

✧ 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	MESSAGE TO GARCIA	16
Ezra Brooks Port Cask Finished Bourbon, Borghetti espresso liqueur, sweet vermouth, Amontillado sherry, chocolate and cinnamon bitters, BFC		blanco tequila, Fino sherry, pineapple, lime, cinnamon bitters, rocks	
PINKIES UP	16	THESE BOOTS ARE MADE FOR OAXACAN	16
vodka, blood orange, red wine & cran reduction, hibiscus, lime, cava, up		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	
COQUITO	14		
coconut and dairy milk, holiday spices, Fino sherry, Licor 43, brandy de Jerez			

✧ 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 : BLANC DE BLANC	11 / 40
CHARLES DE FERRE 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)
TOR DEL COLLE, MONTEPULCIANO RISERVA, IT	14 / 50
IRIS PINOT NOIR, WILLAMETTE VALLEY, OR	15 / 52
THE SOLDIER CABERNET SAUVIGNON, COLUMBIA VALLEY, WA	15 / 52
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
STORYBOOK MOUNTAIN CABERNET SAUVIGNON, NAPA VALLEY, CA 2017	150

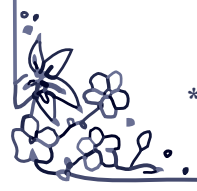
Beer/Cider

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	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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Executive Chef: Estevan Sedillo

House made Pastas

CRESTE DE GALLO POMODORO 26
house made pasta, local tomatoes,
garlic oil, onion, parmesan and crispy
garlic (vegetarian)

SHORT RIB BOLOGNESE 28
slow braised beef short rib, garlic and
herbs folded into tomato and red
wine ragu, housemade pasta, parm

8
*/ add sautéed prawns to any
dish*

6
/ substitute gluten free pasta

6
/ Add 3oz house meatball

Large Plates

PRAWN RISOTTO 25
creamy risotto finished with brown
butter, fried sage, parmesan, sautéed
prawns and charred lemon

CHANTRELLE CHICKEN 28
herb braised chicken with a creamy
Chantelle mushroom sauce over
polenta (gf)

MUSSELS 24
local mussels, lardons, onion, cilantro,
hominy, jalapeños, toast

EN RAMA BURGER 22
topped with pimento cheese, red
onion jam, pickled red onions,
cilantro pesto, arugula, served with
patatas bravas*
/ add bacon +3

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