

☞ 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, Cocchi Americano Rosa, orgeat, blood orange, lime, rocks	
LONGEST NIGHT	16	CARIBBEAN HOLIDAY	16
Plymouth Gin, Boulard Calvados, 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		Novo Fogo cachaça, Giffard Elderflower, Faccia Brutto Centerbe, lime, sage, up	

☞ No Booze ☞

SUPERSTITIOUS	12
apple, lemon, sage, ginger beer, old fashioned bitters, 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 BLANCS, FR	11 / 40
CHARLES DE FERÉ 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 / 40
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 PILSNER, ROTATING E9 IPA, YONDER SEASONAL CIDER	8
BEST DAY BREWING KOLSCH, NA	7



✧ Kitchen ✧

Small plates

BREADS & SPREADS house focaccia with trio of hummus, pimento cheese, and herbed butter	17	HALF DOZEN OYSTERS Hama Hama WA oysters with seasonal mignonette	20
BEEF SALAD roasted beets over radicchio, mixed greens, lemon & thyme ricotta, almonds, apple cider vinaigrette	16	BACON WRAPPED DATES stuffed with blue cheese	12
RAINBOW CARROTS roasted with shallots, fennel, garlic, topped with béarnaise sauce	15	PIMENTO CROQUETTES filled with potato and pimento cheese, Calabrian aioli	14
KABOCHA SQUASH bruleed Kabocha with pepita gremolata, topped with Burrata	16	CRISPY POLENTA polenta, parm, mozzarella, fried and served with house marinara & house garlic sauce	14
BRUSSELS & BACON crispy fried brussels with bacon, roasted piquillos, piquillo cream, balsamic glaze (vegetarian option)	15	CURED SALMON TOAST house cured wild salmon, with caper and sage cream cheese, fennel, crispy skin	16
ROASTED FINGERLINGS potatoes roasted in beef tallow, rosemary, Aleppo pepper	16	MEATBALLS W/ RED SAUCE	14

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House made Pastas

<p>PESTO CRESTE 26 house made Create de Gallo pasta, pistachio pesto, pecorino, focaccia breadcrumbs, hint of cream (vegetarian)</p>	<p>SHORT RIB BOLOGNESE 28 slow braised beef short rib, garlic and herbs folded into tomato and red wine ragu, housemade pasta, parm</p>
<p>GNOCCHI SORRENTINO 26 house made ricotta gnocchi baked in pomodoro sauce, mozzarella, basil (vegetarian)</p>	<p>CHANTERELLE CHICKEN 28 house made Paccheri pasta, herb braised chicken thighs, creamy chanterelle mushroom sauce, parm, crispy chicken skins</p>
8	6
<i>/ add sautéed prawns to any dish</i>	<i>/ Add 3oz house meatball</i>

Large Plates

<p>PRAWN RISOTTO 25 creamy risotto finished with brown butter, fried sage, parm, sautéed prawns and charred lemon (gf)</p>	<p>EN RAMA BURGER 22 topped with mozzarella, roasted garlic and Calabrian chili aioli, arugula, caramelized onions, served with mixed greens salad <i>/ add bacon +3</i></p>
<p>HAMA HAMA CLAMS 24 local purple clams, chorizo, onion, jalapeños, toast</p>	

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