

# Hungry?

Check the box next to each item you'd like to order.

Want more than 1 of an item? Put the number of how many you want!

Items will be served as they are ready from the kitchen unless you'd prefer otherwise

## EMPANADAS

\$7 per empanada (each empanada comes with 1 salsa)

Step 1: Select your baked empanada(s)

☐ Emp A: Oven roasted sweet potatoes, garlic, olives, nutritional yeast cream sauce (nf)

☐ Emp B: Mozzarella, onion, chive, sundried tomatoes (nf, sf, sf2)

☐ Emp C: Housemade seitan, spinach, onion, citrusy-pepper sauce (nf)

Step 2: Select your salsa(s) – 1 salsa per empanada ordered

☐ Ají verde: Green chile peppers, cilantro, tofu, lime, olive oil (gf, nf, sf2)

☐ Zanahoria: Carrot with a hint of turmeric (gf, nf, sf)

☐ Ají amarillo: Yellow chile and bell peppers, apple vinegar, sugar in the raw (gf, nf, sf)

☐ *Breakfast Empanada*

One baked empanada filled with eggs, cream cheese, and soyizo served with a generous side of our nutritional yeast cream sauce (nf) – \$9

## SMALL PLATES

☐ *Quiche*

Vegan eggs, mozzarella, mushrooms, sundried tomatoes, onions, and chives all drizzled with a citrus-pepper sauce (nf) – \$8

☐ *Causa*

Chilled mashed potato rolls filled with vegan cream cheese, roasted red bell pepper, asparagus, and chives and served with a kalamata olive sauce (gf, nf) – \$7

☐ *Pimentones Rellenos*

Mini pickled sweet peppers filled with an artichoke-sunflower seed dip served on a bed of mixed greens (gf, nf, sf) – \$6

☐ *Ensalada*

Salad of mixed greens, hearts of palm, red onion, and toasted sunflower seeds tossed with a mandarin-chive dressing (gf, nf, sf, sf2) – \$7 (Circle to add avocado – \$2)

☐ *Sopa*

A cup of roasted beet bisque topped with ají verde salsa. This soup is delicious served chilled or warm, circle which you'd prefer (gf, nf) – \$6

## DESSERT

☐ *Mint Flan*

A light and refreshing mint infused flan (gf, nf, sf) – \$5

☐ *Maracuya*

Passion fruit cheesecake drizzled with chocolate sauce (gf) – \$10

☐ *Chocolate Canela*

Chocolate-cinnamon cheesecake drizzled with chocolate sauce (gf) – \$10

## EXTRAS

☐ *Salsa*

Circle which flavor: Ají verde or Ají amarillo.

Circle which size: Small side – \$2 or 8 oz Jar – \$9

☐ *Honey*

An 8 oz jar of our vegan honey (gf, nf, sf).

Circle which flavor: Original – \$7 or Turmeric – \$8

100% vegan, gf = gluten free, nf = nut free, sf = soy free, sf2 = sugar free

- Not all ingredients are listed on this menu, so please talk to your server about any allergies or dietary preferences.

- While we do our best to accommodate allergies and dietary preferences, please note that we are not a 100% gluten/soy/sugar/nut free establishment and cannot guarantee that your food did not come into contact with allergens.

# Thirsty?

## Circle the drink that strikes your fancy!

### ZERO PROOF

- Picaflor.** Mango, Basil Syrup, Lemon, Sparkling Water, Forest Bitters\* – \$6
- Raspberry Sparkle.** Raspberry, Mint Syrup, Lime, Sparkling Water – \$6
- Pelusa's Punch.** Cherry, Pineapple, Vegan Honey, Sparkling Water, Tiki Bitters\* – \$6
- Mews.** Tangerine, Mango Shrub, Demerara, Lime, Sparkling Water, Tiki Bitters\* – \$7
- Aurora Hemp Elixir.** Lavender Spice, Grapefruit Rosemary, or Cayenne Citrus. 15mg CBD – \$8

\* Most bitters use alcohol as their base, let us know if you'd like to omit the bitters from your mocktail \*

### COCKTAILS

- Chilean Pisco Sour.** Alto del Carmen Pisco, Lemon, Lime, Demerara – \$11
- Peruvian Pisco Sour.** La Caravedo Pisco, Lemon, Lime, Aquafaba, Raw Sugar, Angostura Bitters – \$12
- Kitten Snuggles.** Capel Pisco, St. Germain Elderflower Liqueur, Mango, Raspberry Syrup, Lemon – \$12
- Bubbly Basil.** Cucumber Infused Pisco, Basil Syrup, Lime, Sparkling Wine, Forest Bitters – \$12
- The Llama of My Dreams.** Alto del Carmen Pisco, Demerara, Angostura Bitters, Cacao Bitters – \$10
- Mango del Carmen.** Alto del Carmen Pisco, Mango Shrub, Ginger, Cinnamon, Merquén, Demerara – \$10
- Little Bunny Foo Foo.** Monopowola Vodka, Townshend's White Rose Liqueur, Rothman & Winter Apricot Liqueur, Coconut Milk, Dash of Raspberry, Peach Bitters (contains almond oil) – \$12
- Hard to Fernet.** Bulleit Rye, Fernet Branca, Cherry, Demerara, Angostura Bitters, Orange Bitters – \$12
- Those Spicy Ladies.** Tequila, Ancho Reyes Chili Liqueur, Mango, Lemon, Peach Bitters (contains almond oil) – \$11
- Pisco Flight.** Taste Four Piscos: Alto del Carmen, Caravedo Quebranta, Mistral, Macchu Pisco Mini (1/2 oz shot of each Pisco) – \$10 or Biggy (1 oz shot of each Pisco) – \$19

### BEER

- Draft:** Breakside IPA – \$5    Occidental Pilsner – \$5    Buoy Northwest Red – \$5
- Bottles:** Sessions Lager – \$3    Deschutes Black Butte Porter – \$4    Double Mountain Dry Cider – \$4

GL = glass | BT = bottle

#### White

Balancing Act Chardonnay. Washington.  
GL – \$8    BT – \$28

Cono Sur Organic Sauvignon Blanc. Chile.  
GL – \$9    BT – \$30

J. Christopher Chardonnay. Oregon. BT – \$40

#### Rosé

Balancing Act Rosé. Washington.  
GL – \$8    BT – \$28

#### Red

Tinto Negro Malbec. Argentina.  
GL – \$8    BT – \$28

Cono Sur Organic Red Blend. Chile.  
GL – \$9    BT – \$30

Elk Cove La Sirene Pinot Noir. Oregon. BT – \$34

TerraNoble Carmenere. Chile. BT – \$36

Balancing Act Cabernet Sauvignon.  
Washington. BT – \$38

#### Sparkling

Dibon Brut Reserve. Spain. GL – \$8    BT – \$28

### WINE

### INFO

Our full menu of liquors, aperitifs, and digestifs is available, just ask us to see the list | Straws are available upon request | Our shrub, syrups, and honeys are all housemade | Shrub: Tangy drinking vinegar  
Demerara: Rich, molasses-like sugar | Aquafaba: Vegan egg white substitute | Merquén: Smoky spice blend