



Sparkling Wine

Cava Brut Spain 15 52

Rose Wine

Oyster bay New Zealand 15 52

White Wine

Gazela 16 48

Vinho Verde, Portugal

Ramon Bilbao Verdejo Rueda Spain 16 48

Ecco Domani Pinot Grigio, Italy 17 52

Oyster Bay Sauvignon Blanc, NZ 16 56

House White 14 48

Sake, Gekkeikan Black and Gold (750 ml) 25

Larkspur Pinot Gris (local) 52

Columbia Crest (local) Chardonnay, Columbia Valley, WA 48

Digestif 12

Tawny Porto

Hennessy VSOP

Remy Martin VSOP

Sambuca

Chartreuse

Amaro Averna

Red Wine

Campo Viejo Rioja Tempranillo, Spain 16 56

Ruffino Chianti 16 56

Argyle (local) Willamette Valley Pinot Noir, OR 18 64

Barbera D'asti, DOCG 18 60

House Red 14 48

Tisdale Pinot Noir 15 48

Cannonau Di Sardegna Riserva 44

El Coto Crianza, Rioja, Spain 48

Rippa Dorii, Tinta del pais, Spain 52

Famiglia Rivetti '21 DOC. Langhe Nebbiolo, Italy 64

Cantina Zaccaroni '21 DOC Montepulciano d'Abruzzo, Italy 62

Quilt Cabernet Sauvignon, Napa Valley 68

Clos de Napa '22 Cabernet Sauvignon 88

Bonterra made with organic grapes Cabernet Sauvignon Napa Valley 58

Marcelo Pellerit Cabernet Franc 64

Catena Malbec Argentina 76

Craft Cocktails

Irving St. Negroni 16

Vida Mezcal - Campari - Antica Vermouth

Blood shot 15

Tequila - triple sec - Pom juice - Fresh lime - simple

Brujita 16

El Silencio Mezcal - Strega Liqueur - Lemon - Pineapple Gum Syrup - Hellfire Habanero & Orange Bitters

Orange spiced Fashioned 18

Bulleit bourbon - House made orange spice simple - Orange & Angostura Bitters

Guava Blossom 16

51 Cachaça - Guava Puree - Lime - Hibiscus Simple - Orange Blossom Water

The Pearl 16

Plantation Dark Rum - Pineapple - Lime - Banana Liqueur - House made Toasted Coconut Syrup - Allspice dram - Tiki Bitters

Mariposa Clásico 16

Butterfly Pea Flower Gin - Lavender Lemonade - Lavender Bitters

Crafted Non Alcoholic Drinks 12

Log Cabin - House made apple cider molasses - Lemon - served warm

Guava spritz - Lime - Guava puree - soda

Caipicooler Citrus fruits - demerara syrup - soda

cucumber mojito - Fresh cucumber - mint - lime

strawberry mule - Ginger beer - lime -

strawberry puree

Amber fizz - House made orange spiced syrup - soda - cream

Mulled Affair 15

Warm, cozy and perfect for cold weather - a glass of house made winter solstice spiced mulled wine

Fireplace cider 15

House made apple cider molasses - bourbon - Lemon - honey simple - Cinnamon

Straton 18

Monkey Shoulder Scotch Whiskey - Ramazotti Amaro - Antica Vermouth - Maraschino Liqueur

Oak Aged Caipirinha 16

51 Cachaça - Novo Fogo Barrel Aged Cachaça - Demerara Syrup - Lime

The Eastsider 16

Aria Gin - Lime - Simple - Mint & Basil

Espresso Martini 18

Vanilla Bean Vodka - Kahlua - Fresh Espresso - Toasted Coconut Syrup

Lavender lemon drop 15

Vodka - Lemon - simple - Lavender Bitters

Lychee Lemon 15

Lychee liquor - Vodka - house made lemongrass syrup

Beers 9

Left Hand Wakeup dead imperial stout

Wild Ride Golden Ale

Double Mountain Indian Red Ale - IRA

pFriem American Lager

Boneyard RPM IPA

Non Alcoholic Beer 12 oz

Assorted Canned Beers 6

World Tapas Menu

Featuring small, shareable plates inspired by global cuisines.

Menu is perfect for family-style dining, encouraging guests to explore a variety of flavors

Charcuterie GF**

Served with house baked baguette, cornichons, bruschetta and dry fruits. Gluten free rice crackers available

Order a mix and match cheese and meat - a set of 3 for 24 OR 4 for 29

Gorgonzola

blue veined buttery Italian cheese

Can de Oveja

handmade sheep cheese; soft, cottony white, crumblier center,

Manchego

firm and compact consistency sheep cheese with a buttery texture

Chèvre

Goat milk, fresh soft and unaged

Smoked Gouda

sweet, creamy, cow's milk cheese

Brie

Called the Queen of Cheeses, moist, rich flavor

Asiago

Cheese originated in Veneto, Italy; cow's milk, firm

Gruyère

Swiss-hard matured, Nutty and creamy

Prosciutto di Parma

dry cured Italian ham

Soppressata Picante

spicy pepper salami

Spicy Capicola

cured whole pork shoulder with subtle spiciness

Milano dry Salumi

cured select pork wine and a hint of garlic

Meat

Lamb sliders 16

DF

Lightly spiced ground lamb sliders served with tomatoes, kale, mint chutney and harissa aioli

Peri peri chicken 12

GF, DF

Grilled marinated chicken in a **Portuguese-Mozambique** style spicy, garlic, tangy, lemony sauce topped with micro greens

Gyozas 11

DF

Japanese style pan fried chicken potstickers in a house made chilli garlic soy sauce garnished with scallions and togarashi

Croquettes 18

Spanish tapas staple; deep fried potatoes with meat and cheese garnished with caramelized onions and bravas sauce

Birria 20

GF, DF

Traditional Mexican style melt in the mouth tender beef served with corn tortillas, avocado, onions, radish, cilantro, lime and jalapenos

Steak chimichurri* 22

GF, DF

Medium rare grilled steak with a **Argentinian** tangy, spicy garlicky chimichurri sauce garnished with micro greens

Hungarian goulash 23

GF, DF

Slow-braised beef in rich paprika sauce, served with long grain steamed rice.

Butter Chicken 23

GF

Classic **Indian** tender flavor infused chicken curry served with rice, garnished with radish
(contains cashews, almonds)

Seafood

Caesar salad* 11

GF**

Romain lettuce, homemade Caesar dressings with anchovies, parmesan and croutons

Add chicken 5; shrimp 6; Salmon 8; Cod 8

Ahi Tuna* 17

GF, DF**

Sesame crusted tuna seared to medium rare served over a **Japanese** style butter garlic wasabi sauce with a side of pickled ginger, garnish of scallions and house-made togarashi

Gambas al ajillo 20

GF**

Shrimp sautéed in a **Spanish style** lemon butter garlic wine sauce served with house baked bread

Cod alla vodka* 15

GF

Wild caught alaskan cod blackened and served with house made **Italian style** chunky vodka sauce

Add shrimp 6; Salmon 8

Calamari 18

DF

Lightly drenched deep fried squid served with a house made **Tunisian Harissa** aioli

Crab cakes 19

DF

Succulent lump crabs served over mint chutney **Tunisian harissa aioli** drizzle and a micro green garnish

Pan seared Tuscan butter Salmon 24

GF**

Sockeye salmon seared, glazed with creamy tuscan butter sauce, served with house bread

Seafood Paella 38

GF, DF

Spanish seafood rice dish with seafood (mussels, clams, shrimp & squid)

(Serves 2; please allow 30 mins to prepare)

Vegan & Vegetarian

Olive tapenade spread 9 VEGAN

Kalamata olives, parsley, sun-dried tomatoes, garlic, capers spread served with house made crostinis

Pan con tomate 7 VEGAN

Quintessential Spanish, grilled housemade multigrain bread rubbed with fresh garlic and tomatoes

Kale and beets salad 12 VEGAN** GF

Organic tuscan kale, oven roasted beets, fresh oranges, olives, tomatoes, onions tossed in house made fresh basil dressing

Add chicken 5; shrimp 6; Salmon 8; Cod 8

Vegetarian Lumpia 10 VEGAN

Shanghai style deep fried rolls served over cabbage and a sweet, sour and spicy dipping sauce

Chilli garlic edamame 11 VEGAN, GF**

Pan seared edamame pods sautéed in a house made **chilli garlic soy sauce** and garnished with house made togarashi

Beets and burrata 13 VEGETARIAN, GF

Oven roasted red beets, kale with burrata drizzled with garlic olive oil, parsley and balsamic drizzle

Peppered mushrooms 12 VEGAN GF

Mushroom medley of portobello and crimini mushrooms sautéed with onions, curry leaves, garlic and fragrant

Indian spices

Vegetables Stir Fry 16 VEGAN

Sautéed Mix vegetables finished with house made chilli garlic soy sauce served with steamed rice, Sesame, togarashi

Add tofu 4; chicken 5; Shrimp 6; Salmon 8

Patatas bravas 14 VEGAN GF**

Quintessential Spanish tapas of deep fried potatoes drizzled with bravas sauce and a parsley garnish

Tofu OR Paneer Tikka Masala 18 VEGAN, GF

Classic **Indian** curry with tofu served with rice and radish (contains cashews, almonds)

Crispy brussels sprout 16 VEGAN** GF

Deep-fried brussels sprouts finished with a sprinkle of freshly chopped garlic, grated parmesan cheese and house made seasoning

Squash Risotto 20 GF** VEGAN**

Italian arborio rice sautéed asparagus with onions, oven roasted squash and Parmesan cheese.

Add chicken 5; shrimp 6; Salmon 8; Cod 8

Vegetarian Samosas 14 VEGAN

Traditional **Indian** samosas with potatoes and vegetables Vegan choice served over mint chutney and tamarind drizzle OR bravas sauce and a tamarind drizzle

Vegan Paella 38 VEGAN, GF

Spanish rice dish with onions, bell peppers, mushrooms

(Serves 2; please allow 30 mins to prepare)

Shishito peppers 12 VEGAN GF**

Shriveled blistered shishito peppers sautéed in a house made chilli garlic soy sauce garnished with house made togarashi

House made desserts 14

Peach Crisp GF VEGAN

Freshly baked peach crisp with rolled oats

Affogato GF**

Vanilla bean ice cream, topped with hot espresso shot and a house made cookie

Bread pudding

House made brioche custard in chocolate chips mocha topped with bourbon whiskey sauce

(Please allow 10 minutes for us to bake it fresh for you)

Spanish Flan*

Creamy, light and fluffy custard with vanilla & caramel

VEGAN** DISH CAN BE PREPARED VEGAN UPON REQUEST

GF** DISH CAN BE PREPARED GLUTEN FREE UPON REQUEST

DF** DISH CAN BE PREPARED DAIRY FREE UPON REQUEST

DF - DAIRY FREE GF - GLUTEN FREE

Guests with allergies, dietary restrictions or preferences please let our server know at the time of placing your order and we shall try to accommodate your request.

A 20% service charge is added to parties of 6 and over

Please note that we can split credit card a maximum of 4 ways. Thank you so much for understanding.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition

Credit card fee notice If you use a credit card, we will charge an additional 3% fee and any applicable taxes to help offset processing costs.

This is not more than we pay in fees.