

*Cocktails*

Negroni ..... 14  
gin, house bitter blend, punt e  
mes. bfc

Old Fashioned ..... 14  
whiskey, saffron & cardamom  
bitters. bfc

Piña Anticuado ..... 15  
grilled pineapple infused mezcal,  
Pedro Ximenez sherry, trinity  
bitters. bfc

En Rama Rebutito ..... 13  
sherry, Strega, lemon, lime, fresh  
basil, topped with soda. rocks.

Yuzu Sour ..... 15  
Suntory Toki whisky, yuzu, egg  
white, orange bitters. up

Rocket Science ..... 14  
Gin, arugula, fennel, lemon,  
simple. up

Take a Hike ..... 14  
gin, house made PNW botanic  
cordial, lime, tonic. rocks

Tacoma Colada ..... 15  
Worthy Park rum, Giffard  
pineapple, coconut cream, mint.  
rocks

Margarita Speziata ..... 14  
silver tequila, Ancho Reyes  
Verde, house "hellfire" bitters,  
citrus spiced rim. rocks

House Sangria ..... 14  
rotating selection of seasonal  
ingredients, wine & booze. rocks.

Featured Vermouth ..... 12

Amaro of the Day ..... 12

*No Booze*

Hibiscus Mule ..... 9  
house made ginger beer w/hibiscus float

Cucumber "Faux"jito ..... 9  
Fresh mint, lime, and sparkling cucumber water

Chill Spritz ..... 9  
sparkling grapefruit w/lavender honey

Seasonal Shrub ..... 9

Sparkling

House Cava : blanc ..... 11 / 40  
 Dell' Emilia Lambrusco, Corregio IT ..... 12 / 46

White

House White ..... 11 / 40  
 Conde Valdemar Rioja Blanco, Rioja SP ..... 12 / 44

Orange

Gilbert Cellars, Columbia Valley, WA ..... 14/50

Rosé

Pinia Ile de Beauté, Rosé, FR, ..... 12 / 44  
 Charles De Fere, Brut Rose, FR ..... 12 / 44

Red

House Red ..... 11 / 40  
 Tor Del Colle, Montepulciano Riserva, IT ..... 12 / 44  
 Garageland, Pinot Noir, Willamette Valley, OR ..... 16 / 58  
 Mullan Road, Cabernet, Walla Walla, WA ..... 15 / 54  
 Gorgo Cá Nova Corvina, Verones, IT ..... 48  
 Latta Latta GSM, Columbia Valley, WA ..... 60  
 Deep Blue Pinot Noir, Willamette Valley, OR ..... 72  
 Fraga do Corvo Mencia Monterrei, SP ..... 58

Beer/Cider

E9 Pilsner or IPA, Yonder Mazama cider ..... 8  
 Best Day Brewing Kolsch, NA ..... 7



## *Kitchen*

### *Small plates*

House made Focaccia ..... 8

Patatas Bravas ..... 10

Pickled Vegetables ..... 5

Marinated Olives ..... 6

House Salad ..... 12  
sherry vinaigrette, pecorino, pine  
nuts

Green Goddess Salad ..... 12  
mixed greens, crispy leeks,  
pecorino romano, green goddess  
dressing

Roasted Asparagus ..... 14  
topped with gribiche sauce,  
lemon zest, garlic and crispy leeks

Charcuterie and Cheese ..... 28  
meats, cheeses, & friends

Pimento Cheese w/ grilled ..... 18  
bread & pickled veggies

Octopus in Olive Oil ..... 14  
tinned, tapas style

Meatballs w/ Red Sauce ..... 14

Bourbon Baby Carrots ..... 12  
baby carrots on a bed of lemon  
ricotta, topped with bourbon  
honey and carrot top pesto

Chimichurri Bruschetta ..... 18  
crispy sourdough, sliced burrata  
and prosciutto, topped with  
chimichurri and micro greens

Chilled Crab Pasta Salad ..... 16  
house old bay seasoned crab,  
pickled serranos, black garlic  
aioli, fried shrimp flake  
breadcrumbs

*House made Pastas*

Birria Cornmeal Campanelle ... 26  
beef chuck birria, house made  
cornmeal pasta, pickled radish,  
mexican crema, cilantro, lime

Tuscan Angel ..... 28  
tuscan style head on prawns,  
house made angel hair pasta,  
sun-dried garlic tomato sauce

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+ add soft boiled egg to any  
pasta dish

Creste De Gallo ..... 26  
All'Amatriciana  
house made pasta, guanciale,  
tomato

Bucatini e Fagioli ..... 24  
house made pasta, umami white  
bean and garlic sauce, calabrian  
chili, black garlic vinaigrette.  
Vegan

*Large Plates*

Mussels ..... 22  
local mussels in white wine  
butter sauce w/garlic, bacon  
lardons, peppers, bread

en Rama Burger ..... 20  
miso paste, bacon, brisket patties,  
white cheddar, house made bun,  
patatas bravas

Black Lentil Risotto ..... 22  
risotto with a mushroom  
reduction and black lentils.  
Vegetarian