

Food Menu

Most customers order between 2 and 4 dishes

Empanadas

\$9 per empanada (each empanada comes with one salsa)

Step 1: Select your empanada(s)

A: Fried. Cream cheese and garlicky tomatoes (nf)

B: Baked. Soy crumble, onion, mushroom, "egg," olives, and raisins (nf)

C: Baked. Tempeh, mushrooms, onions, and bbq sauce (nf)

Step 2: Select your dipping salsa(s) – one salsa per empanada ordered

Ají verde: Green chile peppers, cilantro, tofu, lime, olive oil (gf, nf)

Pebre: Tomato, onion, anaheim pepper, cilantro, garlic, lemon (gf, nf, sf)

Ají amarillo: Yellow chile and bell peppers, apple vinegar, sugar in the raw (gf, nf,



Ensalada

Mixed greens, pickled radish, toasted sunflower seeds, and shredded carrot tossed with dijon-honey vinaigrette (gf, nf, sf) – \$6

Causa

Two chilled mashed potato rolls filled with cream cheese, tempeh, and red peppers and topped with chive aioli (gf, nf) – \$8

Sopa

Cup of beet bisque drizzled with ají verde salsa, can be served chilled or warm (gf, nf) – \$7

Ceviche

Mushroom, onion, red pepper, and cilantro soaked in a mango leche de tigre (citrus marinade) and served with apple slices (gf, nf, sf) – \$9

Beet Bocado

Roasted red beets, apple, and housemade soft cheese drizzled with balsamic vinaigrette and citrus-pepper sauce (gf, nf, sf) – \$11

Sopaipillas

Fried pumpkin bread served with pebre salsa (nf) – \$9

Caprese Sopaipillas

Fried pumpkin bread topped with sunflower seed pesto, housemade mozzarella, and tomatoes (nf) – \$12

Tacu Tacu

Rice, pinto beans, diced tomatoes and onions served with roasted thyme tofu and accented with citrus-pepper sauce (gf, nf) – \$10

Quiche

Housemade "eggs," smoked gouda, scallions, and sundried tomatoes drizzled with citrus-pepper sauce (gf, nf, sf) – \$12

Dessert

Sopaipillas

Fried pumpkin bread drizzled with honey (nf) – \$9

Empanada

Fried empanada filled with strawberries and cream, served with turmeric gelato (nf) – \$12

Maracuya

Passion fruit cheesecake served with chocolate sauce and chia seeds (gf) – \$12

Chocolate Canela

Chocolate-cinnamon cheesecake served with chocolate sauce and chia seeds (gf) – \$12

Extras

Salsa

Select a flavor:

Ají verde - or - Pebre - or - Ají amarillo

Select a size:

Individual side – \$2 - or - 6oz container – \$7

Honey

4oz jar of our housemade honey – \$6

Epif is 100% vegan

gf = gluten free

nf = nut free

sf = soy free

- Not all ingredients are listed on this menu, so please talk to your server about any allergies or dietary preferences

- While we do our best to accommodate allergies and dietary preferences, please note that we are not a gluten/soy/sugar/nut free establishment and cannot guarantee that your food did not come into contact with allergens

Beverage Menu

Non Alcoholic

Bee's Bonnet. Chamomile Tea, Coconut Milk, Honee, Lavender Bitters – \$10

Go Mango Go. Mango, Lemon, Soda Water, Woodlawn Bitters – \$8

Peachy Keen, Jelly Bean. Sparkling Lemonade, Honee, Peach Bitters – \$9

Tropic Topic. Pineapple, Lime, Ginger Beer, Tiki Bitters – \$9

Sparkling Cherry Limeade – \$8

Aurora Hemp Elixir. Sparkling, 30mg CBD – \$9
Select a flavor:
- Rosemary Grapefruit - Lavender Orange

Red Wine

Tinto Negro Malbec. Argentina.
Glass – \$12 Bottle – \$36

Las Mulas Organic Cabernet Sauvignon. Chile.
Bottle – \$38

Koyle Carmenere. Chile. Bottle – \$45

Elk Cove Pinot Noir. Oregon. Bottle – \$40

White, Rose & Sparkling

La Playa Estates Un-oaked Chardonnay. Chile.
Glass – \$11 Bottle – \$33

Curator White Blend. South Africa.
Glass – \$12 Bottle – \$36

Marques de Caceras Rosé. Spain.
Glass – \$12 Bottle – \$36

Miguel Torres Sparkling Brut Rosé. Chile.
Glass – \$13 Bottle – \$42

Miguel Torres Organic Sauvignon Blanc. Chile.
Bottle – \$38

Infused Pisco Flight

Sample four infused pisco flavors (served neat, no mixers):
Cucumber, Jasmine, Strawberry, Chamomile

Mini (1/2 oz shot of each pisco) – \$15

Biggy (1 oz shot of each pisco) – \$28

Cocktails

Pisco Sour. Alto del Carmen Pisco, Lemon, Lime, Demerara Sugar – \$14

Infused Pisco Sour – \$15

Select an infused pisco:

- Cucumber - Jasmine - Chamomile
- Cinnamon Clove - Earl Grey - Jalepeño

Kitten Snuggles. Capel Pisco, Elderflower Liqueur, Mango, Lemon – \$15

Herself the Elf. Cucumber Infused Pisco, Ver Herbal Liqueur, Lime, Woodland Bitters, Absinthe Rinse – \$16

Floral Friends Forever. Jasmine Infused Pisco, Honee, Lemon, Soda Water, Rose Bitters – \$14

Care Bear Stare. Jalepeño and Strawberry Infused Pisco, Lime, Sugar in the Raw, Salt Glass Rim – \$14

Suave Sangria. Red Wine, Cinnamon Clove Infused Pisco, Sugar in the Raw, Lemon – \$13

A Monkey About Town. Old Forester Bourbon, Alto del Carmen Pisco, Amaro Averna, Angostura Bitters – \$16

Hard to Fernet. Rittenhouse Rye, Fernet, Cherry, Demerara Sugar, Orange Bitters, Angostura Bitters – \$15

Mezcallama. Tequila, Ilegal Mezcal, Lime, Honee, Soda Water, Orange Bitters – \$14

Beer

Draft – \$7

- Chuckanut Kolsch - Fracture Brewing IPA

Bottles – \$6

- Sessions Lager - Ninkasi Red IPA
- Deschutes Black Butte Porter