

✧ Cocktails ✧

SOFT PANTS	16	NEGRONI FOR HUMANITY	14
Old Overholt Rye BIB, Nocino, Ramazotti, BFC		gin, house bitter blend, Punt e Mes, bfc *\$1 donated to Advocates for Immigrants in Detention NW*	
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, Giffard Pineapple, lime, cinnamon bitters, rocks	
CAN'T CATCH ME	16	OAXACAN IN A WINTER WONDERLAND	16
vodka, Giffard Vanilla, lemon, Amargo de Chile, gingerbread bitters, up		mezcal, rosé vermouth, orgeat, blood orange, lime, rocks	
LONGEST NIGHT	16	CARIBBEAN HOLIDAY	16
Plymouth Gin, pear brandy, cranberry liqueur, Dolin Dry, cranberry brine, up		Ten to One white rum, Tempus Fugit Banana liqueur, Allspice Dram, lime, up	
NO SCRUBS, ONLY SHRUBS	14	MOTORCYCLE DIARIES	16
gin, house made seasonal shrub, tonic, rocks		Singani, Giffard Elderflower, Faccia Brutto Centerbe, lime, sage, up	

✧ No Booze ✧

SUPERSTITIOUS	12
apple, lemon, sage, ginger beer, up	
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
VIGNERONS DE MANCEY, CHARDONNAY, MACON, FR	12 / 44

## Rosé

LES HAUTS PLATEAUX, PROVENCE, FR	12 / 44
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## Red

HOUSE RED	11 / 50(1L)
DOMAINE CABIRAU "SERGE & MARIE" ROUSSILLON, FR	14 / 50
CHEHALEM 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 PILSNE, 7 SEAS "THE TEN" BRUT IPA, YONDER SEASONAL CIDER	8
BEST DAY BREWING KOLSCH, NA	7



✂ Kitchen ✂

Small plates

HOUSE MADE FOCACCIA 9  
served with European butter and flaky salt

HALF DOZEN OYSTERS 20  
VA oysters with granita, lemon, salt

PATATAS BRAVAS 14  
fried potatoes topped with red pepper aioli\*

TINNED FISH 15  
Matiz sardines, focaccia, whipped ricotta, Calabrian chili, olives

EN RAMA SALAD 15  
arugula, honey crisp apples, candied pecans, manchego, apple vinaigrette

CRISPY POLENTA 14  
polenta, parm, mozzarella, fried and served with house marinara & house garlic sauce

BRUSSELS & BACON 15  
crispy fried brussels with bacon, roasted piquillos, piquillo cream, balsamic glaze (vegetarian option)

PIMENTO CHEESE 15  
house made pimento cheese on house focaccia with house garlic sauce

MEATBALLS W/ RED SAUCE 14

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## House made Pastas

CRESTE DE GALLO POMODORO house made pasta, local tomatoes, garlic oil, onion, parm, and crispy garlic (vegetarian)	26	SHORT RIB BOLOGNESE slow braised beef short rib, garlic and herbs folded into tomato and red wine ragu, housemade pasta, parm	28
	8		6
<i>/ add sautéed prawns to any dish</i>		<i>/ substitute gluten free pasta</i>	
	6		
<i>/ Add 3oz house meatball</i>			

## Large Plates

PRAWN RISOTTO creamy risotto finished with brown butter, fried sage, parm, sautéed prawns and charred lemon	25	CHANTERELLE CHICKEN herb braised chicken thighs with a creamy chanterelle mushroom sauce over polenta (gf)	28
MUSSELS local mussels, chorizo, onion, jalapeños, toast	24	EN RAMA BURGER topped with mozzarella, roasted garlic and Calabrian chili aioli, arugula, caramelized onions, served with patatas * <i>/ add bacon +3</i>	22

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