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Executive Chef  
Chris Robertson



The Cozy Taberna  
Reservations at:  
TheCozyTaberna.com  
Text any Questions to  
503-375-8869

## Boards

**The Taberna Charcuterie** <sup>GFA, NFA 25</sup>  
leonora (goat's milk ES), mahon (cow's milk ES), ubriacone cheese (cow's milk), sobrasada, pork & foie gras terrine, olives, whole grain mustard, honeycomb, seasonal pickled vegetable, torta de aceite, almonds

## Small Plates

**Marcona Almonds** <sup>DF, GF, VG 5</sup>  
**Castelvetrano Olives** <sup>NF, DF, GF, VG 5</sup>  
**Three Bacon Wrapped Dates** <sup>DF, GF 10</sup>  
almond, spiced honey  
**Fries aioli\*** <sup>NF, GF, DFA, V 7</sup>  
**Radichio Caesar Salad** <sup>NF, GFA 15</sup>  
manchego, spiced croutons, anchovy vinaigrette  
ADD boquerones 3  
**Chorizo & Manchego Riot Roll** <sup>NF 9</sup>  
**Patatas Bravas aioli** <sup>NF, DF, GF, V 10</sup>  
**Gambas al Ajillo** <sup>NF, DF, GF 16</sup>  
prawns, paprika oil, fried garlic  
**Clams Cataplana\*** <sup>NF, DFA 21</sup>  
grilled garlic rubbed bread

## Large Plates

**Squid Ink Pasta** <sup>DF, NFA 20</sup>  
hazelnuts, caramelized onions, mama 'lil's peppers, egg yolk  
**Bacon Manchego Burger\*** <sup>NFA, GFA 22</sup>  
fries, house brioche bun, romesco, aioli, house pickles  
**Spiced Rubbed Flat Iron Steak\*** <sup>NF, DF, GF 42</sup>  
8oz Koji marinated steak, blistered shishito peppers, horseradish piquillo steak sauce  
(You can sub Fries for Peppers)

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness  
\*\*please inform your server of any dietary restrictions\*\*

NF=Nut Free, NFA=Nut Free Available, DF=Dairy Free, DFA=Dairy Free Available, GF=Gluten Free, GFA=Gluten Free Available, V=Vegetarian, VG=Vegan

## House Specialties

**The Basque Kiss 12**  
Chamomile Infused Monopolowa  
Vodka. Apricot Liqueur. Peach Bitters.  
Lemon. Curaçao. Txakoli

**Sangria Roja 8/24**  
Red Wine. Ruby Port. Citrus  
Raspberry Cordial. Seasonal Fruit

**Paloma 12**  
Batanga Blanco Tequila. Lime  
Fever-Tree Grapefruit Soda. Salt

## Cask Cocktail

**Old Fashioned 13**  
Old Forester Bourbon  
Oleo Saccharum. Bitters

**Pineapple Express 12**  
Serrano Pepper Vodka, Pineapple  
Cordial, Lemon, Soda

## Well Liquors \$1 Off

## Spritz'n

**Classic 12**  
Aperol, Cava, Club Soda,  
Orange Twist

**Grapefruit 12**  
Combiér Pamplemousse Rose,  
BCN Gin, Lemon, Cava, Twist

**Spanish 10**  
Fino Sherry, Ginger Liqueur,  
Cava, Twist

**Tinto de Verano 8**  
Red Wine, Lemon-Lime Soda,  
Twist



## Beers on Tap

**Lager 6**  
Estrella Damm  
Barcelona, ES, 5.4% 26 IBU

**Entire Beer List \$1 OFF**

## Wine

**Bubbles**  
Jan Vidal 'Honor' Brut Cava 10/34

**White**  
2022 Sanz, Verdejo 10/34  
Rueda, ES

**Red**  
2022 Milenrama 10/34  
Tempranillo Joven, Rioja, ES

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# FOOD MENU

The Cozy Taberna  
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## Starters

**The Taberna Charcuterie Board** leonora (goat's milk ES), mahon (cow's milk ES), ubriacone cheese (cow's milk), sobrasada, olives, pork & foie gras terrine, whole grain mustard, seasonal pickled vegetable, torta de aceite, almonds, honeycomb <sup>GFA, NFA</sup> 29

**House Made Brioche Loaf** salted butter, honey <sup>NF, V</sup> 9

**Grilled Garlic Rubbed Bread** <sup>NF, DF, VG</sup> 8

**Marcona Almonds** <sup>DF, GF, VG</sup> 7

**Castelvetrano Olives** warm and tossed with olive oil, rosemary, garlic, chile thread <sup>NF, DF, GF, VG</sup> 8

**Plate of Fries** aioli <sup>NF, DFA, GF, V, VGA</sup> 9

**Three Bacon Wrapped Dates** almond stuffed date, bacon wrapped, drizzled in spiced honey <sup>DF, GF</sup> 12

**Chorizo & Manchego Riot Roll** sweet yeast roll cut in half and filled with meat and cheese, with spiced honey <sup>NF</sup> 12

**Clams Cataplana\*** steamed clams, served in a tomato-based broth of chorizo, bacon, with grilled garlic bread <sup>NF, DFA</sup> 26

**Gambas al Ajillo** prawns, paprika oil, fried garlic <sup>NF, DF, GF</sup> 20

**Moorish Lamb & Beef Meatballs** saffron almond picada sauce <sup>NFA</sup> 19

## Salads

**Radicchio Caesar Salad** manchego, spiced croutons, anchovy vinaigrette (add boquerones, 3) <sup>NF, GFA</sup> 19

**Cozy Harvest Salad** bibb lettuce, strawberries, cucumbers, carrots, walnuts, manchego, pomegranate vinaigrette <sup>V, VGA, NFA, GF</sup> 19

**Cucumber Salad** cherries, pickled shallots, pistachio dukkah, yogurt, lemon vinaigrette <sup>GF, V, VGA, NFA</sup> 19

## Sides

**Patatas Bravas** fried cubed potatoes, bravas sauce, aioli\* <sup>NF, DF, GF, V, VGA</sup> 16

**Fried Brussel Sprouts** Saigon caramel fish sauce, sweet and savory <sup>NF, DF, GF, VGA</sup> 17

**Goat Cheese Drop Dumplings** spicy arrabbiata sauce <sup>NF, V</sup> 24

**Squid Ink Pasta** hazelnuts, caramelized onions, mama lil's peppers, topped with an egg yolk to toss <sup>DF, NFA</sup> 26

**Grilled Corn on the Cob** pintxo butter, lemon <sup>GF, NF, V, VGA, DFA</sup> 18

## Seafood

**Cedar Plank Salmon\*** salsa verde <sup>NF, DF, GF</sup> 49

**Octopus a la Plancha** broccolini, fingerling potatoes, almonds, olive vinaigrette <sup>DF, GF, NFA</sup> 35

**Seared Scallops\*** fennel salad, romesco <sup>DF, GF, NFA</sup> 48

**Roasted Whole Branzino** preserved lemon vinaigrette, oregano <sup>NF, DF, GF</sup> 39

## Chicken, Pork, Lamb

**Black Garlic Half Chicken\*** black garlic molasses, apple kimchi <sup>NF, DF, GF</sup> 36

**Honey Brined Pork Chop\*** Lan-Roc Farms, 14 oz bone-in, basque piperade sauce <sup>NF, DF, GF</sup> 39

**Grilled El Greco Lamb Chops\*** 4-5 Umpqua Valley, herbed vinaigrette <sup>NF, DF, GF</sup> 59

## Beef

**Bacon Manchego Burger\* & Fries** brioche bun, romesco, aioli, house pickles <sup>NFA, GFA</sup> 25

**Teres Major Steak\*** 8 oz garlic rosemary marinade, sherry mushroom cream sauce, mushroom escabeche, cipollini onions, sweet bell peppers <sup>NF, GF, DFA</sup> 48

**Spice Rubbed Flat Iron Steak\*** 8 oz Koji marinade, blistered shishito peppers, horseradish piquillo steak sauce <sup>NF, DF, GF</sup> 46

**Cowboy Ribeye\*** 2 lbs. bone-in, with chimichurri <sup>NF, DF, GF</sup> 135

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# DESSERTS

## Basque Burnt Cheesecake 12

strawberry freezer jam <sup>NF</sup>

## Chocolate Torte 12

red wine raspberry coulis <sup>GF, NF</sup>

## Chocolate Molten Cake 15

chocolate soil, vanilla ice cream <sup>NFA</sup>

## Baked Alaska 22

vanilla, strawberry & pistachio ice cream,  
brownie crust, meringue

## Spanish Flan 15

vanilla custard, caramel <sup>NF, GF</sup>

## Banana Cake 9

toasted coconut <sup>VG</sup>

## Tarta de Santiago 12

whipped cream <sup>GF, DFA</sup>

## Spanish French Toast 15

crème anglaise <sup>NF</sup>

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## Coffee

Coava Roasters: Coffee & Decaf, 6

## Dessert Sherries

Lustau, East India, *Solera Cream* 12  
Jerez, ES

Lustau, Emilin, Moscatel Jerez 12

Valdespino, Isabela 10  
*Cream Sherry*, ES

Alvear, Solera 1927 22  
Pedro Ximénez, ES

Valdespino Pedro Ximénez 14  
Jerez, ES

## Dessert Rum

Ron Matusalem Gran Reserva 12

Kirk & Sweeney 12yr 12

Diplomatico Reserva Exclusiva 12

Ron Zacapa 23 Solera 14

Ron Izalco 10yr Cask Strength 18

Parce 12yr 18

Mount Gay XO 18

Panama Pacific 23yr 22

Gosling's Family Reserve 24



# DRINK MENU

## House Specialties

### *Elderflower Gin Tonic*

Gompers Gin, St, Germain  
Lemon, Elderflower Fever Tree Tonic, 18

### *Sevilla Orange Gin Tonic*

Tanqueray Sevilla Orange Gin  
Orange Sea Salt Shrub  
Mediterranean Fever Tree Tonic, 18

### *Cran & Rosemary Gin Tonic*

BCN Gin, Cran-Rosemary Shrub, Lime,  
Mediterranean Fever Tree Tonic, 18

### *Espresso Martini*

Ketel One Vodka, Mr. Black Coffee  
Liqueur, Cold Brew, 16

### *Pineapple Express*

Serrano Pepper Vodka, Pineapple  
Cordial, Lemon, Peach Bitters, 15

### *The Basque Kiss*

Chamomile Infused Timberline  
Vodka, Apricot Liqueur, Peach  
Bitters, Lemon, Curaçao, Txakoli, 15

### *Ojen Cocktail*

Ojen Anisette, Orgeat,  
Peychaud's, Crushed Ice, 15

### *Cardamom Blush*

Vivacity 'Native' Gin  
Cardamom Infused Lillet Rosé  
Lemon, Bitters, 16

## Classic Cocktails

### *Old Fashioned*

Old Forester Bourbon  
Oleo Saccharum, Bitters, 16

### *Aviation Cocktail*

Aviation Gin, Maraschino  
Crème de Violette, Lemon, 16

### *Mojito*

Bacardi Rum, Lime  
Mint, Sugar, Soda, 16

### *Mt. Hood Mule*

Timberline Vodka, Spiritopia Ginger  
Liqueur, Lime, Ginger Beer, 16

### *Dark 'n' Stormy*

Gosling's Black Seal Rum  
Ginger Beer, Lime, 15

### *Paloma*

Batanga Blanco Tequila,  
Fever-Tree Pink Grapefruit Soda,  
Lime, Salt, 15

### *Sazerac*

Old Forester Rye Whiskey  
Peychaud's Bitters, Herbsaint, 16

### *Vieux Carré*

Sazerac Rye, Cognac, Sweet Vermouth,  
Benedictine, Bitters, 18

## Ciders on Tap

*Tumalo Dry Cider*, Tumalo, OR, 8

*Viking Cherry*, Santiam, 8

*Açai Vanilla*, Ruzzo Hard Citrus, 8

## Beers on Tap

1. *NITRO Point Blank Red Ale*, Barley Brown's 8
2. *Spanish Lager*, Estrella Damm, 8
3. *Pilsner*, pFriem, Hood River, 8
4. *Stokes Light*, Boss Rambler, Lager, 7
5. *Hugs & Flip-Flops*, Sunriver, Hazy IPA, 8
6. *Oregon Sunshine*, Silver Falls, Hazy IPA, 8
7. *Hazeability*, Buoy, Hazy IPA, 8
8. *POW!*, Great Notion, Hazy IPA, 8
9. *Lazer Kiwi*, Grains of Wrath, New Zealand Pale, 8
10. *Pallet Jack IPA*, Barley Brown's, 8
11. *Skyward*, Bale Breaker, IPA, 8
12. *Hop Venom*, Boneyard, Double IPA, 8
13. *Boont Amber Ale*, Anderson Valley Brewing, 8
14. *Buoy Porter*, 8
15. *Cocoa Cow*, Sunriver, Chocolate Milk Stout, 8
16. *Framboise Rosé Gosé*, Anderson Valley, 8

## Beers in Bottle

*Coors Light*, 6

*Corona*, 8

*Stella Artois*, 8

## Zero Proof Cocktails

### *Just in Thyme*

Fresh Cucumber Juice, Freshly  
Pressed Lime Juice,  
Fever-Tree Yuzu-Lime Soda, 9

### *No-Jito*

House Mint Syrup, Freshly  
Pressed Lime Juice, Club Soda, 8

### *Bit O' Orange*

Freshly Pressed Orange Juice,  
House Blended Clover Honey Syrup,  
Freshly Pressed Lime Juice,  
Grapefruit Bitters, Club Soda, 8

### *Fallen Yellowjacket*

Freshly Pressed Lemon Juice,  
House Blended Clover Honey Syrup,  
Orange Bitters, Club Soda, 8

## New Zero Proof Menu

(beverages with no alcohol)

### Non-Alcoholic Wine

JOYUS Cabernet Sauvignon 48

JOYUS Rosé 42

JOYUS Sparakiling Wine 48

### N/A Beer

*Clausthaler German Lager*, 7

*Clausthaler Dry-Hopped IPA*, 7

Draft - Happy Mountain

*Peach Blossom Kombucha*, 8

Bottle - Happy Mountain

*Hopped Grapefruit Kombucha*, 8

*Vichy Catalan Sparkling*, 10

Mineral Water 1L

*Mondariz Natural Spring Water*, 8  
750 ml – Sparkling or Still

*Cock'n Bull Ginger Beer*, 7

### Soda & Root Beer

*Sodas by Coca Cola*, 5

*Root Beer – Steelhead Brewing*, 7

**BOURBON**

1792 SMALL BATCH	12
1792 SINGLE BARREL	18
1792 FULL PROOF	20
BASIL HAYDEN	12
BLANTONS	20
BUFFALO TRACE	10
COLONEL E.H. TAYLOR SMALL BATCH	20
COLONEL E.H. TAYLOR SINGLE BARREL	28
EAGLE RARE	16
ELIJAH SMALL BATCH	10
ELIJAH CRAIG TOASTED BARREL	15
ELIJAH CRAIG BARREL PROOF	20
FOUR ROSES SINGLE BARREL	16
JACK DANIEL #7 BL LABEL	8
MAKERS MARK	10
MICHTER'S SMALL BATCH	14
OLD FORESTER	8
OLD FORESTER 1920	16
WELLER 12 YR	25
WELLER ANTIQUE	20
WELLER FULL PROOF	25
WELLER SPECIAL RESERVE	15
WOODFORD RESERVE	14

**RYE**

ANGEL'S ENVY RYE WHISKEY	20
ANGELS ENVY CASK STRENGTH RYE	50
A MIDWINTER NIGHTS DREAM	50
ELIJAH CRAIG STRAIGHT RYE	10
MICHTER'S STRAIGHT RYE	14
PIKESVILLE RYE	14
RITTENHOUSE RYE	10
OLD FORESTER	10

**SCOTCH**

ARBEG UIGEADAIL	20
DEWARS WHITE LABEL	8
GLENLIVET 12 YR	12
GLENMORANGIE 10 YR	12
GLENMORANGIE LASANTA	14
GLENMORANGIE QUINTA RUBAN	16
HIBIKI HARMONY	24
HIGHLAND PARK 18 YR	30
JOHNNIE WALKER BLACK LABEL	10
LAPHROAIG	14
LAPHROAIG CASK STRENGTH	22
LAGAVULIN 8 YR	16
LAGAVULIN 16 YR	22
OBAN 14 YR	25

**TEQUILA**

BATANGA BLANCO	10
BATANGA REPOSADO	10
CASAMIGOS BLANCO	18
CASAMIGOS REPOSADO	14
CASAMIGOS ANEJO	15
CHAMUCOS BLANCO	12
CHAMUCOS REPOSADO	14
CINCORO BLANCO	18
CINCORO REPOSADO	22
CINCORO ANEJO	28
CLASE AZUL REPOSADO	40
CORZO SILVER	12
CORZO REPOSADO	13
DON JULIO 1942	38
MAESTRO DOBEL DIAMANTE	10

**MEZCAL**

DEL MAGUEY VIDA	10
DEL MAGUEY TOBALA	26
ILLEGAL REPOSADO	12
BANHEZ JOVEN	10

**BRANDY**

CLEAR CREEK PEAR	10
EL MAESTRO SIERRA, ES	22
LAIRD'S APPLE	8
HENNESSEY V.S.	12
REMY MARTIN V.S.O.P.	14
TORRES 10, ES	12
TORRES 15, ES	14
TORRES 20, ES	18

**DIGESTIF**

BÉNÉDICTINE DOM	10
FERNET BRANCA	10
DRAMBUIE	12
GREEN CHARTREUSE	20
LICOR 43	10
OUZO # 12	10
PERNOD	12
ROMANA SAMBUCA	10
YELLOW CHARTREUSE	15

**AMARO**

AMARO MONTENEGRO	12
AMARO NONINO QUINTESENTIA	14
APEROL	10
AVERNA	12
CAMPARI	10
CYNAR	10
MELETTI	10



# WINE LIST

## WINES BY THE GLASS

PRICING = 2OZ/6OZ/BOTTLE

### Vermouth

Padro & Co. Blanco Reserva	10
El Banderra, Blanco	10
Padro & Co. Rojo Clásico	10

### Sangria Rojo

Red Wine, ruby port, citrus, raspberry cordial, seasonal fruit	9/29
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### Sherry

El Maestro Sierra, Amontillado Jerez de la Frontera, ES	12
César Florido, Cruz del Mar, Oloroso Chipiona, ES	12

### Sparkling

2021 Naveran 'La Dama', Brut Cava Penèdas, ES	5/15/50
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### White

2022 Sanz, <i>Verdejo</i> Rueda, ES	4/12/40
2023 Laxas, <i>Albariño</i> Rias Baixas, ES	5/15/50
2022 Mokoroa, Estate Bottled <i>Txakoli</i> Getariako Txakolina, ES	5/15/50
2022 Argyle, <i>Chardonnay</i> Willamette Valley, OR	5/15/50
2022 Left Coast, The Orchards, <i>Pinot Gris</i> Willamette Valley, OR	4/12/40

### Rosé

2022 Conde Valdemar, Rosé of <i>Grenache</i> Rioja, ES	4/12/40
2023 Illahe, Rosé of <i>Tempranillo</i> Willamette Valley, OR	5/15/50

### Red

2020 Celeste, <i>Tempranillo</i> , Ribera del Duero, ES	6/18/60
2021 Breca, 'El Nacido', <i>Garnacha</i> Calatayud, ES	5/15/50
2019 Gilbert Cellars, Left Bank, <i>Red Blend</i> Yakima, WA	5/15/50
2019 Guild, Red Mountain <i>Cabernet Sauvignon</i> Walla Walla, WA	6/18/60
2015 Westrey 'Oracle Vineyard', <i>Pinot Noir</i> Dundee Hills, OR	6/18/60
2022 Patricia Green, Reserve <i>Pinot Noir</i> . Willamette Valley, OR	5/15/50



# WINE LIST

## WINES BY THE BOTTLE

### Sparkling

N/V Poquito Moscato, Valencia, ES 375mL	18
2019 Agusti Torello Mata, Reserva 375mL	36
2020 Raventós i Blanc, de Nit, Conca del Riu, ES	50
2017 Raventós i Blanc, De La Finca, Conca del Riu, ES	60
NV Mellen Meyer, Brut Nature Champagne, Willamette Valley, OR	65
2019 Georges Remy, 'Les Quatre Terroirs' Premier Cru Champagne, FR	100
N/V André Clouet, 'Silver' Gran Cru Brut Champagne, FR	80
2016 André Clouet, 'Dream Vintage', Grand Cru Brut Champagne, FR	110

### White

2020 Granbazán, <i>Albariño</i> , Rías Baixas, ES	56
2018 Alta Alella, Tallarol, <i>Pansa Blanca</i> , Catalonia, ES	44
2022 Brooks, <i>Riesling</i> , Willamette Valley, OR	38
2022 Trisaetum, Estate <i>Dry Riesling</i> Ribbon Ridge, OR	50
2022 Illahe, <i>Pinot Gris</i> Willamette Valley, OR	42
2021 Cristom, <i>Chardonnay</i> Eola-Amity Hills, OR	75
2021 Evening Land, Seven Springs, <i>Chardonnay</i> , Eola-Amity Hills, OR	65
2020 Iterum, Orchard House Vineyard Estate <i>Chardonnay</i> , Eola-Amity, OR	110
2021 Iterum, 'Oak Grove Vineyard' <i>Sauvignon Blanc</i> , Willamette Valley, OR	80
2022 Rombauer, <i>Chardonnay</i> Napa Valley, CA	90

### Rosé

2020 Ameztoi, Rubentis, ES	45
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### Red

2010 Lopez de Heredia, Viña Tondonia, Reserva, Rioja, ES	100
2019 Marqués de Murrieta, Reserva, Rioja, ES	60
2019 Muga, Selección Especial, Rioja, ES	80
1999 Marqués de Lagarda, Grand Reserva, Rioja Alta, ES	75
2015 Remelluri, Reserva, Rioja, ES	78
2018 Avancia, Cuveé de O, <i>Mencia</i>	40
2021 Björnson, 'Reserve' <i>Pinot Noir</i> Eola-Amity, OR	85
2022 Cristom, <i>Pinot Noir</i> , Mt. Jefferson Cuvée, Eola-Amity, OR	80
2022 Carlton Cellars, 'Estate' <i>Pinot Noir</i> Yamhill-Carlton, OR	55
2016 Zenith Vineyard, 'Estate' <i>Pinot Noir</i> Eola-Amity Hills, OR	65
2021 Patricia Green, 'Estate Vineyard' <i>Pinot Noir</i> , Ribbon Ridge, OR	65
2022 Brooks, <i>Pinot Noir</i> Willamette Valley, OR	50
2019 Brittan Vineyards, 'Cygnus Block' <i>Pinot Noir</i> , McMinville, OR	100
2018 Girard, Old Vine <i>Zinfandel</i> Napa Valley, CA	55
2019 Dumas Station, <i>Merlot</i> Walla Walla, WA	65
2021 Rombauer, <i>Merlot</i> Napa Valley, CA	90
2020 Watermill, 'Hallowed Stones' <i>Estate Syrah</i> , Milton-Freewater, WA	80
2018 Chester-Kidder, <i>Cabernet/Syrah</i> Columbia Valley, WA	120
2020 Abeja, <i>Cabernet Sauvignon</i> Columbia Valley, WA	80
2020 Subsoil, <i>Cabernet Sauvignon</i> Horse Heaven Hills, WA	65
2021 Cline 'Rock Carved', <i>Cabernet Sauvignon</i> Alexander Valley, CA	65
2021 Faust, <i>Cabernet Sauvignon</i> Napa Valley, CA	90

