

Cocktails

Negroni 14
gin, house bitter blend, punt e
mes

Old Fashioned 14
whiskey, saffron & cardamom
bitters

En Rama Rebutito 13
sherry, cherry liqueur, lemon,
lime, fresh basil, topped with
soda

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

Amaro of the Day 12

RG&T 13
gin, house made botanic rose
cordial, lime, tonic

Ghosted 14
mezcal, vermouth blanco, creme
de menthe, celery bitters, served
up

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

T bird 15
Jamaican dark rum, gin, house
bitter blend, Giffard pineapple,
lime

Featured Vermouth 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 chamomile 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

Fuso Terre Siciliane Cala Bianco, Vittoria IT 12 / 44

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

Caesar Salad 15
classic with crispy prosciutto

Roasted Asparagus 14
Topped with gribiche sauce,
lemon zest, garlic and Piquillo
pepper flakes

Charcuterie and Cheese 28
meats, cheeses, & friends

Pimento Cheese w/ grilled 18
bread & pickled veggies

Shakshuka Toast 16
cilantro-cotija pesto &
Worcestershire cured egg

Octopus in Olive Oil 14
tinned, tapas style

Meatballs w/ Red Sauce 14

Hot Honey Brussels 14
Bacon lardons, lemon ricotta
puree, walnut, breadcrumbs

Chilled Crab Pasta Salad 16
Seasoned with house made Old
Bay, pickled Serranos, black
garlic aioli, and fried shrimp
flake breadcrumbs

Oysters on the half shell

Chelsea Gems 20
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.

3

+ add soft boiled egg to any
pasta dish

Bolognese 26
Lamb and pork bolognese over
Campanelle pasta, with a light
touch of cream. Topped with
fresh herbs.

Large Plates

Shrimp Fra Diavolo 26
spicy tomato sauce, polenta,
scallions, grilled bread

En Rama Burger 20
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 22
local mussels in white wine
butter sauce w/garlic, bacon
lardons, peppers, bread

Farro-Lentil Cake 20
Vegetarian Farro Lentil cake,
served over a chickpea and leek
puree, finished with tarragon
mushroom cream sauce