

Libations

en rama

1102 A St. Suite 220
Tacoma, WA 98402
253-223-7184

Cocktails

Adonis (palo cortado \$14
sherry, vermut rojo,
super saline, honey,
orange & angostura
bitters)

Rebujito (spiced blood \$13
orange shrub,
manzanilla, lemon, soda)

Coconut Sazerac \$15
(toasted coconut rye &
brandy, oloroso simple,
absinthe)

Saturn (gin, house made \$14
falernum, lemon,
passionfruit, thai tea
rum float)

Pisco Sour (chicha \$14
morada, singani, lemon,
lime, foam)

Old Fashioned \$13
(whiskey, saffron &
cardamom bitters)

Negroni (gin, house \$13
bitter blend, punt e
mes)

Cocoa Pebble 20th \$16
Century (gin, lemon,
crème de cacao, cocchi
americano, canela,
cereal milk)

Vermouth & Soda \$10

Amaro of the Day \$10

Son of Man Cider \$9

Matchless Pilsner or \$7
Whole Cone IPA

No Booze

Hibiscus Mule (housemade \$9
ginger beer w/hibiscus
float)

Chill Spritz (sparkling \$9
grapefruit w/lavender
chamomile honey)

Cherry Colada \$9
(cherry, pineapple,
coconut, lime, mint)

Seasonal Drinking \$9
Vinegar

Kitchen

small plates

Housemade Bread (w/salted butter or oil & vinegar).....\$7

Pickled Vegetables.....\$4

Marinated Olives.....\$6

Cockles in Brine.....\$12

Octopus in Olive Oil.....\$14

Fried Boquerones (w/black garlic aioli).....\$12

House Salad (w/seasonal greens, sherry vinaigrette, pecorino, pine nuts).....\$10

Fall Pear Salad (wine poached pears, spiced nuts, blue cheese crumble, pear vinaigrette, seasonal greens).....\$14

Pan con Tomate (confit tomato, herbed ricotta, whipped garlic, orange gastrique).....\$12

Meatballs w/Red Sauce.....\$10

Braised Chickpeas (chickpea purée, herb salad, aleppo chili oil).....\$12

Charcuterie and Cheese (meats, cheeses, & friends).....\$26

Pimento Cheese w/grilled bread & pickled veggies.....\$12

Patatas Bravas.....\$8

oysters on the half shell

Chelsea Gems (served w/pear vinegar mignonette)

..... half a dozen for \$18

pasta & grains

Pozole Mac and Cheese

(garganelli, chicken, pickled radish, crispy chicken skin)

.....\$28

Venison Ravioli (roasted butternut squash, cranberry agrodolce, crema, ricotta salata, fried

sage).....\$28

Bucatini (puttanesca, oregon coast tuna, olive tapenade)

.....\$24

+ soft boiled egg to any pasta dish.....\$3

large plates

Mussels (local mussels in white wine butter sauce w/garlic, shallots, peppers, lardons).....\$18

en Rama Burger (two house ground brisket patties, prosciutto, membrillo, black garlic aioli, pickled pasilla, guajillo burger bun, oaxaca cheese) served w/house salad.....\$18

+ patatas bravas..... \$2

dessert

Bread Pudding (w/salted caramel, whip. Please allow 20 min for baking).....\$12 (+\$6 as boozy affogato)

Boozy Affogato (butter pecan ice cream, cold brew coffee, brown butter infused jamaican rums, pedro ximenez sherry, salt)..\$8

Chocolate Chip Cookies &

Milk.....\$10

PX and Bleu (sherry & chunk of bleu cheese).....\$12

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Wine List

all bottles half-price on Tuesdays
available to-go

Sparkling

House Cava: blanc or rosé.....	10/50
Col di Luna Flora Rosato, Veneto IT.....	12/60
Bulli "JVLIVS" Malvasia di Candia, Emilia-Romagna IT.....	12/60
Dell'Emilia Lambrusco, Corregio IT.....	10/50

White

House White.....	10/50
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Orange

Fuso Terre Siciliane Cala Bianco, Vittoria IT.....	12/60
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Red

House Red.....	10/50
Chateau Peybonhomme Les Tours, Bordeaux FR.....	14/70
Lomas de Llauhen' Pipeño, Itata Valley CL.....	12/60
Gorgo Cá Nova Corvina, Verones IT.....	70
Sfero Rosso (1L), Sicily IT.....	80
Serre Besson Cru Vinsobres, Rhone FR.....	85
Meinklang Graupert Zweigelt, Burgenland AT.....	70
Birdhorse Amador County Barbera, Sierra Foothills CA.....	80



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Happy Hour

3 pm - 5 pm
every day

Drinks

Old Fashioned (whiskey, saffron and cardamom bitters).....\$10

Negroni (gin, house bitter blend, punt e mes).....\$10

Gin & Juice (gin, grapefruit, bitter orange float).....\$10

Daiquiri (rum blend, sugar, lime).....\$10

Vermouth & Soda.....\$8

Food

House Salad (w/seasonal greens, sherry vinaigrette, pecorino, pine nuts).....\$8

Charcuterie and Cheese (meats, cheeses, & friends).....\$22

Pimento Cheese w/grilled bread & pickled veggies.....\$10



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Brunch Food

Biscuit & Gravy (fluffy biscuit w/house chorizo gravy).....\$16

Breakfast Empanadas (scrambled eggs, chorizo, peppers, onions, oaxaca cheese. served w/side of salsa verde & crema).....\$16

Granola Greek Yogurt Bowl (maple whipped greek yogurt, apple, hazelnuts, oats, golden raisins, cranberries).....\$12

Frittata (mozzarella pearls, cherry tomatoes, creamy basil pesto. served w/side salad)....\$14

Bread Pudding Waffle (chocolate chips, chocolate sauce, powdered sugar).....\$14

Home Fries (crispy potatoes, peppers, onions, served w/side of salsa verde).....\$10

House Salad (w/seasonal greens,sherry vinaigrette, pecorino, pine nuts).....\$8

A La Carte

Egg (over hard/easy).....\$3

Bacon (2 thick-cut strips brushed w/spicy maple syrup).....\$4

Biscuit (served w/side of honey butter).....\$10

Boozy Affogato (butter pecan ice cream, cold brew coffee, brown butter infused jamaican rums, pedro ximenez sherry, salt)....\$8

oysters on the half shell

Chelsea Gems (served w/pear vinegar mignonette)
..... half a dozen for \$18

Libations

Mimosa (cava and orange juice).....\$10

Spicy Bloody Mary (vodka, house bloody mary mix).....\$13

Espresso Martini (vodka, espresso, px sherry, jaeger cold brew, chocolate & orange bitters).....\$14

Gin & Juice (gin, grapefruit, bitter orange float).....\$10

Drip Coffee (12 oz cup)
.....\$5



Saturdays
11 am - 1 pm

Reservations available
Bar Seating: First
come, First served!