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- **Vegan and Vegetarian**
- **Gluten Free**
- **Dairy Free**
- **Nut Free**

Executive Chef
Chris Robertson

HAPPY HOUR

3:00-5:00

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

Boards

The Taberna Charcuterie 24, lenora
(goat's milk ES), mahon (cow's milk ES),
ubriacone cheese (cow's milk), sobrasada,
pork & foie gras terrine, olives, whole grain
mustard, seasonal pickled vegetable,
torta de aceite, almonds, honeycomb

Small Plates

Marcona Almonds 5
Castelvetrano Olives 5
Three Bacon Wrapped Dates 10
almond, spiced honey
Fries aioli 7
Radicchio Caesar Salad 15
manchego, spiced croutons,
anchovy vinaigrette
ADD boquerones 3
Chorizo & Manchego Riot Roll 9
Patatas Bravas aioli 10
Gambas al Ajillo 16
prawns, paprika oil, fried garlic
Clams Cataplana 21
grilled garlic rubbed bread

Large Plates

Squid Ink Pasta 20
hazelnuts, caramelized onions,
mama 'lil's peppers, egg yolk
Bacon Manchego Burger & Frites 22
house brioche bun, romesco, aioli,
house pickles
Spiced Rubbed Flat Iron Steak 40
8oz Koji marinated steak, blistered shishito
peppers, horseradish piquillo steak sauce
(You can sub Frites 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**

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
Flama d'Or Brut Cava 10/34

White
2022 Milenrama, White Rioja, 10/34
Tempranillo Blanco, Rioja, ES

Red
2018 Viña Olabarri, Crianza 10/34
Tempranillo, Rioja, ES



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Board

The Taberna Charcuterie 28, 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

Starters

House Made Brioche Loaf 9

Grilled Garlic Rubbed Bread 8

Marcona Almonds 7

Castelvetro Olives 8, warm and tossed with olive oil, rosemary, garlic, chile thread

Plate of Fries 9

Three Bacon Wrapped Dates 12, almond stuffed date, bacon wrapped, drizzled in spiced honey

Chorizo & Manchego Riot Roll 12, sweet yeast roll cut in half and filled with meat and cheese, with spiced honey

*Clams Cataplana** 26, steamed clams, served in a tomato-based broth of chorizo, bacon, with grilled garlic bread

Gambas al Ajillo 20, prawns, paprika oil, fried garlic

Moorish Lamb & Beef Meatballs 19, saffron almond picada sauce

Salads

Radicchio Caesar Salad 19, manchego, spiced croutons, anchovy vinaigrette (add boquerones, 3)

Cozy Harvest Salad 19, snap peas, sliced carrot, bibb lettuce, pomegranate seeds, toasted walnuts, shaved manchego, orange segments, and tossed in a pomegranate vinaigrette

Snap Pea Salad 19, leonora fuego, pickled shallots, candied pecans, lemon vinaigrette

Sides

Patatas Bravas 16, fried cubed potatoes, bravas sauce, aioli

Fried Brussel Sprouts 17, Saigon caramel fish sauce, sweet and savory

Grilled Asparagus 22, rose harissa vinaigrette, lemon ricotta, crispy prosciutto, pistachio

Goat Cheese Drop Dumplings 24, spicy arrabbiata sauce

Squid Ink Pasta 26, hazelnuts, caramelized onions, mama lil's peppers, topped with an egg yolk to toss

Seafood

*Cedar Plank Salmon** 47, salsa verde

Octopus a la Plancha 34, broccolini, fingerling potatoes, almonds, olive vinaigrette

*Seared Scallops** 47, fennel salad, romesco

Roasted Whole Tai Snapper 38, preserved lemon vinaigrette, oregano

Chicken, Pork, Lamb

*Black Garlic Half Chicken** 36, black garlic molasses, apple kimchi

*Honey Brined Pork Chop** 39, Lan-Roc Farms, 14 oz bone-in, basque piperade sauce

*Grilled El Greco Lamb Chops** 59, 4-5 Umpqua Valley, herbed vinaigrette

Beef

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

*Sirloin Bavette Steak** 49, 11oz porcini dusted steak, sherry mushroom cream sauce, mushroom escabeche, cipollini onions, sweet bell peppers

*Spice Rubbed Flat Iron Steak** 44, 8 oz Koji marinated steak, blistered shishito peppers, horseradish piquillo steak sauce

*Cowboy Ribeye** 129, 2 lbs. bone-in, with chimichurri

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DESSERTS

Basque Burnt Cheesecake 12
strawberry freezer jam

Chocolate Torte 12
red wine raspberry coulis

Chocolate Molten Cake 15
chocolate soil, vanilla ice cream
(soil contains finely ground hazelnuts)

Lemon Bundt Cake 12
lemon curd

Banana Cake 9
toasted coconut

Tarta de Santiago 12
whipped cream

Spanish French Toast 15
crème anglaise

Coffee

Coava Roasters: Coffee & Decaf, 6

Dessert Sherries

Lustau, East India, *Solera Cream* 10
Jerez, ES

Valdespino, Isabela 10
Cream Sherry, ES

Alvear, Solera 1927 20
Pedro Ximénez, ES

Valdespino Pedro Ximénez 12
Jerez, ES

Dessert Rum

Ron Matusalem Gran Reserva 10

Kirk & Sweeney 12yr 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 Monopolowa
Vodka, Apricot Liqueur, Peach
Bitters, Lemon, Curaçao, Txakoli, 15

For Rex

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

Cardamom Blush

Vivacity 'Native' Gin
Cardamom Infused Lillet Rosé
Lemon, Bitters, 15

Classic Cocktails

Old Fashioned

Old Forester Bourbon
Oleo Saccharum, Bitters, 16

Aviation Cocktail

Aviation Gin, Maraschino
Crème de Violette, Lemon, 15

Mojito

Bacardi Rum, Lime
Mint, Sugar, Soda, 15

Mt. Hood Mule

Timberline Vodka, Spiritopia Ginger
Liqueur, Lime, Ginger Beer, 15

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

Sazerac Rye Whiskey
Peychaud's Bitters, Herbsaint, 15

Vieux Carré

Sazerac Rye, Cognac, Sweet Vermouth,
Benedictine, Bitters, 16

Ciders on Tap

Tumalo Dry Cider, Tumalo, OR, 8

Pineapple Breeze, Bandon Rain, 8

Blueberry Lemon Cider, Bull Run, 8

Beers on Tap

1. *NITRO S'mores Porter*, Santiam, 8
2. *Spanish Lager*, Estrella Damm, 8
3. *Pilsner*, pFriem, Hood River, 8
4. *Stokes Light*, Boss Rambler, Lager, 7
5. *AloHaze*, Boss Rambler, Hazy IPA, 8
6. *Oregon Sunshine*, Silver Falls, Hazy IPA, 8
7. *City of Dreams*, Fort George, Hazy IPA, 8
8. *Thumb Splitter*, Great Notion, Pale Ale, 8
9. *Belgium IPA*, Hetty Alice/Upright, 8
10. *Pallet Jack IPA*, Barley Brown's Beer, 8
11. *Topcutter*, Bale Breaker, IPA, 8
12. *Hop Venom*, Boneyard, Double IPA, 8
13. *Boont Amber Ale*, Anderson Valley Brewing, 7
14. *Tree Hugger Porter*, Laurelwood, 8
15. *Cocoa Cow*, Sunriver, Chocolate Milk Stout, 8
16. *Framboise Rosé Gosé*, Anderson Valley, 8

Beers in Bottle

Coors Light, 6

Coors Banquet, 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)

Zero Proof Wine

Le Naturel

Zero Zero Tinto, bottle 32

Garnacha

Navarra, ES

Le Naturel

Zero Zero Blanco, bottle 32

White Garnacha/Viura –

Navarra, ES

Draft - Happy Mountain

Peach Blossom Kombucha, 8

Bottle - Happy Mountain

Hopped Grapefruit Kombucha, 8

Vichy Catalan Sparkling, 8

Mineral Water 1L

Mondariz Natural Spring Water, 8

750 ml – Sparkling or Still

Cock'n Bull Ginger Beer, 6

Clausthaler N/A German Lager, 7

RationAle N/A Mexican Lager, 7

RationAle N/A West Coast IPA, 7

Soda & Root Beer

Sodas by Coca Cola, 4

Root Beer – Steelhead Brewing, 6

Eugene, OR

BOURBON

1792 SMALL BATCH	12
1792 SINGLE BARREL	18
1792 FULL PROOF	20
BASIL HAYDEN	12
BLANTONS	18
BUFFALO TRACE	10
COLONEL E.H. TAYLOR SMALL BATCH	20
COLONEL E.H. TAYLOR SINGLE BARREL	24
EAGLE RARE	16
ELMER T. LEE	25
EVAN WILLIAM SINGLE BARREL	12
ELIJAH SMALL BATCH	10
ELIJAH CRAIG BARREL PROOF	15
FOUR ROSES YELLOW	8
FOUR ROSES SINGLE BARREL	12
FORTY CREEK BARREL SELECT	10
JACK DANIEL #7 BL LABEL	8
MAKERS MARK	10
MICHTER'S SMALL BATCH	14
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	45
A MIDWINTER NIGHTS DRAM	25
ELIJAH CRAIG STRAIGHT RYE	10
MICHTER'S STRAIGHT RYE	14
PIKESVILLE RYE	14
RITTENHOUSE RYE	10
SAZERAC RYE	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	12
CASAMIGOS REPOSADO	13
CASAMIGOS ANEJO	14
CHAMUCOS BLANCO	12
CHAMUCOS REPOSADO	14
CINCO BLANCO	18
CINCO REPOSADO	22
CINCO ANEJO	28
CLASE AZUL REPOSADO	30
CORZO SILVER	12
CORZO REPOSADO	13
CORZO ANEJO	14
DON JULIO 1942	38
MAESTRO DOBEL DIAMANTE	10
MAESTRO DOBEL 50 CRISTALINO	28

BRANDY

CLEAR CREEK PEAR	10
EL MAESTRO SIERRA, ES	20
LAIRD'S APPLE	8
HENNESSEY V.S.	12
MAISON ROUGE V.S. COGNAC	9
REMY MARTIN V.S.O.P.	12
TORRES 10, ES	10
TORRES 15, ES	12
TORRES 20, ES	16

DIGESTIF

BÉNÉDICTINE DOM	10
FERNET BRANCA	10
DRAMBUIE	10
GREEN CHARTREUSE	20
LICOR 43	10
OUZO # 12	9
PERNOD	10
ROMANA SAMBUCA	9
YELLOW CHARTREUSE	12

AMARO

AMARO NONINO QUINTESSANTIA	10
APEROL	10
AVERNA	10
CAMPARI	10
CYNAR	10
MELETTI	10
PIMMS NO. 1	10
RAMAZZOTTI	10



WINE LIST

WINES BY THE GLASS

PRICING = 2OZ/6OZ/BOTTLE

Vermouth

Padro & Co. Blanco Reserva	10
El Banderra, Blanco	8
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 Milenrama, White Rioja, 8/27 Tempranillo Blanco, Rioja, ES	4/12/40
2021 Mokoroa, Estate Bottled Txakoli Getariako Txakolina, ES	5/15/50
2021 Argyle, Chardonnay Willamette Valley, OR	5/15/50
2022 Left Coast, The Orchard, Pinot Gris Willamette Valley, OR	4/12/40
2022 Burgans, Albariño, Rias Baixas, ES	5/15/50

Rosé

2021 Conde Valdemar, Rosé of Grenache Rioja, ES	4/12/40
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Red

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



WINE LIST

WINES BY THE BOTTLE

Sparkling

NV Poquito Moscato, Valencia, ES 375mL	15
2019 Agusti Torello Mata, Reserva 375mL	32
2018 Raventós i Blanc, de Nit, Conca del Riu, ES	45
2017 Raventós i Blanc, De La Finca, Conca del Riu, ES	100
NV Mellen Meyer, Brut Nature Champagne, Willamette Valley, OR	60
2019 Georges Remy, 'Les Quatre Terroirs' Premier Cru Champagne, FR	100
N/V André Clouet, 'Silver' Gran Cru Brut Champagne, FR	75
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
2019 Brooks, <i>Riesling</i> , Willamette Valley, OR	32
2020 Cória, <i>Riesling</i> , Willamette Valley, OR	38
2021 Cristom, <i>Chardonnay</i> , Eola-Amity Hills, OR	75
2021 Evening Land, Seven Springs, <i>Chardonnay</i> , Eola-Amity Hills, OR	62
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	75

Rosé

2020 Amezttoi, Rubentis, ES Getariako Txakolina	42
2021 Abacela, <i>Grenache Rosé</i> Umpqua Valley, OR	36
2021 Björnson, 'Argenta', <i>Rose of Pinot Noir</i>	48

Red

2010 Lopez de Heredia, Viña Tondonia, Reserva, Rioja, ES	100
2017 Marqués de Murrieta, Reserva, Rioja, ES	54
2008 El Puntido, Gran Reserva, Rioja, ES	110
1999 Marqués de Lagarda, Grand Reserva, Rioja Alta, ES	68
2015 Remelluri, Reserva, Rioja, ES	72
2018 Avancia, Cuveé de O, <i>Mencia</i>	36
2021 Björnson, 'Reserve' <i>Pinot Noir</i> Eola-Amity, OR	80
2022 Cristom, <i>Pinot Noir</i> , Mt. Jefferson Cuvée, Eola-Amity, OR	75
2021 Résonance, <i>Pinot Noir</i> , Willamette Valley, OR	60
2021 Elk Cove, 'Goodrich', <i>Pinot Noir</i>	85
2021 Patricia Green, 'Estate Vineyard' <i>Pinot Noir</i> , Ribbon Ridge, OR	86
2019 Iterum, 'Clone 115' Estate <i>Pinot Noir</i> Eola-Amity, OR	110
2022 Brooks, <i>Pinot Noir</i> , Willamette Valley, OR	44
2018 Brittan Vineyards, 'Cygnus Block' <i>Pinot Noir</i> , McMinville, OR	100
2018 Girard, Old Vine <i>Zinfandel</i> , Napa Valley, CA	55
2019 Rombauer, <i>Merlot</i> , Napa Valley, CA	85
2020 Watermill, 'Hallowed Stones' <i>Estate Syrah</i> , Milton-Freewater, WA	70
2018 Chester-Kidder, <i>Cabernet/Syrah</i> , Columbia Valley, WA	120
2020 Abeja, <i>Cabernet Sauvignon</i> , Columbia Valley, WA	70
2020 Amavi, <i>Cabernet Sauvignon</i> , Walla Walla, WA	60
2021 Cline 'Rock Carved', <i>Cabernet Sauvignon</i> Alexander Valley, CA	60



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Vegan Options

Marcona Almonds	7
Castelvetroano Olives	8
Patatas Bravas aioli (please request no aioli)	16
Cozy Garden Salad Snap peas, sliced carrot, bibb lettuce, pomegranate seeds, toasted walnuts, shaved manchego, blood orange segments, and tossed in a citronette dressing (please request no cheese)	19
Grilled Asparagus rose harissa vinaigrette, lemon ricotta , crispy prosciutto , pistachio (please request no cheese or prosciutto)	22
Blistered Spanish Peppers olive oil, lemon juice, sea salt	12
Fried Brussel Sprouts (please request no saigon caramel, Sub mugolio)	17
Snap Pea Salad Leonora Fuego , pickled shallots, candied pecans, lemon vinaigrette (please request no lenora)	19

Vegetarian Options

House Made Brioche Loaf*	9
Grilled Garlic Bread	8
Marcona Almonds	7
Castelvetroano Olives	8
Patatas Bravas with aioli	15
Cozy Garden Salad shredded red cabbage, sliced carrot, bibb lettuce, pomegranate seeds, toasted walnuts, shaved manchego, blood orange segments, and tossed in a citronette dressing	19
Grilled Asparagus rose harissa vinaigrette, lemon ricotta, crispy prosciutto , pistachio (please request no prosciutto)	22
Goat Cheese Drop Dumplings* spicy arrabiata tomato sauce	24
Blistered Spanish Peppers olive oil, lemon juice, sea salt	12
Snap Pea Salad Leonora Fuego, pickled shallots, candied pecans, lemon vinaigrette	19



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All Gluten-Free Items

The Taberna Charcuterie 28, lenora (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 fruit, torta de aceite, almonds, honeycomb
(please request no pork and foie gras terrine)

Small Plates

Marcona Almonds	7
Castelvetroano Olives	8
Bacon Wrapped Date – Three* almond, spiced honey	12
Patatas Bravas aioli	16
Clams Cataplana* chorizo, bacon, side-grilled bread (please request to remove bread)	26
Radicchio Caesar Salad* manchego, spiced croutons , anchovy vinaigrette (add boquerones, 3) (please request no croutons)	19
Cozy Garden Salad snap peas, sliced carrot, bibb lettuce, pomegranate seeds, toasted walnuts, shaved manchego, blood orange segments, and tossed in a pomegranate vinaigrette.	19
Snap Pea Salad leonora Fuego, pickled shallots, candied pecans, lemon vinaigrette	19
Grilled Asparagus rose harissa vinaigrette, lemon ricotta, crispy prosciutto, pistachio	22
Fried Brussel Sprouts* saigon caramel	17
Gambas al Ajillo prawns, paprika oil, friend garlic	20
Plate of Fries	9

Large Plates

Cedar Plank Salmon* salsa verde	47
Octopus a la Plancha* broccolini, fingerling potatoes, almonds, olive vinaigrette	34
Seared Scallops* fennel salad, romesco	47
Honey Brined Pork Chop* <i>Lan-Roc Farms, 14 oz bone in</i> basque piperade sauce	39
Bacon Manchego Burger & Frites* house brioche bun , romesco, aioli, house pickles (please request to remove bun, may add lettuce wrap)	25
Cowboy Ribeye* <i>Painted Hills, 32oz bone in,</i> chimichurri	129
Grilled El Greco Lamb Chops* <i>Umpqua Valley, herbed vinaigrette</i>	59
Flat Iron Steak and Blistered Peppers* 8oz Koji marinated flat iron steak, blistered shishito peppers, horseradish piquillo steak sauce	44
Sirloin Bavette Steak* 11oz porcini dusted bavette steak, sherry mushroom cream sauce, mushroom escabeche, cipollini onions, sweet bell peppers	49
Black Garlic Chicken* black garlic molasses, apple kimchi	34
Roasted Whole Tai Snapper. preserved lemon vinaigrette, oregano	38

All items on this menu are gluten free, however our kitchen is not, and we are unable to guarantee that any food is 100% gluten free, due to the possibility of cross-over. We are happy to accommodate you as best we can!

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please inform your server of any dietary restrictions

Executive Chef
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FOOD MENU

Dairy Free

Small Plates

Marcona Almonds	7
Castelvetro Olives	8
Blistered Spanish Peppers olive oil, lemon juice, sea salt	12
Bacon Wrapped Date – Three* almond, spiced honey	12
Patatas Bravas with aioli	16
Clams Cataplana* chorizo, bacon, grilled garlic bread (please request no butter)	26
Radicchio Caesar Salad* manchego , spiced croutons, anchovy vinaigrette (add boquerones, 3) (please request no cheese)	19
Cozy Garden Salad Snap peas, sliced carrot, bibb lettuce, pomegranate seeds, toasted walnuts, shaved manchego , blood orange segments, and tossed in a pomegranate vinaigrette (please request no cheese)	19
Grilled Asparagus rose harissa vinaigrette, lemon ricotta , crispy prosciutto, pistachio (please request no cheese)	22
Fried Brussel Sprouts* saigon caramel	17
Snap Pea Salad lemon ricotta , pickled shallots, candied pecans, lemon vinaigrette (please request no Leonora)	19
Gambas al Ajillo prawns, paprika oil, fried garlic	20
Plate of Fries	9

Large Plates

Cedar Plank Salmon* salsa verde	47
Octopus a la Plancha broccolini, fingerling potatoes, almonds, olive vinaigrette	34
Squid Ink Pasta* hazelnuts, caramelized onions, mama lil's peppers, egg yolk	26
Seared Scallops* fennel salad, romesco	47
Honey Brined Pork Chop* <i>Lan-Roc Farms, 14 oz bone in</i> basque piperade sauce	39
Bacon Manchego Burger & Frites* house brioche bun , romesco, aioli, house pickles (please request no cheese, replace bun with lettuce wrap)	25
Sirloin Bavette Steak* 11oz porcini dusted bavette steak, cherry mushroom cream sauce , mushroom escabeche, cipollini onions, sweet bell peppers (please request no cream or butter)	49
Cowboy Ribeye* <i>Painted Hills, 32oz bone in</i> , chimichurri	129
Grilled El Greco Lamb Chops* <i>Umpqua Valley</i> , herbed vinaigrette	59
Flat Iron Steak 8oz Koji marinated flat iron steak, blistered shishito peppers, horseradish piquillo steak sauce	44
Roasted Whole Tai Snapper preserved lemon vinaigrette, oregano	38
Black Garlic Half Chicken black garlic molasses, apple kimchi	36

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please inform your server of any dietary restrictions

Executive Chef
Chris Robertson

FOOD MENU

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

Nut Free Items

The Taberna Charcuterie 28, lenora (*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 fruit, torta de aceite, almonds, honeycomb
(please request no almonds)

Small Plates

House Made Brioche Loaf*	9
Grilled Garlic Rubbed Bread	8
Castelvetroano Olives	8
Blistered Spanish Peppers olive oil, lemon juice, sea salt	12
Chorizo & Manchego Riot Roll* spiced honey	12
Patatas Bravas with aioli	16
Clams Cataplana* chorizo, bacon, grilled garlic bread	26
Radicchio Caesar Salad* manchego, spiced croutons, anchovy vinaigrette (add boquerones, 3)	19
Snap Pea Salad Leonora Fuego, pickled shallots, candied pecans , lemon vinaigrette (please request no pecans)	19
Moorish Lamb and Beef Meatballs* saffron almond picata sauce , arrabbiata sauce (Please request only arrabbiata sauce)	19
Gambas al Ajillo prawns, paprika oil, fried garlic	20
Cozy Garden Salad Snap peas, sliced carrot, bibb lettuce, pomegranate seeds, toasted walnuts, shaved manchego, blood orange segments, and tossed in a pomegranate vinaigrette (please request no walnuts)	19
Grilled Asparagus rose harissa vinaigrette, lemon ricotta, crispy prosciutto, pistachio (please request no pistachio)	22
Goat Cheese Drop Dumplings* spicy arrabbiata tomato sauce	24
Fried Brussel Sprouts* saigon caramel	17
Plate of Fries	9

Large Plates

Cedar Plank Salmon* salsa verde	47
Octopus a la Plancha* broccolini, fingerling potatoes, almonds , olive vinaigrette (please request no almonds)	34
Seared Scallops* fennel salad, romesco (please request no romesco)	47
Squid Ink Pasta* hazelnuts , caramelized onions, mama lil's peppers, egg yolk (please request no hazelnuts)	26
Black Garlic Half Chicken* black garlic molasses, apple kimchi	36
Honey Brined Pork Chop* Lan-Roc Farms, 14 oz bone in basque piperade sauce	39
Bacon Manchego Burger & Frites* house brioche bun, romesco , aioli, house pickles (please request no romesco)	25
Sirloin Bavette Steak* 11oz porcini dusted bavette steak, sherry mushroom cream sauce, mushroom escabeche, cipollini onions, sweet bell peppers	49
Cowboy Ribeye* Painted Hills, 32oz bone in, chimichurri	129
Flat Iron Steak 8oz Koji marinated flat iron steak, blistered shishito peppers, horseradish piquillo steak sauce	44
Grilled El Greco Lamb Chops* Umpqua Valley, herbed vinaigrette	59
Roasted Whole Tai Snapper preserved lemon vinaigrette, oregano	38

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

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