



Sparkling Wine

Cava Brut Spain

16 52

Red Wine

Campo Viejo Rioja
Tempranillo, Spain

16 56

Rose Wine

Oyster bay New Zealand

15 52

Ruffino Chianti

17 56

White Wine

Gazela

16 48

Vinho Verde, Portugal

Argyle (local)
Willamette Valley Pinot Noir, OR

18 64

Ramon Bilbao Verdejo Rueda
Spain

16 48

House Red

15 48

Ecco Domani
Pinot Grigio, Italy

17 52

Tisdale Pinot Noir

16 48

Cannonau Di Sardegna Riserva

44

Oyster Bay
Sauvignon Blanc, NZ

16 56

El Coto Crianza, Rioja, Spain

48

House White

15 48

Rippa Dorii, Tinta del pais, Spain

52

Sake, Gekkeikan
Black and Gold (750 ml)

25

Famiglia Rivetti '21 DOC.
Langhe Nebbiolo, Italy

64

Larkspur Pinot Gris (local)

52

Cantina Zaccaronini '21 DOC
Montepulciano d'Abruzzo, Italy

62

Columbia Crest (local)
Chardonnay, Columbia Valley, WA

48

Quilt Cabernet Sauvignon, Napa Valley 68

Digestif

12

Clos de Napa '22 Cabernet Sauvignon 88

Tawny Porto

Bonterra made with organic grapes
Cabernet Sauvignon Napa Valley

58

Hennessy VSOP

Marcelo Pellerit Cabernet Franc

64

Remy Martin VSOP

Sambuca

Catena Malbec Argentina

76

Chartreuse

Amaro Averna

Craft Cocktails

Irving St. Negroni 17

Vida Mezcal - Campari - Antica Vermouth

Blood shot 17

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

Brujita 18

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

Orange spiced Fashioned 21

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

Guava Blossom 18

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

The Pearl 18

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

Mariposa Clásico 19

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 18

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

Fireplace cider 18

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

Straton 22

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

Oak Aged Caipirinha 17

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

The Eastsider 19

Aria Gin - Lime - Simple - Mint & Basil

Espresso Martini 22

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

Lavender lemon drop 18

Vodka - Lemon - simple - Lavender Bitters

Lychee Lemon 18

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

Cana 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 18

DF

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

Peri peri chicken 15

GF, DF

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

Steak chimichurri* 24

GF, DF

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

Croquettes 19

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

Birria 22

GF, DF

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

Gyozas 14

DF

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

Butter Chicken 24

GF

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

Seafood

Caesar salad* 12

GF**

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

Add chicken 5; shrimp 6; Salmon 8;

Ahi Tuna* 18

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 21

GF**

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

Calamari 18

DF

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

Crab cakes 20

DF

Succulent lump crabs served over mint chutney

Tunisian harissa aioli drizzle and a micro green garnish

Pan seared Tuscan butter Salmon 28

GF**

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

Seafood Paella 44

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 11 Kalamata olives, parsley, sun-dried tomatoes, garlic, capers spread served with house made crostinis	VEGAN	Pan con tomate 9 Quintessential Spanish, grilled housemade multigrain bread rubbed with fresh garlic and tomatoes	VEGAN
Organic kale and beets salad 12 Organic tuscan kale, oven roasted beets, fresh oranges, olives, tomatoes, onions tossed in house made fresh basil dressing <u>Add chicken 5; shrimp 6; Salmon 8; Cod 8</u>	VEGAN** GF	Crispy brussels sprout 16 Deep-fried brussels sprouts finished with a sprinkle of freshly chopped garlic, grated parmesan cheese and house made seasoning	VEGAN** GF
Peppered mushrooms 12 Mushroom medley of portobello and crimini mushrooms sautéed with onions, curry leaves, garlic and fragrant Indian spices	VEGAN GF	Vegetarian Lumpia 12 <i>Shanghai style</i> deep fried rolls served over cabbage and a sweet, sour and spicy dipping sauce	VEGAN
Patatas bravas 14 Quintessential Spanish tapas of deep fried potatoes drizzled with bravas sauce and a parsley garnish	VEGAN GF**	Beets and burrata 14 Oven roasted red beets, kale with burrata drizzled with garlic olive oil, parsley and balsamic drizzle	VEGETARIAN, GF
Shishito peppers 13 Shriveled blistered shishito peppers sautéed in a house made chilli garlic soy sauce garnished with house made togarashi	VEGAN GF**	Vegan Stir Fry 18 Sautéed Mix vegetables finished with house made chilli garlic soy sauce served with steamed rice, Sesame, togarashi <u>Add tofu 4; chicken 5; Shrimp 6; Salmon 8</u>	VEGAN
Chilli garlic edamame 13 Pan seared edamame pods sautéed in a house made chilli garlic soy sauce and garnished with house made togarashi	VEGAN, GF**	Squash Risotto 20 Italian arborio rice sautéed asparagus with onions, oven roasted squash and Parmesan cheese. <u>Add chicken 5; shrimp 6; Salmon 8; Cod 8</u>	GF** VEGAN**
Tofu OR Paneer Tikka Masala 22 Classic Indian curry with tofu served with rice and radish (<u>contains cashews, almonds</u>)	VEGAN, GF	Vegan Paella 40 Spanish rice dish with onions, bell peppers, mushrooms <i>(Serves 2; please allow 30 mins to prepare)</i>	VEGAN, GF
Vegan Samosas 15 Traditional Indian Samosas with potatoes and vegetables Mint chutney and tamarind drizzle on it	VEGAN		

House made desserts

Peach Crisp GF VEGAN 15 Freshly baked peach crisp with rolled oats	Affogato GF** 14 Vanilla bean ice cream, topped with chocolate sauce and hot espresso shot
Bread pudding 16 House made brioche custard in chocolate chips mocha topped with bourbon whiskey sauce <i>(Please allow 10 minutes for us to bake it fresh for you)</i>	Spanish Flan* 16 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

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.