

☞ 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
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 ON SUNSHINE	16
vodka, Giffard Vanilla, lemon, Amargo de Chile, gingerbread bitters, up		mezcal, Lillet blanc, Giffard Pamplemousse, lime, cinnamon, absinthe wash	
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 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 / 40
CHEHALEM PINOT NOIR, WILLAMETTE VALLEY, OR	15 / 52
TOR DEL COLLE, MONTEPULCIANO RISERVA, IT	14 / 50
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
K VINTNERS KLEIN VINEYARD SYRAH, WALLA WALLA, WA 2019	74
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	17	HALF DOZEN OYSTERS	20
house focaccia with trio of hummus, pimento cheese, and herbed butter		Hama Hama WA oysters with seasonal mignonette	
BEEF SALAD	16	BACON WRAPPED DATES	12
roasted beets over radicchio, mixed greens, lemon & thyme ricotta, almonds, apple cider vinaigrette		stuffed with blue cheese	
RAINBOW CARROTS	15	PIMENTO CROQUETTES	14
roasted with shallots, fennel, garlic, topped with soy maple crema		filled with potato and pimento cheese, Calabrian aioli	
KABOCHA SQUASH	16	CRISPY POLENTA	14
bruleed Kabocha with pepita gremolata, topped with Burrata		polenta, parm, mozzarella, fried and served with house marinara & house garlic sauce	
ROASTED FINGERLINGS	16	MEATBALLS W/ RED SAUCE	14
potatoes roasted in beef tallow, rosemary, Aleppo pepper			

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House made Pastas

<p>PESTO CRESTE 26 house made Creste 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 ALLA SORRENTINO 26 house made ricotta gnocchi baked in pomodoro sauce, mozzarella, basil (vegetarian)</p>		<p>WILD MUSHROOM & CHICKEN 28 house made pasta, herb braised chicken thighs, creamy wild mushroom sauce, parm, chives</p>
<p><i>/ add sautéed prawns to any dish</i></p>	8	<p><i>/ Add 3oz house meatball</i></p>

6

Large Plates

<p>PRAWN RISOTTO 25 creamy risotto finished with brown butter, leeks, parm, sautéed prawns and charred lemon and parsley oil (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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