC	16
CAIPIRINHA 2.0 Novo Fogo cachaça, fino sherry, ginger liqueur, lemon, lime, rocks	15	AUTUMN SQUALL Stiggins pineapple, OFTD, St. George spiced pear, lemon, Angostura bitters, rocks	16
SCOTTISH ROSE Hendricks gin, Cocchi Americano, rose, pomegranate, lemon, up	16	CURRENT AFFAIR Cocchi Americano, blood orange, cassis, lemon, cava, wine glass, rocks	16
PINKIES UP vodka, blood orange, red wine & cran reduction, hibiscus, lime, cava, up	16	THE SWIZZLE silver rum, Planteray OFTD dark rum, orgeat, passionfruit, lime, angostura bitters, rocks	16
NO SCRUBS, ONLY SHRUBS gin, house made seasonal shrub, tonic, rocks	14		

✧ No Booze ✧

NAMARO SOUR Pathfinder NA amaro, Giffard NA Pampelmousse, citrus, egg white*	12
HIBISCUS MULE ginger beer and lime w/hibiscus float	10
HOUSE MADE SEASONAL 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
BEAU-CHARMOIS PINOT NOIR, PAYS D'OC, FR	14 / 50
HEDGES FAMILY, CABERNET SAUVIGNON, COLUMBIA VALLEY, WA	14 / 50
TENUTA BARAC BARBERA D'ALBA, IT 2021	56
LATTA LATTA GSM, COLUMBIA VALLEY, WA 2020	60
LEMELSON PINOT NOIR, WILLAMETTE VALLEY, OR 2022	70
MULLAN ROAD CABERNET SAUVIGNON, WALLA WALLA, WA 2022	70
CANTINA DI MONTALCINO BRUNELLO, MONTALCINO, IT 2016	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	14
PATATAS BRAVAS fried potatoes topped with red pepper aioli*	14	MEATBALLS W/ RED SAUCE	14
KALE HARVEST SALAD curly kale, roasted butternut squash, pepitas, cranberries, feta, dijon vinaigrette	15	PIMENTO CHEESE house made pimento cheese on house focaccia with onion jam	15
TINNED FISH Matiz sardines, focaccia, whipped ricotta, Calabrian chili, olives	15	BRUSSELS & BACON crispy fried brussels with bacon, roasted piquillos, piquillo cream, balsamic glaze (vegetarian option)	15

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House made Pastas

CRESTE DE GALLO POMODORO	26	POZOLE PASTA	28
house made pasta, local tomatoes, garlic oil, onion, burrata and crispy garlic (vegetarian)		chile braised chicken thighs, hominy, pickled onions, and housemade pasta tossed in a smoky cheese sauce, topped with cilantro	
BUTTERNUT SQUASH GNOCCHI	26	SHORT RIB BOLOGNESE	28
housemade ricotta gnocchi, sun-dried tomatoes in a creamy roasted squash and tofu sauce, sage pepita crumble, whipped ricotta (vegan option)		slow braised beef short rib, pancetta, garlic and herbs folded into tomato and red wine ragu, housemade pasta, parm	
	8		6
<i>/ add sautéed prawns to any dish</i>		<i>/ substitute gluten free pasta</i>	

Large Plates

MUSSELS	24	EN RAMA BURGER	22
local mussels, menudo broth, lardons, onion, cilantro, hominy, jalapeños, 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	PORK BELLY	24
sautéed in Guajillo sesame cream, with spicy cilantro pesto, crispy corn fritter, and pickled shallots		crispy braised pork belly chicharron, brine gravy, Mexican style cara cara orange slaw	

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