

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

Hemingway Daiquiri (rum blend, maraschino, grapefruit, sugar, lime).....\$11

Vermouth & Soda.....\$8

House Red, White, or Bubbles.....\$8

Oysters on the half shell

Chelsea Gems (served w/sauce)
..... half a dozen for \$16

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

Mussels (local mussels in white wine butter sauce w/garlic, shallots, peppers, lardons).....\$16

Bocadillo (calabrese hot salami, pimento cheese, arugula, garlic aioli, quince paste, side of pickled veggies).....\$12

Tomato Soup (tomato bisque, ricotta salata, basil).....\$10

+ **Grilled Cheese**.....\$4



en rama

Libations

en rama

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

Cocktails

Past Lives (blended scotch, perilla, sesame oil, lemon, oloroso sherry) **\$15**

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

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

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

Negroni Rosa (strawberry milk gin, cocchi americano, salers) **\$14**

Jabberwock (gin, fino sherry, cocchi americano) **\$14**

Clover Club (gin, raspberry cordial, fino, lemon, wonderfoam) **\$14**

Vermouth & Soda **\$10**

Amaro of the Day **\$10**

Matchless Pilsner or Hazy IPA **\$7**

No Booze

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

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

Beet Tarragon or Lavender Pear Shrub **\$9**

Kitchen

small plates

- 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
- Quinoa Salad (w/seasonal greens, kale, quinoa, pico de gallo, chia, flax, sesame seed, sweet potato, preserved lemon dressing).....\$16
- Shakshuka Toast (w/cilantro-cotija pesto & worcestershire cured egg)\$16
- 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/sauce) half a dozen for \$18



pasta & grains

- Bucatini alla Nerano (fried zucchini, parmesan, brown butter, black pepper, pickled zucchini)\$22
- Bolognese (tagliatelle, venison, pork, fontina fonduta).....\$26
- Paccheri (toasted cashew, roasted tomato, mushroom, spinach).....\$22
- + soft boiled egg to any pasta dish.....\$3

large plates

- Shrimp & Polenta (spicy kale sauce, suya, fried garlic, radish, chive, peanut).....\$24
- Mussels (local mussels in white wine butter sauce w/garlic, shallots, peppers, lardons).....\$18
- en Rama Burger (two house ground brisket patties, sesame seed bun, honey mustard, garlic aioli, pepperjack, arugula, red onion served w/patatas bravas).....\$18
- Farro-Lentil Burger (sesame seed bun, garlic aioli, mushroom, caramelized onion, blue cheese, radicchio slaw served w/fried sweet potatoes).....\$18

dessert

- Cannoli (weekly rotating flavor).....2 for \$14
- PX Sherry & Bleu.....\$10
- Boozy Affogato (butter pecan ice cream, cold brew coffee, brown butter infused jamaican rums, pedro ximenez sherry, salt)..\$8

Wine List

all bottles half-price on Tuesdays
available to-go

Sparkling

House Cava: blanc or rosé.....10/40
Dell'Emilia Lambrusco, Corregio IT.....12/50

White

House White.....10/40

Orange

Fuso Terre Siciliane Cala Bianco, Vittoria IT.....12/50

Rosé

Forlorn Hope Queen of the Sierra, Calaveras County US14/60
Fuso Spuma!, Emilia-Romagna IT14/60

Red

House Red.....10/40
Vina Almate Tempranillo, Castilla Y Leon SP.....14/60
Torre Raone Montepulciano D'Abruzzo, IT.....12/50
Gorgo Cá Nova Corvina, Verones IT.....60
Sfero Rosso (1L), Sicily IT.....70
Meinklang Graupert Zweigelt, Burgenland AT.....60
Birdhorse Amador County Barbera, Sierra Foothills CA.....70
Deep Blue Pinot Noir, Willamette Valley OR.....80
Fraga do Corvo Mencia Monterrei, SP.....70



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