

☞ Cocktails ☞

OSCAR WILDE vodka, Giffard pineapple, coconut, spiced hibiscus, house floral bitters, up	16	NEGRONI FOR HUMANITY gin, house bitter blend, Punt e Mes, bfc *\$1 donated to Advocates for Immigrants in Detention NW*	14
DUE TORI bourbon, scotch, Amaro Montenegro, orange honey, Angostura bitters, Peychaud's bitters, BFC	16	WHITE LIGHT, WHITE HEAT, WHITE NEGRONI Nardini grappa, Cocchi Americano, Amaro Nonino, Size, orange bitters, BFC	16
TOIL & TROUBLE Planteray 3 Star rum, Licor 43, Strega, DO Ferreiro, lime bitters, BFC	16	OAXACAN ON SUNSHINE mezcal, Lillet blanc, Giffard Pamplemousse, lime, cinnamon, absinthe wash, up	16
SUMNER SPRITZ gin, Zucca Rabarbaro, Giffard Rhubarbe, house rhubarb sour, soda, rocks	16	LA NETA cilantro infused tequila, orange curaçao, lemon jalapeño cordial, soda, tall	16
NO SCRUBS, ONLY SHRUBS gin, house made seasonal shrub, tonic, rocks	14		

☞ No Booze ☞

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

*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

RESERVE DE MARANDE, PAYS D'OC, 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
RASA VINEYARDS OCCAM'S RAZOR CABERNET SAUVIGNON, COLUMBIA VALLEY, WA 2023	68
LEMELSON THEA'S SELECTION 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
DOUGLAS LAGER	6
BEST DAY BREWING KOLSCH, NA	7



↔ Kitchen ↔

Small plates

NUTS & OLIVES	12	HALF DOZEN OYSTERS	20
Castelvetro olives, house nuts		WA oysters with seasonal mignonette	
		Oyster Apertif Martini house oyster booze, Amontillado sherry, Faccia Brutto Centerbe, up... +10	
BREADS & SPREADS	15		
house focaccia with seasonal spreads			
SPINACH & ARTICHOKE DIP	16	BEEF SALAD	16
with grilled garlic focaccia		roasted beets, mixed spring greens, parm, candied pecans, apple cider vinaigrette	
CROQUETTES	14		
stuffed with potato and pimento cheese		BRUSSELS & BACON	16
		crispy fried brussels with bacon, roasted piquillos, piquillo cream, balsamic glaze (vegetarian option)	
MEATBALLS W/ RED SAUCE	15		
with focaccia		RAINBOW CARROTS	15
		roasted with shallots, fennel, garlic, topped with soy maple crema	
BACON WRAPPED DATES	12		
stuffed with blue cheese		ROASTED FINGERLINGS	16
		potatoes roasted in beef tallow, rosemary, lemon garlic aioli	

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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 SORRENTINA 26 house made ricotta gnocchi baked in pomodoro sauce, mozzarella, basil (vegetarian)</p>		<p style="text-align: right;"><i>/ add 3oz house meatball</i> 6</p>
		<p style="text-align: right;"><i>/ add baby burrata</i> 4</p>
	8	
<p><i>/ add sautéed prawns to any dish</i></p>		

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, lemon garlic aioli, arugula, balsamic caramelized onions, crispy prosciutto, served with mixed greens salad <i>/ add bacon +3</i></p>
<p>CHICKEN CACCIATORE 28 herb braised, bone in, chicken thigh over creamy polenta with seasonal vegetables</p>		<p style="text-align: right;"><i>/ sub fingerlings</i> 3</p>

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