Proprietor Bill Pugh
Chef de cuisine Dohnele Parker

BRUNCH MENU

Est. 2021

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

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

Tapas Especiales (Special Tapas)

The Taberna Charcuterie Board Cana de Cabra (*goat's milk),* Mahon (*cow's milk ES),* Idiazabal (*sheep's milk ES),* sobrasada, olives, pork & foie gras terrine, whole grain mustard, seasonal pickled vegetable, torta de aceite, almonds, honeycomb [GFA, NFA] 35

Gambas al Ajillo prawns, paprika oil, fried garlic [NF, DF, GF] 24

Andalusian Eggplant Fries golden-fried eggplant with warm rosemary-infused honey [NF, GF, DF, V, VGA] 13

Pan con Tomate Garlic-rubbed grilled bread with crushed tomatoes, sherry, olive oil, and flaky sea salt [NF, DF, V, VG] 12

Rosemary Cannellini Montado* Whipped cannellini, crostini, seasonal crudité, olives, and a jammy egg. [NF, DF, GFA, VGA] 12

Papas Fritas crispy shoestring fries with a garlic aioli [NF, DF, GF, V, VGA] 10

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

Ensalada (Salads)

Cozy Harvest Salad bibb lettuce, roasted delicata squash, pear, pickled radish, toasted walnuts, Manchego, pomegranate vinaigrette [V, VGA, NFA, GF] 11

Ensalada Mediterránea poached tuna, olives, roasted fennel, and sweet peppers, with a vinaigrette and fennel fronds [NF, GF, DF] 15

Brunch a la Española

Tortilla de Patatas Spanish frittata of eggs, onions, potatoes, and romesco sauce [DF, GF, NFA] 15

Lemon Ricotta Pancake blackberry coulis (available with maple syrup or cava blueberry compote), whipped cream [NF] 15

Torrija with Cava Blueberry Compote caramelized bread pudding, sugar dusting, blueberry compote, whipped cream [NF] 15

Patatas Bravas con Jamón y Huevo* golden potatoes, tomato and garlic aioli, crispy egg and Serrano ham [NF, DF, GF] 19

Basque Eggs* a cazuela of spicy tomato-chorizo sauce, baked eggs, Manchego, piparras peppers, served with warm bread [NF, DFA] 19

De la Tierra y del Mar (From the Land and the Sea)

add papas fritas 2, patatas bravas 4, side salad 5, roasted shishitos 7

Catalan Brunch Sandwich* Serrano ham, fried egg, Manchego, and tomato aioli [NF] 17

Andalusian Breakfast Sandwich* sobrasada, sunny egg, pickled red onion, and Manchego [NF] 17

Sunny Manchego Burger* sunny-side-up egg, bacon, tomato aioli, arugula and pickled shallots [NF, DFA, GFA] 27

Spice Rubbed Flat Iron Steak* 8 oz steak, horseradish piquillo steak sauce [NF, DF, GF] 45

Cedar Plank Salmon* salsa verde [NF, DF, GF] 56

NF=Nut Free, NFA=Nut Free Available, DF=Dairy Free, 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*