

Cocktails

Adonis \$14	Callaway \$13
palo cortado sherry, vermut rojo, super saline, honey, orange & angostura bitters	bourbon, cinnamon, lemon
Cosmonaut \$13	Caipirinha \$13
gin, blueberry, lemon curd	cachaca, lime, orange-saffron bitters
Negroni \$14	Old Fashioned \$14
gin, house bitter blend, punt e mes	whiskey, saffron & cardamom bitters
Amaro of the Day \$12	Vermouth & Soda \$12

Wine List

Sparkling

House Cava : blanc	10/36
Dell' Emilia Lambrusco, Corregio IT	12/46

White

House White	10/36
Conde Valdemar Rioja Blanco, Rioja SP	12/44

Orange

Fuso Terre Siciliane Cala Bianco, Vittoria IT	12/44
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Rosé

Seven Hills Rosé, Columbia Valley, WA, US	12/44
Fuso Spumal, Emilia-Romagna IT	14/52

Red

House Red	10/36
Tor Del Colle, Montepulciano Riserva, IT	12/44
Klee, Pinot Noir, Willamette Valley, OR	14/52
Mullan Road Cabarnet, Walla Walla, WA	15/54
Gorgo Cá Nova Corvina, Verones, IT	\$48
Meinklang Graupert Zweigelt, Burgenland, AT	\$60
Deep Blue Pinot Noir, Willamette Valley, OR	\$72
Fraga do Corvo Mencia Monterrei, SP	\$58

No Booze

Hibiscus Mule \$9
ginger beer w/hibiscus float
Chill Spritz \$9
sparkling grapefruit w/lavender chamomile honey
Seasonal Shrub \$9

Kitchen

Small plates

House made Focaccia	\$8
Patatas Bravas	\$9
Pickled Vegetables	\$4
Marinated Olives	\$6
House Salad	\$11
sherry vinaigrette, pecorino, pine nuts	
Caesar Salad	\$14
classic with crispy prosciutto	
Roasted Asparagus	\$12
Topped with gribiche sauce, lemon zest, garlic and Piquillo pepper flakes	

Charcuterie and Cheese	\$28
meats, cheeses, & friends	
Pimento Cheese w/ grilled bread &	\$14
pickled veggies	
Shakshuka Toast	\$16
cilantro-cotija pesto & Worcestershire cured egg	
Octopus in Olive Oil	\$14
tinned, tapas style	
Meatballs w/ Red Sauce	\$12
Hot Honey Brussels	\$12
Bacon lardons, lemon ricotta puree, walnut, breadcrumbs	

Oysters on the half shell

Chelsea Gems	\$18
half a dozen served w/ herb mignonette	

House made Pastas

Bucatini a la Mezcal	\$24
Bucatini topped with a Mezcal marinara cream sauce. Topped with scallion and Aleppo chili. Vegetarian.	
Spring Veggie Ravioli	\$24
Vegan, filled with glazed carrot and cashew, in a warm garlic vinaigrette, and topped with capers and fresh dill	

Bolognese	\$26
Lamb and pork bolognese over Campanelle pasta, with a light touch of cream. Topped with fresh herbs.	
	\$3
+ add soft boiled egg to any pasta dish +	

Large Plates

Shrimp Fra Diavolo	\$24
spicy tomato sauce, polenta, scallions, grilled bread	
En Rama Burger	\$18
Spanish seasoned beef brisket, caramelized onions, lettuce, Swiss cheese, garlic aioli, and fish sauce spiked tamarind ketchup on house made bun. Served with Patatas Bravas.	

Mussels	\$20
local mussels in white wine butter sauce w/garlic, bacon lardons, peppers, bread	
Farro-Lentil Cake	\$18
Vegetarian Farro Lentil cake, served over a chickpea and leek puree, finished with tarragon mushroom cream sauce	