

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 curação, 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*), mahon (*cow's milk*), 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> 35

House Made Brioche Loaf salted butter, honey NF, V 10

Grilled Garlic Rubbed Bread NF, DF, VG 8

Marcona Almonds Spanish almonds, lightly fried and finished with sea salt and olive oil DF, GF, V, VG 8

Castelvetrano Olives warm and tossed with olive oil, rosemary, citrus zest, chile thread NF, DF, GF, VG 8

Papas Fritas a plate of crispy shoestring fries with a garlic aioli NF, DF, GF, V, VG 10

Chorizo & Manchego Roll sweet yeast roll filled with Spanish chorizo, Manchego cheese, and 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

**Torrija with Cava Blueberry Compote** caramelized brioche bread pudding, dusted with sugar and served with cava-infused blueberry compote and whipped cream NF 15

*Lemon Ricotta Pancake* blackberry coulis, (available with maple syrup, raspberry coulis or cava blueberry syrup), whipped cream NF 15 *Tortilla de Patatas* Spanish frittata of eggs, onions & potatoes, romesco sauce DF, GF, NFA 15

Soft Scrambled Egg Toast creamy, soft-scrambled eggs with sautéed mushroom medley, Manchego cheese, and fried garlic on grilled garlic-rubbed bread  $^{\rm NF}15$ 

Breakfast Sandwich & Frites ciabatta, bacon, egg, manchego, Mama Lil's Peppers, aioli, romesco NFA, DFA 17

### **Sides**

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

Fried Brussel Sprouts caramelized fish sauce, garlic NF, DF, GF, VGA 17

#### Seafood & Meat

Bacon Manchego Burger\* & Frites brioche bun, romesco, aioli, house pickles NFA, GFA 25

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\** 8oz steak, blistered shishito peppers, horseradish piquillo steak sauce (can sub Papas Fritas for Peppers)<sup>NF, DF, GF</sup> 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