

Food Menu

Most customers order between 2 and 4 dishes

Empanadas

Each empanada comes with one dipping salsa – \$9 per empanada

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. Sauteéd carrots, mushrooms, zucchini, and cheddar (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)

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



Dessert

Ensalada

Mixed greens, pickled radish, toasted sunflower seeds, and shredded carrot tossed with dijon-honey vinaigrette (gf, nf) – \$7

Apple Bocadillo

Baked apple slices topped with smoked gouda, tempeh crumbles, and jalapeño infused honey (gf, nf) – \$7

Sopa

Cup of hearty pinto bean, corn, and butternut squash soup (gf, nf) – \$8

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

Huancaína

Oven roasted potatoes, carrots, and tofu topped with a rich nutritional yeast cream sauce (gf, nf) – \$12 *

Polenta

Polenta cake topped with housemade soft cheese, sauteéd portobellos and tempeh, all drizzled with a smoked carrot-dill sauce (gf, nf) – \$15

Chacarero

Sandwich filled with fried seitan, green beans, avocado, tomato, and chive aioli (nf) – \$15

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

Individual side – \$2

Select a flavor:

Ají verde - or - Pebre - or - Ají amarillo

Condiment Jar

8 oz glass jar – \$10

Select a condiment:

Ají verde - or - Pebre - or - Ají amarillo - or -
Chive aioli - or - Dijon-honey salad dressing

Honey Jar

4 oz glass jar – \$7

Select a flavor: Original - or - Jalepeño

Epif is 100% vegan, gf = gluten free, nf = nut free

* = \$1 off during Happy Hour (first hour open on Wednesdays and Thursdays)

- 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, we 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, *Can be Served Cold or Warm* – \$10

A Cozy Night In. Ginger Beer, Lemon, Lime, Honee, Vanilla, Cardamom Bitters – \$9

Fuzzy Wuzzy. Sparkling Lemonade, Honee, Old Fashioned 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):
Apple Cinnamon, Cucumber, Jasmine, Chamomile

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

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

Cocktails

Margot Tea Toddy. Old Forester Bourbon, Cinnamon Clove Pisco, Lemon, Honee, Orange Spice Black Tea, *Served Warm* – \$14

Mezcallama. Tequila, Ilegal Mezcal, Lime, Honee, Hot Water, Orange Bitters, *Served Warm* – \$14

Suave Sangria. Red Wine, Cinnamon Clove Infused Pisco, Sugar in the Raw, Lemon, *Can be Served Cold or Warm* – \$14

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

Infused Pisco Sour – \$15

Select an infused pisco:

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

Pound Puppy Pajama Party. Earl Grey Infused Pisco, Honee, Lemon, Soda Water, Orange Bitters – \$14

Forest Gnome. Jalepeño Infused Pisco, Salers Aperitif, Lemon, Lime, Sugar in the Raw, Woodland Bitters – \$15

Pisco da Pie. Cinnamon Clove Infused Pisco, Rothman & Winter Apricot Liqueur, Lemon, Old Fashioned Bitters – \$15

Almost a Paper Plane. Aimsir Straight Bourbon Whiskey, Amaro Averna, Aperol, Lemon – \$16

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

Beer

Draft – \$7 *

- Chuckanut Kolsch - Varietal Beer Company IPA

Bottles – \$6

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

* = \$1 off during Happy Hour (first hour open on Wednesdays and Thursdays)