

✂ Cocktails ✂

NEW FASHIONED	16	MARGARITA MIHOACANA	16
Rye whiskey, Planteray Stiggins' pineapple rum, Planteray OFTD rum, Falernum, lime, Angostura and lime bitters, BFC		blanco tequila, Giffard Fraise des Bois, lime, house basil bitters, hibiscus, rocks	
MIDSOMMAR	16	OAXACAN ON THE BEACH	16
bourbon, Genepy, lemon, smoked rosemary peppercorn, up		mezcal, apricot liqueur, lime, ginger, up	
LIMONCELLO 75	16	4.0	16
house limoncello, orange curaçao, lemon, house bubbles, up		Gran Gala Cognac, elderflower, Dolin dry vermouth, lime, orange lavender honey, soda. tall, rocks	
ANOTHER RANDOM LADY	16	DRINK OF THE SUMMER*	16
Another Hendrick's gin, Punt e Mes, citrus infused Sherry, house coffee-cardamom & clove infused bitter, chocolate bitters, up		Ten to One white rum, Worthy Park 109 rum, Tempus Fugit crème de banana, lime, pineapple, Orgeat, angostura, amaro foam, hurricane	
NO SCRUBS, ONLY SHRUBS	14		
gin, house made seasonal shrub, tonic, rocks			

✂ No Booze ✂

N'AMARO SOUR 2.0*	12
Amaro Lucano NA, Pathfinder NA Amaro, grapefruit, elderflower, lemon, egg white, up	
MAYPOLE	12
coconut, spiced hibiscus, lime, up	
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	

Items marked with an asterisk (*) contain raw or undercooked foods. 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 FERE BRUT ROSE, FR	12 / 44
SCARPETTO "FRICO" LAMBRUSCO, EMILIA ROMAGNA, IT	12 (can)
NOMINÉ-RENARD BRUT, CHAMPAGNE, FR	94

White

HOUSE WHITE	11 / 40
CONDE VALDEMAR RIOJA BLANCO, RIOJA SP	12 / 44
LUKE CHARDONNAY, COLUMBIA VALLEY, WA	12 / 44
LANGE ESTATES PINOT GRIS, WILLAMETTE VALLEY, OR	14 / 50

Rosé

RESERVE DE MARANDE, PAYS D'OC, FR	12 / 44
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Red

HOUSE RED	11 / 40
CHATEAU FONSLADE "CUVEE F", GSM, SAINT CHINIAN, FR	14 / 50
TORII MOR PINOT NOIR, WILLAMETTE VALLEY, OR	15 / 52
MULLAN ROAD CABERNET SAUVIGNON, WALLA WALLA, 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
BEST DAY BREWING KOLSCH, NA	7



✂ Kitchen ✂

Small plates

NUTS & OLIVES Castelvetro olives, house nuts	12	CLASSIC CAESAR romaine, creamy caesar dressing, focaccia croutons, parm, lemon, black pepper	16
BREADS & SPREADS house bread with seasonal spreads	15	BRUSSELS & BACON crispy fried brussels with bacon, roasted piquillos, piquillo cream, balsamic glaze (vegetarian option)	16
SPINACH & ARTICHOKE DIP with grilled garlic bread	16	RAINBOW CARROTS roasted with shallots, fennel, garlic, topped with soy maple crema	15
BACON WRAPPED DATES stuffed with feta cheese	12	MEATBALLS W/ RED SAUCE with house focaccia	17
PATATAS BRAVAS fried potatoes topped with red pepper aioli*	13		

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House made Pastas

PESTO CRESTE	26	SHORT RIB BOLOGNESE	28
house made Creste de Gallo pasta, walnut pesto, pecorino, hint of cream (vegetarian)		house made pasta, slow braised beef short rib, garlic and herbs folded into tomato and red wine ragu, parm	
GNOCCHI ALLA SORRENTINA	26		6
house made ricotta gnocchi baked in pomodoro sauce, mozzarella, basil (vegetarian)		<i>/ add 3oz house meatball</i>	
	6	<i>/ add sautéed prawns</i>	8
<i>/ add burrata</i>			

Large Plates

MUSSELS ALLA DIAVOLA	25	EN RAMA BURGER	22
local mussels in a spicy white wine, tomato, and garlic sauce, with grilled focaccia		5.5 oz. house ground beef topped with mozzarella, balsamic aioli, sun-dried tomato jam, shaved white onion, arugula, served with caesar salad	
SPRING RISOTTO	26	<i>/ add bacon +3</i>	
creamy risotto finished with asparagus, mushrooms, blistered cherry tomatoes, sautéed prawns, parm (gf)			

Automatic gratuity will be added. to parties
of 5 and larger.

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