# en rama

Spring
2023

Hours of Operation
Tuesday - Saturday
3pm - 10pm

Happier Hours
Tuesday - Saturday
3pm - 5pm

Contact
253 223 7184
bar@enramatacoma.com

Social
@enramatacoma

# Spring Magic!

## Bar

### Carajillo

Brandy, ;licor 43,
cold brew coffee,
12

## Kitchen

### Shishito and White Bean Tapas

Braised white bean puree w/shshito peppers,
walnut dukkah, carrot tops, pepperoncini
Served w/housemade chili lime naan
14

# Bar

## Drinks

**Pimm's Cup*** ..... 12
Pimm's, amontillado sherry, cider, housemade ginger beer

**Cosmo*** ..... 12
Vodka, cranberry liqueur, lime, pedro ximenez sherry

**Bamboo** ..... 12
Fino sherry, vermut blanc, super saline, honey, orange & angostura bitters

**Hotel Nacional*** ..... 14
Charred pineapple, sage, & allspice infused rum, apricot, ghost pepper infused amontillado sherry, lime

**50/50** ..... 14
Japanese gin, lustau blanc vermouth, orange bitters

**White Russian** ..... 12
Vodka, coffee liqueurs, px sherry, heavy cream, bfc

**Margarita*** ..... 14
Mezcal, pear brandy, yerba mate, lime, amontillado sherry, salt, bfc

**Beta** ..... 18
Miso white chocolate milk washed clairin, mezcal, house rum blend, mandorla, amargo de chile, clove, bfc

## Bartender's Choice

Tell us what you like
or what you're in the mood for
and let us take care of you

### Fine Print

Not all ingredients are necessarily listed, so please let us know if you have any allergies or dietary restrictions

## Happier Hours

Tuesday - Saturday 3 - 5

**Old Fashioned** ..... 8/12
Whiskey, saffron/cardamom bitters, orange oil

**Clever Liza*** ..... 8/12
Vodka, orange, peach, vanilla, sparkling wine

**Lavender*** ..... 8/12
Vodka, lemon, coconut, lavender

**Gin and Juice*** ..... 8/12
Gin, grapefruit, bitter orange

**Vermouth and Soda** ..... 7/9
Spanish vermouth, club soda, orange, olive

**Baby, Netflix and Chill** ..... 8/12
Overproof rum, brown butter jamaican rums, grapefruit, ginger beer, cinnamon infused tequila, grenadine, lime, angostura bitters, jagermeister

## Kitchen

House Salad ..... 8
Mussels ..... 12
Charcuterie and Cheese ..... 20
w/a bottle of lambrusco ..... 60
Pimento Cheese ..... 8
Boquerones Fritto ..... 8

## No Booze

**Hibiscus Mule*** ..... 8
Housemade ginger beer, rose, cayenne, jamaica

**Chill Spritz*** ..... 8
Grapefruit, lavender and chamomile infused honey, sparkling water

**Remedy for Death*** ..... 8
Cold brewed yerba mate and rooibos, sparkling lemonad

**Seasonal Drinking Vinegars** ..... 8

# Kitchen

## Small Plates

Housemade Bread.....7
w/salted butter or
oil and vinegar

## Tins and Jars

Pickled Vegetables.....4
Marinated Olives.....6
Cockles in Brine.....12
Mussels in Oil and Vinegar.....12
Octopus in Olive Oil.....14
Sardines in Olive Oil.....12

House Salad.....10
w/seasonal greens, sherry vinaigrette, pecorino, pine nuts

Caesar Salad.....12
Romaine w/caesar dressing, brown butter croutons, boquerones, cured egg yolk

Kale and Radish Salad.....15
Kale, peanut crema vinaigrette, pepitas, radish, queso fresco, shaved fennel

Meatballs.....8
w/red sauce

Braised Chickpeas.....12
w/chickpea puree, herb salad, aleppo chili oil

Charcuterie and Cheese.....26
Meats, cheeses, and friends

Pimento Cheese*.....10
Housemade pimento cheese, grilled bread, pickled vegetables

Boquerones Fritto.....10
Southern fried white anchovies, leek vinaigrette, garlic aioli, leek ash

Patatas Bravas*.....8
Crispy potatoes w/bravas sauce

## Pasta and Grains

Garganelli.....18/28
Garganelli pasta w/golden beets, parmesan, pink peppercorn, dill, pinenuts

Paccheri.....18/28
Paccheri pasta w/spring onions, artichokes, taleggio, spring peas, guanciale, pea sprouts

Mac and Cheese.....18/28
Achiote radiatore pasta, housemade chorizo, yam, gruyere, queso fresco, maple pickled mustard seeds, micro cilantro

Bucatini alla Vodka.....18/28
Bucatini pasta w/n'duja, cream, pimento, parmesan, burrata, basil

## Seafood

Mussels.....18
Local mussels in white wine butter sauce w/garlic, shallots, peppers, lardons

Clam Toast.....18
Manila clams, coconut mojo broth, anchovy, chorizo, lime
Served over grilled bread

## Sandwiches

en Rama Burger*.....18
Two house ground smashed beef patties, sweet onions, dijonaise, cubano-style pickles, lettuce, american cheese on our housemade bun
Served w/a side of patatas bravas

## After

Bread Pudding.....10
w/salted caramel, whip
As boozy affogato +6
*Please allow at least 20 minutes for baking*

Pina Colada Trifle.....12
Coconut custard, pineapple curd, coconut graham cracker crust, coconut rum, whip

Boozy Affogato.....8
Butter pecan ice cream, cold brew coffee, brown butter infused jamaican rums, pedro ximenez sherry, salt

PX and Bleu.....12
Pedro ximenez sherry, chunk of bleu cheese

*Consumption of raw, unpasteurized, or undercooked foods, like most enoyable things in life, can be inimical to your health.

# Wine List

All bottles are half-priced every Tuesday
and are available to-go
Bottles and vintages are limited
and change quite frequently

## SPARKLING

House Cava: blanc or rosé ..... 10/50
Josep i Pau Bombolles 2019 ..... 70
l'archetipo Marasco Brut Nature, Puglia IT ..... 70
Lini 910 Lambrusco Rosso, Emilia IT ..... 12/60

## WHITE

House white ..... 10 /50

## ORANGE

Folk Machine Jeanne d'Arc, Santa Rosa CA ..... 14/70
Esencia Rural 'Pampaneo' Airen 2019, Castilla de la Mancha ES ..... 60

## ROSE

Rezabal Txakoli Rose, Getariako Txakolina ES ..... 12/70

## RED

House red ..... 10/50
Roots Klee Pinot Noir 2020, Willamette OR ..... 12/60
Pardas Sus Scrofas Sumoll, Penedes ES ..... 12/60
Sfera Litro Rosso, Oltrepò Pavese IT ..... 70
Les Vignerons d'Estezargues Carambouille 2021, Rhone Valley FR ..... 70
Meinklang Graupert Zweigelt 2015, Burgenland AT ..... 70
Birdhorse Valdiguie 2021, Suisun Valley CA ..... 80
Birdhorse Barbera 2019, Amador County CA ..... 80