la rama

Cocktails

MOLÉ OLD FASHIONED 16
rye, house cocoa nib syrup, house smoked chili bitters, Aztec chocolate bitters, BFC

DRIED LEAVES 16
bourbon, house bitter blend, orange oleo saccharum, Combier Kümmel, bitters, BFC

AUTUMN ELOPEMENT 16
gin, Koval cranberry gin liqueur, lemon, house apple syrup, cinnamon bitters, up

PACIFIC DAIQUIRI 16
toasted rice white rum, green tea infused dry vermouth, Kota Pandan Liqueur, lime, up

NO SCRUBS, ONLY SHRUBS 14
gin, house made seasonal shrub, tonic, rocks

HARVEST ESPRESSO MARTINI 16
house espresso-cocoa vodka, Borghetti espresso liqueur, house harvest maple syrup, black walnut bitters, up

SOCAL SIDECAR 16
Gran Gala VS Cognac, house vanilla-date syrup, orange curaçao, lemon, up

TEQUILA THYME! 16
blanco tequila, Felix Bigallet Thyme Liqueur, lime, Faccia Brutto Centerbe, up

OAXACAN DOWN THE AISLE 17
mezcal, Boulard Calvados, St. George Spiced Pear, lavender infused vinegar, Giffard Crème de Violette, up

No Booze

N'AMARO SOUR 2.0* 12
Amaro Lucano NA, Pathfinder NA Amaro, grapefruit, elderflower, lemon, egg white, up

DRY LAVENDER 12
Coco Lopez, lavender infused vinegar, Giffard NA Elderflower Liqueur, up

ORCHARD PUNCH 12
apple, lemon, ginger, Fee Brothers Aromatic Bitters, soda

HIBISCUS MULE 10
ginger beer and lime w/hibiscus float

HOUSE MADE SEASONAL SHRUB 10

AGUA FRESCA 8
refreshing, replenishing, house made, seasonal fruit

BEST DAY BREWING KOLSCH, NA 7

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Sparkling

HOUSE BUBBLES, BLANC DE BLANCS, FR	11 / 40
TIRRIDDIS BRUT ROSE, COLUMBIA VALLEY, WA	14 / 50
SCARPETTO "FRICO" LAMBRUSCO, EMILIA ROMAGNA, IT	12 (can)
NOMINÉ-RENARD BRUT, CHAMPAGNE, FR	94

White

HOUSE WHITE	11 / 40
BARONE DE BERNAJ, ALCAMO BIANCO, SICILY, IT	14 / 50
CONDE VALDEMAR RIOJA BLANCO, RIOJA, SP	14 / 50
LANGE ESTATES PINOT GRIS, WILLAMETTE VALLEY, OR	14 / 50

Rosé

DOMAINE DE TRIENNES, PROVENCE, FR	14 / 50

Red

HOUSE RED	11 / 40
TOR DEL COLLE MONTEPULCIANO RISERVA, ABRUZZO, IT	14 / 50
TORII MOR PINOT NOIR, WILLAMETTE VALLEY, OR	16 / 56
EFESTE "LIL MAMA" CABERNET SAUVIGNON, COLUMBIA VALLEY, WA	16 / 56
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
WOODWARD CANYON CABERNET FRANC, WALLA WALLA, WA 2022	78
CROUS ST MARTIN GSM, CHATEAUNEUF DU PAPE, FR 2023	84

Beer/Cider

MATCHLESS PILSNER & ROTATING IPA	9
DOUGLAS NORTHWEST LAGER	6
YONDER CIDER, SEASONAL	8

la rama

Kitchen

Small plates

NUTS & OLIVES 12
Castelvetrano olives, house nuts

BREADS & SPREADS 15
house bread with seasonal spreads

SPINACH & ARTICHOKE DIP 16
with grilled garlic bread

BACON WRAPPED DATES 13
stuffed with cheese, balsamic reduction

BRUSSELS & BACON 18
crispy fried brussels with bacon, roasted piquillos, piquillo cream, balsamic glaze (vegetarian option)

MEATBALLS W/ RED SAUCE 18
with house focaccia

HALF DOZEN OYSTERS 20
Hama Hama WA oysters with red wine and Calabrian chili mignonette
. . . . . .
Oyster Apertif Martini house oyster booze, Amontillado sherry, Faccia Brutto Centerbe, up... +10

SEASONAL SALAD 15
mixed greens, radish, celery, cucumber, roasted beets, savory beet vinaigrette topped with pepitas and lemon zest (vegan, gf)

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

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

PATATAS BRAVAS 14
fried potatoes topped with red pepper aioli*

Chef Shane Sunderlage

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House made Pastas

BEET PESTO CRESTE 26
house Creste de Gallo pasta, beet & pistachio pesto, chèvre, arugula, topped with roasted beets and balsamic reduction

CACIO E PEPE 30
house Radiatori pasta, Pecorino Romano, toasted black peppercorns, garlic & lemon prawns, parsley and fresh black peppercorn

/ add burrata 6

LAMB BOLOGNESE 30
house made pasta, slow braised lamb, garlic and herbs folded into tomato and red wine ragu, parm

/ add 3oz house meatball 6

/ add sautéed prawns 8

Large Plates

MUSSELS ALLA DIAVOLA 28
local mussels in a spicy white wine, tomato, and garlic sauce, with grilled focaccia

FORAGER RISOTTO 25
shiitake mushroom risotto, cherry tomatoes, confit black pearl and shiitake mushrooms on a bed of arugula topped with radish and balsamic caviar (vegan, gf)

EN RAMA BURGER 22
5.5 oz. house ground beef topped with mozzarella, balsamic aioli, sun-dried tomato jam, shaved white onion, arugula, served with caesar salad

/ add bacon +3

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

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