

*Cocktails*

Negroni ..... 14  
gin, house bitter blend, Punt e Mes. bfc

Old Fashioned ..... 14  
whiskey, saffron & cardamom bitters. bfc

The Handshake ..... 15  
Rye, Fernet Branca, Amaro Nonino, orleans bitters, up

Nutty Professor ..... 16  
gin, Boulard calvados, citrus, apple syrup, wonder foam, nutmeg, rocks

Canela Anticuada ..... 15  
house infused cinnamon and orange mezcal, PX sherry, trinity bitters, bfc

Ancho Paloma ..... 14  
blanco tequila, Ancho Reyes, grapefruit, lime, soda, tall

Sage Wisdom ..... 15  
Worthy Park rum, sage infused vermouth blanc, dry curaçao, grenadine, orange bitters, up

La Poire ..... 15  
brown butter vodka, spiced pear liqueur, canella bitters, cinnamon sugar rim, up

Yuzu Sour ..... 15  
Suntory Toki whisky, yuzu, egg white, orange bitters. up

Kilting Them Softly ..... 15  
Famous Grouse, Lustau brandy, Licor 43, lemon, ginger, up

*No Booze*

Hibiscus Mule ..... 9  
house made ginger beer w/hibiscus float

Chill Spritz ..... 9  
sparkling grapefruit w/lavender honey

Seasonal Shrub ..... 9

Sparkling

House Cava : blanc ..... 11 / 40

Dell' Emilia Lambrusco, Corregio IT ..... 12 / 46

White

House White ..... 11 / 40

Conde Valdemar Rioja Blanco, Rioja SP ..... 12 / 44

Orange

Gilbert Cellars, Columbia Valley, WA ..... 14/50

Rosé

Pinia Ile de Beauté, Rosé, FR, ..... 12 / 44

Charles De Fere, Brut Rose, FR ..... 12 / 44

Red

House Red ..... 11 / 40

Tor Del Colle, Montepulciano Riserva, IT ..... 12 / 44

Jigsaw, Pinot Noir, Willamette Valley, OR ..... 14/ 48

Mullan Road, Cabernet, Walla Walla, WA ..... 15 / 54

Fraga do Corvo Mencia Monterrei, SP ..... 58

Latta Latta GSM, Columbia Valley, WA ..... 60

Torcicoda Primitivo, IT ..... 66

Lemelson Pinot Noir, Willamette Valley, OR ..... 70

Wolfpack Cab Franc, Yakima Valley, WA ..... 80

Beer/Cider

E9 Pilsner or IPA, Yonder seasonal cider ..... 8

Best Day Brewing Kolsch, NA ..... 7



## *Kitchen*

### *Small plates*

House made Focaccia ..... 8

Patatas Bravas ..... 10

Pickled Vegetables ..... 5

Marinated Olives ..... 6

House Salad ..... 12  
sherry vinaigrette, pecorino, pine  
nuts

Harvest Salad ..... 14  
baby kale, apple, golden raisins,  
apple vinaigrette

Roasted Beets ..... 14  
red and golden Beets, feta, pine  
nuts, topped with hot honey and  
beet green pesto

Bourbon Baby Carrots ..... 12  
baby carrots on a bed of lemon  
ricotta, topped with bourbon  
honey and carrot top pesto

Charcuterie and Cheese ..... 28  
meats, cheeses, & friends

Pimento Cheese w/ grilled ..... 18  
bread & pickled veggies

Tinned fish ..... 14  
octopus or sardines in olive oil,  
tapas style

Meatballs w/ Red Sauce ..... 14

Crab Bisque ..... 14  
Chilean crab, pepitas, micro  
greens, sesame crostini

Flat bread ..... 15  
house made bread, ricotta,  
poached pears, arugula, honey  
walnuts, shishito peppers. add  
prosciutto +5

Chimichurri Bruschetta ..... 18  
crispy sourdough, sliced burrata  
and prosciutto, topped with  
chimichurri, lemon and crushed  
red pepper

House made Pastas

Escarole e Paccheri ..... 30/24  
house made pasta with braised  
escarole, white beans, tomato  
and sage. Topped with seared  
Pork Belly or vegetarian without.

Angel Hair a la Puttanesca ..... 28  
house made pasta, shrimp, olives,  
boquerones, tomato sauce

3

+ add soft boiled egg to any  
pasta dish

Zozzona alla ..... 26  
house made Garganelli pasta,  
Parmesan and pork sausage,  
tomato sauce, egg yolk and  
Parmesan sauce

Butternut Bucatini ..... 24  
house made pasta, roasted  
squash, coconut milk and  
cashew sauce, tomato, fried sage.  
vegan

Large Plates

Clams e Fagioli ..... 22  
Manila clams, chorizo, lima  
beans, and fennel in a white  
wine and butter sauce

en Rama Burger ..... 20  
house brisket patties, white BBQ  
sauce, American cheese, red  
onion, arugula, patatas bravas

Steak and Blue ..... 22  
seared top sirloin covered in a  
Bordelaise sauce, topped with  
blue cheese and crispy onions.  
Served with focaccia.