

*Cocktails*

Negroni ..... \$14  
gin, house bitter blend, punt e  
mes

Old Fashioned ..... \$14  
whiskey, saffron & cardamom  
bitters

En Rama Rebujito ..... \$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,  
Campari, Giffard pineapple,  
lime

Featured Vermouth ..... \$12

*No Booze*

Hibiscus Mule ..... \$9  
ginger beer w/hibiscus float

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

Seasonal Shrub ..... \$9

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 Spuma!, 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, Cabernet, 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

Beer

E9 Pilsner or IPA .....	\$8
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*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 ..... \$14  
bread & 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