

Food Menu

Check the box next to each item you'd like to order (most people order between 2 and 4 items)

Want more than 1 of an item? Put the number of how many you'd like.

EMPANADAS

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

Step 1: Select your baked empanada(s)

☐ A: Cheddar, oven roasted asparagus & tomatoes (nf, sf)

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

☐ C: Cream cheese, mushrooms, tempeh (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)

☐ Pebre: Tomato, onion, anaheim pepper, cilantro, garlic, lemon (gf, nf, sf, sf2)

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

SMALL PLATES

☐ *Quiche*

Quiche made with "eggs," mozzarella, mushrooms, sundried tomatoes, onions, and chives all drizzled with a citrus-pepper sauce (gf, nf, sf) – \$9

☐ *Polenta*

Maple-ginger glazed portobello mushrooms and onions atop a pesto polenta cake smothered in dill-merquén (smokey spice blend) cream cheese (gf, nf, sf) – \$10

☐ *Pimentones Rellenos*

4 mini pickled sweet peppers filled with an artichoke-sunflower seed dip (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 cream of asparagus (gf, nf, sf) – \$6

DESSERT

☐ *Maracuya*

Passion fruit cheesecake drizzled with chocolate sauce (gf) – \$9

☐ *Chocolate Canela*

Chocolate-cinnamon cheesecake drizzled with chocolate sauce (gf) – \$9

EXTRAS

Salsa

Chose which flavor:

☐ Ají verde ☐ Pebre ☐ Ají amarillo

Chose which size:

☐ Individual side – \$2 ☐ 6oz container – \$7

Honey

4oz jar of our vegan honey. Chose which flavor:

☐ Original – \$5 ☐ Turmeric – \$6

Epif is 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.

Beverage Menu

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

NON ALCOHOLIC

- ☐ **Tropic Topic.** Pineapple, Mandarin, Lime, Demerara, Sparkling Water, Vanilla Bitters – \$6
- ☐ **Raspberry Sparkle.** Raspberry, Lemon, Lime, Sparkling Water, Tiki Bitters – \$6
- ☐ **Cherry Limeade** – \$5
- ☐ **Aurora Hemp Elixir.** 15mg CBD – \$8. Circle a flavor:
Rosemary Grapefruit / Lavendar Orange / Cayenne Citron
- ☐ **Calentito.** Chamomile Tea, Coconut Milk, Housemade Vegan Turmeric Honey. Served Hot – \$7

PISCO FLIGHTS

- Flight.** Sample four piscos: Alto del Carmen, Mistral, Caravedo Quebranta, Macchu Pisco
- ☐ Mini (1/2 oz shot of each pisco) – \$10
- ☐ Biggy (1 oz shot of each pisco) – \$19
- Infused Flight.** Sample four infused pisco flavors. Circle which four you'd like to try:
Jasmine - Hibiscus - Cucumber -
Spiced Mango - Apple/Chamomile
- ☐ Mini (1/2 oz shot of each flavor) – \$14
- ☐ Biggy (1 oz shot of each flavor) – \$24

RED WINE

- Las Hormigas Malbec.** Argentina.
☐ GL – \$8 ☐ BT – \$22
- Koyle Cabernet Sauvignon.** Chile.
☐ GL – \$9 ☐ BT – \$25
- Koyle Carmenere.** Chile. ☐ BT – \$28
- Elk Cove Pinot Noir.** Oregon. ☐ BT – \$30

WHITE, ROSE & SPARKLING

- Milbrant Vineyards Chardonnay.** Washington.
☐ GL – \$9 ☐ BT – \$25
- Cono Sur Organic Sauvignon Blanc.** Chile.
☐ GL – \$9 ☐ BT – \$26
- Milbrant Vineyards Rosé.** Washington. ☐ BT – \$28

BEER

- Draft** – \$5
 - ☐ Occidental Pilsner ☐ Breakside IPA
 - ☐ Buoy Northwest Red
- Bottles** – \$4
 - ☐ Sessions Lager ☐ Deschutes Black Butte Porter

COCKTAILS – \$12

- ☐ **Pisco Sour.** Alto del Carmen Pisco, Lemon, Lime, Demerara
- Infused Pisco Sour.** +\$1
Circle which infused pisco you'd like:
Jasmine - Hibiscus - Cucumber -
Spiced Mango - Apple/Chamomile
- ☐ **Kitten Snuggles.** Capel Pisco, St Germain Elderflower Liqueur, Raspberry, Mango, Lemon
- ☐ **The Llama of My Dreams.** Alto del Carmen Pisco, Demerara, Angostura Bitters, Cacao Bitters
- ☐ **A Garden Gnome's Tea Party.** Alto del Carmen Pisco, Aperol, Mango
- ☐ **Mistral Manhattan.** Mistral Pisco, Old Forester Bourbon, Amaro Averna, Angostura Bitters
- ☐ **Hard to Fernet.** Bulleit Rye, Fernet Branca, Cherry, Demerara, Angostura Bitters, Orange Bitters
- ☐ **Those Spicy Ladies.** Gold Tequila, Ancho Reyes Chili Liqueur, Mango, Lemon, Peach Bitters

INFO

- Full menu of alcohol and liqueur available
- Straws are available upon request
- Our syrups and honeys are all housemade