

## STARTERS

**YUCCA FRITA**  
Mojo mayo \$6

**GREEN BEANS**  
Lime, oregano \$7

**PAPAS FRITA**  
Paprika, lime,  
mayo \$7

**ARROZ FRITO**  
Tomato, yellow rice,  
cilantro \$8

**MOROS Y CRISTIANOS**  
Ham hock, sofrito \$8

**CROQUETAS DE JAMÓN**  
Pickles, lime mayo \$8

## BRUNCH

**SPAM & EGGS**  
Kimchi, scallion \$8

**BACON OMELET**  
Aged cheddar \$8

**FRIED EGG SANDWICH**  
Arugula, pickled onion, cheddar,  
sriracha mayo, salsa verde \$7

**SAUSAGE SCRAMBLE**  
Pickled peppers, arugula \$8

**TOFU SCRAMBLE**  
Pickled peppers, potato,  
arugula \$8

**HONEY WAFFLE**  
Pear, walnut \$7

**MEATLOAF & EGGS** \$10

**BRISKET**  
Sriracha nacho cheese,  
scrambled egg, jalapeño \$10

**BACON BURGER**  
Lettuce garlic mayo \$8  
2 EGGS "OUR WAY"  
Bacon, toast \$9

**SKILLET POTATOES**  
Spicy ketchup \$4

**SIDE OF BACON** \$3

## SIDES

**Brussels sprouts** \$5

**French fries**  
Reg \$2 | Large \$3

**Soup**  
Cup \$3.50 | Bowl \$6

## DESSERT

**CHURROS**  
Cinnamon, sugar \$6

**ARROZ CON LECHE**  
Mango \$6

## LUNCH

**HUMMUS & SQUASH**  
Sprouts, harissa \$7

**YUKON GOLD POTATO SALAD**  
Duck prosciutto, blue cheese  
Full \$7 | Half \$4

**QUESADILLA**  
carnitas, sweet potato,  
goat cheese \$7

**TURKEY SANDWICH**  
Cambozola, pickled red onion,  
lettuce \$8

**MAC & CHEESE**  
Butternut squash,  
bread crumbs \$8

**TOFU "FISHWICH"**  
Coleslaw, pickles \$7

**COLD FRIED CHICKEN SANDWICH**  
Coleslaw, pickled onion \$9

**MEATLOAF SANDWICH**  
Curry ketchup, roasted shallot  
mayonnaise \$8

**PNW CHICKPEA FALAFEL**  
Warm hummus, za'atar,  
parsley salsa \$8

**SPAGHETTI**  
Chickpea, chili flakes, lemon,  
garlic, parmesan \$9

**TACOS DE PAPA (4)**  
Cumin, cabbage, lime, chipotle \$8

**BACON BURGER**  
Tillamook cheddar, garlic  
mayo, pickles \$8

## ENTREES

**YUCCA FRITA**  
Mojo mayo \$6

**GREEN BEANS**  
Lime, oregano \$7

**PAPAS FRITA**  
Paprika, lime, mayo \$7

**ARROZ FRITO**  
Tomato, yellow rice, cilantro \$8

**MOROS Y CRISTIANOS**  
Ham hock, sofrito \$8

**CROQUETAS DE JAMÓN**  
Pickles, lime mayo \$8

**LECHÓN ASADO**  
Arroz, black beans, mojo,  
orange, oregano \$13

**SOPA DE MARISCOS**  
Cod, chickpea, peppers,  
garlic, broth \$13

**BISTEC DE PALOMILLA**  
Arroz, black beans,  
tostones, garlic \$13

**POLLO CON MOJO**  
Rice, black beans, lime \$12

**CUBAN PRESSED SANDWICH**  
Ham, Swiss, pickles \$10

**BLACK BEANS**  
Chard, orange, sweet potato \$9

**PICADILLO**  
Ground beef, raisins,  
green olives, potatoes \$12

## NON-ALCOHOLIC

**Housemade Soda** \$3  
check with your server  
for current flavors

**Lemonade** \$3

**Loose leaf tea** \$3  
Earl Grey  
Japanese Sencha  
Market Spice  
Jasmine  
Northwest Breakfast  
Peppermint  
Russian Caravan  
Starfire Licorice  
Yerba Mate

**San Pellegrino** \$3  
Pomegranate, blood orange,  
grapefruit, lemon

**Clausthaler Beer** (non-alcoholic) \$3

**Dry Sparkling** \$3  
Blood orange, cucumber, lavender

**Anvil coffee** \$2

## COCKTAILS

**Corpse Reviver:**  
Gin, lemon, orange liqueur, lillet blanc,  
absinthe rinse \$8

**Jacob Grier:**  
Linie aquavit, Bols Yogurt Liqueur,  
lime,  
cardamom bitters \$8

**Industry Sour:**  
Rye whiskey, lemon, Fernet Branca,  
ginger, black pepper, sugar \$8

**Mimosa:**  
Choose your juice \$6  
(orange, grapefruit, pomegranate)

**Bloody Mary** \$8

## BEER

**Draft beer** (rotating) \$5

**Rainier or High Life** \$2

**Bottled/canned beer** \$4  
Spire Dark & Dry Cider  
North Coast Blue Star Wheat  
Prima Victory Pilsner  
Fish Tale Organic Amber  
Humboldt Brown Ale  
Ellie's Brown Ale  
Uinta King's Peak Porter  
North Coast No. 38 Stout  
Old Ruffian Barley Wine



BRUNCH | SUN 10AM-3PM  
LUNCH | MON-SAT 11AM-2:30PM  
DINNER | TUES-SAT 4PM-CLOSE

# WINE

## RED

C'est la Vie Pinot Noir/Syrah (FR)  
\$5 | \$20

Andeluna 1300 Malbec (AR)  
\$6 | \$24

Verso Rosso Salento (IT)  
\$8 | \$32

Jason Stephens Merlot (CA)  
\$9 | \$36

Ded. Reckoning Cabernet Sauv. (WA)  
\$10 | \$40

## WHITE

C'est la Vie Chard/Sauv. Blanc (FR)  
\$5 | \$20

Torre di Luna Pinot Grigio (IT)  
\$7 | \$28

Saviah Riesling (WA)  
\$7 | \$28

Starmont Chardonnay (CA)  
\$9 | \$36

## SPARKLING

Rapido Prosecco Brut (IT)  
\$5 | \$20

Bisol Jeio Rose (FR)  
\$6 | \$24

# CRAFT - COCKTAILS

## **Corpse Reviver:**

Gin, lemon, orange liqueur, lillet blanc,  
absinthe rinse \$8

## **Jacob Grier:**

Linie aquavit, Bols Yogurt Liqueur, lime,  
cardamom bitters \$8

## **Industry Sour:**

Rye whiskey, lemon, Fernet Branca, gin-  
ger, black pepper, sugar \$8

## **Mimosa:**

Choose your juice \$6  
(orange, grapefruit, pomegranate)

**Bloody Mary** \$8

# BEER

**Draft beer** (rotating) \$5

**Rainier or High Life** \$2

**Bottled/canned beer** \$4

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