

Executive Chef
Chris Robertson

BRUNCH MENU

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

Drinks

- Bloody Mary** choice of house vodka, or house-infused serrano pepper vodka, single 13, double 16
(add bacon wrapped date 4, chorizo sausage 3, meat straw 3, leonora fuego 3)
- Mimosa** classic (orange), Bellini (peach), blood orange, passion fruit, prickly pear, mango, glass 10, carafe 30
- Morning Kiss** chamomile-infused Timberline Vodka, apricot liqueur, dry curaçao, lemon, peach kombucha 15
- Espresso Martini** Ketel One Vodka, coffee liqueur, cold brew 16
- Michelada** Estrella Damm Lager, bloody mix, lime juice, chamoy & Tajin rim 8
- Sangria Rojo** Red Wine, ruby port, citrus, raspberry cordial, seasonal fruit, glass 9, pitcher 29

Starters & Salads

- 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, candied kumquats ^{GFA, NFA} 33
- House Made Brioche Loaf** salted butter, honey ^{NF, V} 10
- Grilled Garlic Rubbed Bread** ^{NF, DF, VG} 8
- Marcona Almonds** ^{DF, GF, VG} 8
- Castelvetro Olive** warm and tossed with olive oil, rosemary, garlic, chile thread ^{NF, DF, GF, VG} 8
- Plate of Fries** aioli ^{NF, DFA, GF, V, VGA} 10
- Chorizo & Manchego Riot Roll** sweet yeast roll cut in half and filled with meat and cheese, with spiced honey ^{NF} 12
- Cozy Harvest Salad** bibb lettuce, beets, carrots, pomegranate, walnuts, pomegranate vinaigrette, valdeon blue ^{V, VGA, NFA, GF} 19

Brunch Fare

- Granola Bowl** blueberries, honey yogurt, whole milk ^{NF, DFA} 11
- Spanish French Toast** brioche bread pudding, crème anglaise ^{NF} 15
- Lemon Ricotta Pancake** cava blueberry compote, whipped cream ^{NF} 15 (add syrup 3, cava blueberry compote 3)
- Tortilla de Patatas** Spanish frittata of eggs, onions & potatoes, romesco sauce ^{DF, GF, NFA} 15
- Soft Scrambled Egg Toast** mushrooms, manchego, grilled garlic bread ^{NF} 15
- Breakfast Sandwich & Fries** ciabatta, bacon, egg, manchego, mama lil's peppers, aioli, romesco ^{NFA, DFA} 17
- Bacon Manchego Burger* & Fries** brioche bun, romesco, aioli, house pickles ^{NFA, GFA} 25

Sides

- Patatas Bravas** fried cubed potatoes, bravas sauce, aioli* ^{NF, DF, GF, V, VGA} 16
- Fried Brussel Sprouts** Saigon caramel fish sauce, sweet and savory ^{NF, DF, GF, VGA} 17

Seafood & Meat

- Gambas al Ajillo** prawns, paprika oil, fried garlic ^{NF, DF, GF} 22
- Cedar Plank Salmon*** salsa verde ^{NF, DF, GF} 51
- Honey Brined Pork Chop*** Lan-Roc Farms, 14 oz bone-in, basque piperade sauce ^{NF, DF, GF} 39
- Spice Rubbed Flat Iron Steak*** 8 oz Koji marinade, blistered shishito peppers, horseradish piquillo steak sauce ^{NF, DF, GF} 48

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, VGA=Vegan Available

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness