



**White Wine**

Gazela Vinho Verde Portugal	16	52
Ramon Bilbao Verdejo Rueda Spain	16	52
Ecco Domani Pinot Grigio Italy	16	52
Oyster Bay Sauvignon Blanc NZ	16	52
House White	15	48
Sake Gekkeikan Black and Gold (750 ml)		25
Larkspur Pinot Gris (local)		52
Columbia Crest (local) Chardonnay Columbia Valley WA		52

**Sparkling Wine**

Cava Brut Spain	16	52
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**Rose Wine**

Oyster bay New Zealand	15	48
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**Digestif**

Tawny Porto	12	
Hennessy VSOP		
Remy Martin VSOP		
Sambuca		
Chartreuse		
Amaro Averna		

**Red Wine**

Campo Viejo Rioja Tempranillo Spain	16	52
Ruffino Chianti	16	52
Argyle (local)	18	60
Willamette Valley Pinot Noir OR		
Barbera D'asti DOCG	18	60
House Red	15	48
Tisdale Pinot Noir	15	48
Cannonau Di Sardegna Riserva		48
El Coto Crianza Rioja Spain		54
Rippa Dorii Tinta del pais Spain		58
Cantina Zaccaroni DOC Montepulciano d'Abruzzo, Italy		62
Quilt Cabernet Sauvignon, Napa Valley		78
Clos de Napa Cabernet Sauvignon		88
Bonterra made with organic grapes Cabernet Sauvignon Napa Valley		64
Marcelo Pellerit Cabernet Franc		68
Catena Malbec Argentina		76

## Craft Cocktails

### **Irving St. Negroni** 17

Vida Mezcal - Campari - Antica Vermouth

### **Bloodshot** 18

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

### **Brujita** 20

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

### **Orange spiced old fashioned** 20

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** 20

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

### **Mariposa Clásico** 20

Butterfly Pea Flower Gin - Lavender Lemonade - Lavender Bitters

### Crafted Non Alcoholic Drinks 12

**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

### **Sangria** 17

A refreshing and vibrant blend of premium red wine infused with fresh seasonal fruits. Fortified with XO

### **Agua de Valencia** 17

Spanish Cava - Vodka - Gin - Orange juice

### **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** 20

Aria Gin - Lime - Simple - Mint & Basil

### **Espresso Martini** 22

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

### **Lavender lemon drop** 17

Vodka - Lemon - simple - Lavender Bitters

### **Lychee Lemon** 18

Lychee liquor - Vodka - house made lemongrass syrup

### Local Beers 9

**Stout**

**Golden Lager**

**Indian Pale Ale**

**Hefewizen**

**Pilsner**

**Amber**

**Non Alcoholic Beer 12 oz and**

**Assorted Canned Beers** 7

# 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 4 for \$29 OR 5 for \$35**

### **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** 18

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

DF

### **Peri peri chicken** 15

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

GF, DF

### **Steak chimichurri\*** 24

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

GF, DF

### **Croquettes** 21

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

### **Lamb kebab** 18

Hand-crafted skewers of seasoned, spiced ground lamb, flame-grilled, served with mint yoghurt sauce.

DF\*\*

### **House smoked BBQ Pork ribs** 24

smoked ribs, BBQ sauce, mac slaw, pickled red onions and cole slaw

### **Birria** 22

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

GF, DF

### **Gyozas** 15

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

DF

### **Butter Chicken** 24

Classic **Indian** tender flavor infused chicken curry served with rice, garnished with radish

GF

(contains cashew nuts, almonds)

## Seafood

### **Caesar salad\*** 12

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

Add chicken 5; shrimp 6; Salmon 8;

GF\*\*

### **Ceviche\*** 18

Shrimp ceviche with onions, tomatoes, cucumbers, cilantro, serrano, radish served with tortilla chips

GF, DF

### **Ahi Tuna\*** 18

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

GF, DF\*\*

### **Gambas al ajillo** 22

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

GF\*\*

### **Calamari** 18

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

DF

### **Crab cakes** 21

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

DF

### **Pan seared Tuscan butter Salmon** 28

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

GF\*\*

### **Seafood Paella** 46

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

GF, DF

(Serves 2; please allow 30 mins to prepare)

## Vegan & Vegetarian

<p><b>Olive tapenade spread</b> 11 Kalamata olives, parsley, sun-dried tomatoes, garlic, capers spread served with house made crostinis</p>	<p>VEGAN</p>	<p><b>Pan con tomate</b> 9 <b>Quintessential Spanish</b>, grilled housemade multigrain bread rubbed with fresh garlic and tomatoes</p>	<p>VEGAN</p>
<p><b>Organic kale and beets salad</b> 12 Organic tuscan kale, oven roasted beets, fresh oranges, olives, tomatoes, onions tossed in house made fresh basil dressing <i>Add chicken 5; shrimp 6; Salmon 8; Cod 8</i></p>	<p>VEGAN** GF</p>	<p><b>Mezze</b> 18 <b>Mediterranean</b> platter with hummus, falafel, carrots, celery olives, bruschetta and pita</p>	<p>GF** VEGAN**</p>
<p><b>Peppered mushrooms</b> 12 Mushroom medley of portobello and crimini mushrooms sautéed with onions, curry leaves, garlic and fragrant <b>Indian</b> spices</p>	<p>VEGAN GF</p>	<p><b>Crispy brussels sprout</b> 16 Deep-fried brussels sprouts finished with a sprinkle of freshly chopped garlic, grated parmesan cheese and seasoning</p>	<p>VEGAN** GF</p>
<p><b>Patatas bravas</b> 14 <b>Quintessential Spanish tapas</b> of deep fried potatoes drizzled with bravas sauce and a parsley garnish</p>	<p>VEGAN GF**</p>	<p><b>Vegetarian Lumpia</b> 12 <b>Shanghai style</b> deep fried rolls served over cabbage and a sweet, sour and spicy dipping sauce</p>	<p>VEGAN</p>
<p><b>Shishito peppers</b> 14 Shriveled blistered shishito peppers sautéed in a house made chilli garlic soy sauce garnished with house made togarashi</p>	<p>VEGAN GF**</p>	<p><b>Beets and burrata</b> 14 Oven roasted red beets, kale with burrata drizzled with garlic olive oil, parsley and balsamic drizzle</p>	<p>VEGETARIAN, GF</p>
<p><b>Chilli garlic edamame</b> 13 Pan seared edamame pods sautéed in a house made <b>chilli garlic soy sauce</b> and garnished with house made togarashi</p>	<p>VEGAN, GF**</p>	<p><b>Vegetable Stir Fry</b> 22 Sautéed Mix vegetables finished with house made chilli garlic soy sauce served with steamed rice, Sesame, togarashi <i>Add tofu 4; chicken 5; Shrimp 6; Salmon 8</i></p>	<p>VEGAN</p>
<p><b>Tofu OR Paneer Tikka Masala</b> 22 Classic <b>Indian</b> curry with tofu served with rice and radish <b>(contains cashews, almonds)</b></p>	<p>VEGAN, GF</p>	<p><b>Squash Risotto</b> 24 Italian arborio rice sautéed asparagus with onions, oven roasted squash and Parmesan cheese. <i>Add chicken 5; shrimp 6; Salmon 8; Cod 8</i></p>	<p>GF** VEGAN**</p>
<p><b>Vegan Samosas</b> 16 Traditional Indian Samosas with potatoes and vegetables Mint chutney and tamarind drizzle on it</p>	<p>VEGAN</p>	<p><b>Vegan Paella</b> 42 Spanish rice dish with onions, bell peppers, mushrooms <b>(Serves 2; please allow 30 mins to prepare)</b></p>	<p>VEGAN, GF</p>

## House made desserts

<p><b>Peach Crisp</b> 15 Freshly baked peach crisp with rolled oats <i>(Please allow 10 minutes for us to bake it fresh for you)</i></p>	<p>GF VEGAN</p>	<p><b>Affogato</b> 14 Vanilla bean ice cream, topped with chocolate sauce and hot espresso shot</p>	<p>GF**</p>
<p><b>Bread pudding</b> 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></p>	<p>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</p>	<p><b>Spanish Flan*</b> 16 Creamy, light and fluffy custard with vanilla &amp; caramel</p>	<p>GF</p>

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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.

Solo guests must settle payment at the time of ordering.

\*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.