

☞ 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 pisco, Cocchi Americano, Amaro Nonino, Suze, 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
TOR DEL COLLE, MONTEPULCIANO RISERVA, IT	14 / 50
TORII MOR PINOT NOIR, WILLAMETTE VALLEY, OR	15 / 52
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
CROUS ST MARTIN GSM, CHATEAUNEUF DU PAPE, FR 2023	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  
Castelvetroano olives, house nuts

CLASSIC CAESAR 16  
romaine, creamy caesar dressing,  
focaccia croutons, parm, lemon,  
black pepper

BREADS & SPREADS 15  
house focaccia with seasonal spreads

BRUSSELS & BACON 16  
crispy fried brussels with bacon,  
roasted piquillos, piquillo cream,  
balsamic glaze (vegetarian option)

SPINACH & ARTICHOKE DIP 16  
with grilled garlic focaccia

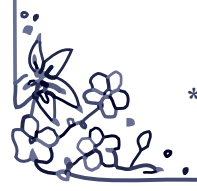
CROQUETTES 14  
stuffed with potato and pimento  
cheese

RAINBOW CARROTS 15  
roasted with shallots, fennel, garlic,  
topped with soy maple crema

BACON WRAPPED DATES 12  
stuffed with feta cheese

MEATBALLS W/ RED SAUCE 15  
with focaccia

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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>GUAJILLO CHICKEN PASTA 28 housemate pasta, braised. chicken thigh, guajillo chili sauce with a hint of cream, sweet onion, lime, crispy chicken skin</p>	
<p style="text-align: right;">8</p> <p><i>/ add sautéed prawns to any dish</i></p>		<p style="text-align: right;">6</p> <p><i>/ add 3oz house meatball</i></p>	
<p style="text-align: right;">4</p> <p><i>/ add baby burrata</i></p>			

## Large Plates

<p>SPRING RISOTTO 25 creamy risotto finished with asparagus, mushrooms, blistered cherry tomatoes, sautéed prawns, parm (gf)</p>		<p>EN RAMA BURGER 22 topped with mozzarella, lemon garlic aioli, arugula, balsamic caramelized onions, crispy prosciutto, served with caesar salad <i>/ add bacon +3</i></p>	
<p>MUSSELS ALLA DIAVOLA 25 local mussels in a spicy white wine, tomato, and garlic sauce, with chili crisp focaccia</p>			

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