

✂ Cocktails ✂

HUNTERS MOON	15	ESPRESSO MARTINI	16
rye whisky, dry vermouth, apple juice, orgeat, Angostura bitters. BFC		Titos vodka, Borghetti espresso liqueur, cold brew, pumpkin spice, up	
THE NIGHTCAP	16	PINKIES UP	16
Ezra Brooks Port Cask Finished Bourbon, Borghetti espresso liqueur, sweet vermouth, Amontillado sherry, chocolate and cinnamon bitters, BFC		vodka, blood orange, red wine & cran reduction, hibiscus, lime, cava, up	
CAIPIRINHA 2.0	15	THESE BOOTS ARE MADE FOR OAXACAN	16
Novo Fogo cachaça, fino sherry, ginger liqueur, lemon, lime, rocks		mezcal, Gran Classico, lime, chili, BFC	
SCOTTISH ROSE	16	AUTUMN SQUALL	16
Hendricks gin, Cocchi Americano, rose, pomegranate, lemon, up		Stiggins pineapple, OFTD, St. George spiced pear, lemon, Angostura bitters, rocks	
NO SCRUBS, ONLY SHRUBS	14	CARIBBEAN HOLIDAY	16
gin, house made seasonal shrub, tonic, rocks		Ten to One white rum, Tempus Fugit Banana liqueur, Allspice Dram, lime, up	

✂ No Booze ✂

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

*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)
QUINTA DOS ACIPRESTES, DOURO, PT	14 / 50
IRIS PINOT NOIR, WILLAMETTE VALLEY, OR	15 / 52
THE SOLDIER 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



Executive Chef: Estevan Sedillo

✧ Kitchen ✧

Small plates

HOUSE MADE FOCACCIA served with European butter and flaky salt	9	HALF DOZEN OYSTERS WA oysters with aqua chile, lemon, salt	20
PATATAS BRAVAS fried potatoes topped with red pepper aioli*	14	TINNED FISH Matiz sardines, focaccia, whipped ricotta, Calabrian chili, olives	15
KALE HARVEST SALAD curly kale, roasted butternut squash, pepitas, cranberries, feta, dijon vinaigrette	15	CRISPY POLENTA polenta, parm, mozzarella, fried and served with house marinara & cilantro jalapeño pesto	14
BRUSSELS & BACON crispy fried brussels with bacon, roasted piquillos, piquillo cream, balsamic glaze (vegetarian option)	15	PIMENTO CHEESE house made pimento cheese on house focaccia with onion jam	15
MEATBALLS W/ RED SAUCE	14		

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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		topped with pimento cheese, red onion jam, pickled red onions, cilantro pesto, arugula, 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	