

Proprietor
Bill Pugh
Executive Chef
Chris Robertson



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

Small Plates

Marcona Almonds ^{DF, GF, VG} 5

Castelvetrano Olives ^{NF, DF, GF, VG} 5

Bacon Wrapped Dates ^{DF, GF} 10
three almond-stuffed dates, spiced honey

*Papas Fritas** ^{NF, GF, DFA, V} 7

Garlic aioli

Radicchio Caesar Salad ^{NF, GFA} 15
manchego, spiced croutons, anchovy vinaigrette
ADD boquerones 3

Cozy Harvest Salad 15

Bibb lettuce, asparagus, carrots, strawberries, walnuts, pomegranate vinaigrette, manchego

Gambas al Ajillo ^{NF, DF, GF} 16
prawns, paprika oil, fried garlic

*Clams Galicia** ^{NF, DFA} 21
grilled garlic bread

Chorizo & Manchego Roll ^{NF} 9

Patatas Bravas aioli ^{NF, DF, GF, V} 10

Chocolate Torte 11
red wine raspberry coulis

Large Plates

The Taberna Charcuterie ^{GFA, NFA} 29

Leonora (goat's milk), Mahon (cow's milk), Ubriacone cheese (cow's milk), sobrasada, pork & foie gras terrine, olives, whole grain mustard, honeycomb, seasonal pickled vegetable, torta de aceite, almonds

Squid Ink Pasta ^{DF, NFA} 20

hazelnuts, caramelized onions, Mama Lil's Peppers, egg yolk

*Bacon Manchego Burger** ^{NFA, GFA} 22

fries, house brioche bun, romesco, aioli, house pickles

*Spiced Rubbed Flat Iron Steak** ^{NF, DF, GF} 42

8oz steak, blistered shishito peppers, horseradish piquillo steak sauce (can sub Papas Fritas for Peppers)

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

*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

Jan Vidal 'Honor' Brut Cava 10/34

White

2023 Milenrama Blanco 10/34
Tempranillo Blanco, Rioja, ES

Red

2019 Plano Alto 10/34
Garnacha/Cariñena, Cariñena, ES



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FOOD MENU

Est. 2021

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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 ^{GFA, NFA} 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

Castelvetroano 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

Bacon Wrapped Dates three almond-stuffed dates, spiced honey ^{DF, GF} 12

Chorizo & Manchego Roll sweet yeast roll filled with Spanish chorizo, Manchego cheese, and spiced honey ^{NF} 12

Clams Galicia* steamed clams, served in a tomato-based broth of chorizo, bacon, with grilled garlic bread ^{NF, DFA} 29

Gambas al Ajillo prawns, paprika oil, fried garlic ^{NF, DF, GF} 22

Moorish Meatballs lamb & beef, saffron almond picada sauce ^{NFA} 21

Smoked Salmon Dip dill, capers, crostini ^{NF, GFA} 15

Salads

Radicchio Caesar Salad manchego, spiced croutons, anchovy vinaigrette (add boquerones, 3) ^{NF, GFA} 19

Cozy Harvest Salad bibb lettuce, beets, carrots, oranges, walnuts, pomegranate vinaigrette, valdeon blue ^{V, VGA, NFA, GF} 19

Sides

Patatas Bravas golden fried potatoes with bravas sauce and garlic aioli* ^{NF, DF, GF, V, VGA} 16

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

Grilled Asparagus whipped ricotta, candied pecans, preserved lemon vinaigrette, cured egg yolk ^{NFA, DFA, GF, V, VGA} 24

Goat Cheese Drop Dumplings spicy arrabiata sauce ^{NF, V} 26

Squid Ink Pasta hazelnuts, caramelized onions, Mama Lil's Peppers, topped with an egg yolk to toss ^{DF, NFA} 29

Seafood

Cedar Plank Salmon* salsa verde ^{NF, DF, GF} 51

Octopus a la Plancha broccolini, fingerling potatoes, almonds, olive vinaigrette ^{DF, GF, NFA} 39

Seared Scallops* romesco, zucchini, espelette pepper ^{DF, GF, NFA} 54

Chicken, Pork, Lamb

Black Garlic Half Chicken* black garlic molasses, apple kimchi ^{NF, DF, GF} 38

Honey Brined Pork Chop* Lan-Roc Farms, 14 oz bone-in, basque piperade sauce ^{NF, DF, GF} 42

Grilled El Greco Lamb Chops* 4-5 Umpqua Valley, herbed vinaigrette ^{NF, DF, GF} 68

Grilled Pork Short Ribs Lan-Roc Farms, sherry honey glaze, pickled onion ^{NF, DF, GF} 29

Beef

Bacon Manchego Burger* & Fries brioche bun, romesco, aioli, house pickles ^{NFA, GFA} 25

Teres Major Steak* 8 oz garlic rosemary marinade, sherry mushroom cream sauce, mushroom escabeche, cipollini onions, sweet bell peppers ^{NF, GF, DFA} 48

Spice Rubbed Flat Iron Steak* 8 oz steak, blistered shishito peppers, horseradish piquillo steak sauce ^{NF, DF, GF} 48

Prime NY Striploin* 24oz Brandt Beef, with chimichurri ^{NF, DF, GF} 98

Tomahawk Ribeye* 48oz bone-in Creekstone Farms, with chimichurri ^{NF, DF, GF} 180

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DESSERTS

Est. 2021

Basque Burnt Cheesecake 13
strawberry freezer jam ^{NF}

Chocolate Torte 13
red wine raspberry coulis ^{GF, NF}

Chocolate Molten Cake 17
chocolate soil, vanilla ice cream ^{NFA}

Björnson Pinot Noir Chocolate Cake 17
Presented by Sewell Sweets

Spanish Flan 15
vanilla custard, caramel ^{NF, GF}

Banana Cake 11
toasted coconut ^{VG}

Saffron Lemon Tart 15
candied pistachio, whipped cream ^{NFA}

Honey Rosemary Spanish Fig Cake 15
Presented by Sewell Sweets

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Coffee

Coffee & Decaf, 6

Puff Coffee Cold Brew, 8

Sherry & Port Wine

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

Kopke Ruby Port 10

Kopke 10yr Tawny Port 12

Kopke 20yr Tawny Port 22

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



WINE LIST

WINES BY THE GLASS

PRICING = 2OZ/6OZ/BOTTLE

Sparkling

2022 Naveran 'La Dama', Brut Cava
Xarel-lo/Macabeo/Parellada
 Penèdas, ES

5/15/50

Rosé

2024 Illahe, *Tempranillo Rosé*
 Willamette Valley, OR

5/15/50

White

2023 Milenrama Blanco
Tempranillo Blanco, Rioja, ES

4/12/40

Red

2019 Áster, *Tempranillo*,
 Ribera del Duero, ES

6/18/60

2023 Morgadio, *Albariño*
 Rias Baixas, ES

6/18/60

2021 Breca, 'El Nacido', *Garnacha*
 Calatayud, ES

5/15/50

2023 Blai, *Txakoli*
 Getariako Txakolina, ES

5/15/50

2022 Januik, *Cab/Merlot/Grenache/Cab Franc*
 Columbia Valley, WA

5/15/50

2022 Argyle, *Chardonnay*
 Willamette Valley, OR

5/15/50

2020 Kiona, Estate Bottled *Cabernet Sauvignon*
 Red Mountain, WA

6/18/60

2023 Compton Family Wines, *Pinot Gris*
 Willamette Valley, OR

4/12/40

2022 Matzinger Davies, *Pinot Noir*
 Eola-Amity, OR

6/18/60

2023 Vitae Springs 'Mon Cheri', *Riesling*
 Willamette Valley, OR

4/12/40

2023 Evesham Wood, *Pinot Noir*
 Willamette Valley, OR

5/15/50

2023 Björnson, *Aligoté*
 Van Duzer AVA

5/15/50

2023 Björnson, 'Barrel Select' *Pinot Noir*
 Eola-Amity, OR

5/15/60

Sangria Rojo

Red Wine, ruby port, citrus,
 raspberry cordial, seasonal fruit

9/29

Vermouth

Padro & Co. Blanco Reserva

10

El Banderro, Blanco

10

Padro & Co. Rojo Clásico

10

Sherry

El Maestro Sierra, Amontillado
 Jerez de la Frontera, ES

12

César Florido, Cruz del Mar, Oloroso
 Chipiona, ES

12



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Bill Pugh
Beverage Director
James Lorance



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Xarel-lo/Macabeo/Parellada
Penèdas, ES

5/15/50

Rosé

2024 Illahe, *Tempranillo Rosé*
Willamette Valley, OR

5/15/50

White

2023 Milenrama Blanco
Tempranillo Blanco, Rioja, ES

4/12/40

Red

2019 Áster, *Tempranillo*,
Ribera del Duero, ES

6/18/60

2023 Morgadio, *Albariño*
Rias Baixas, ES

6/18/60

2021 Marqués de Cáceres, *Garnacha*
Cariñena, ES

5/15/50

2023 Blai, *Txakoli*
Getariako Txakolina, ES

5/15/50

2022 Januik, *Cab/Merlot/Grenache/Cab Franc*
Columbia Valley, WA

5/15/50

2022 Argyle, *Chardonnay*
Willamette Valley, OR

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2020 Kiona, Estate Bottled *Cabernet Sauvignon*
Red Mountain, WA

6/18/60

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Willamette Valley, OR

4/12/40

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Van Duzer AVA

5/15/50

2023 Björnson, 'Barrel Select' *Pinot Noir*
Eola-Amity, OR

5/15/60

Sangria Rojo

Red Wine, ruby port, citrus,
raspberry cordial, seasonal fruit

9/29

Vermouth

Padro & Co. Blanco Reserva

10

Padro & Co. Rojo Clásico

10

El Bandarra Blanco

10

El Bandarra Al Fresco

10

Sherry

El Maestro Sierra, Amontillado
Jerez de la Frontera, ES

12

César Florido, Cruz del Mar, Oloroso
Chipiona, ES

12



WINE LIST

WINES BY THE BOTTLE

Sparkling

N/V Poquito Moscato, ES, 375mL	15
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
N/V André Clouet, 'Silver' Gran Cru Brut Champagne, FR	80
N/V Laurent-Perrier, 'La Cuvée' Brut Champagne, FR	90
2019 Argyle 'Vintage Brut' Willamette Valley, OR	44

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
2023 Trisaetum, Estate <i>Dry Riesling</i> Ribbon Ridge, OR	50
2022 Illahe, <i>Pinot Gris</i> Willamette Valley, OR	42
2022 Left Coast, 'The Orchards', <i>Pinot Gris</i> Willamette Valley, OR	40
2021 Cristom, <i>Chardonnay</i> Eola-Amity Hills, OR	75
2020 St. Innocent 'Freedom Hill', <i>Chardonnay</i> Eola-Amity, OR	70
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 Getariako Txakolina	45
2022 Abacela, <i>Grenache Rosé</i> Umpqua Valley, OR	40
2022 Björnson, 'Argenta', <i>Rose of Pinot Noir</i> Eola-Amity, OR	50

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
2020 Cuevas de Arom, 'Altas Parcelas' <i>Garnacha</i> , Calatayud, ES	54
2021 Björnson, 'Reserve' <i>Pinot Noir</i> Eola-Amity, OR	85
2022 Bledsoe McDaniels, <i>Pinot Noir</i> Willamette Valley, OR	70
2023 Cristom, <i>Pinot Noir</i> , Mt. Jefferson Cuvée, Eola-Amity, OR	80
2023 Zenith Vineyard, 'Estate' <i>Pinot Noir</i> Eola-Amity Hills, OR	60
2022 Brooks, <i>Pinot Noir</i> Willamette Valley, OR	50
2021 Soter, 'Mineral Springs Ranch' <i>Pinot Noir</i> , Yamhill-Carlton, OR	120
2019 Iterum, 'Clone 115', <i>Pinot Noir</i> Eola-Amity Hills, OR	115
2022 Beaux Frères, 'The B.F. Vineyard' <i>Pinot Noir</i> , Ribbon Ridge, OR	175
2022 Ridge, Paso Robles <i>Zinfandel</i> Paso Robles, CA	80
2021 Rombauer, <i>Merlot</i> Napa Valley, CA	90
2019 Mercer, 'Small Lot', <i>Merlot</i> Horse Heaven Hills, WA	48
2020 Watermill, 'Hallowed Stones' <i>Estate Syrah</i> , Milton-Freewater, WA	80
2020 Abeja, <i>Cabernet Sauvignon</i> Columbia Valley, WA	80
2022 Mark Ryan 'Monkey Wrench' Blend Columbia Valley, WA	70
2021 Cadence 'Bel Canto' <i>Cab Franc/Merlot</i> Red Mountain, WA	120
2021 Cline 'Rock Carved', <i>Cab Sauvignon</i> Alexander Valley, CA	65
2022 Orin Swift 'Palermo', <i>Cab Sauvignon</i> Napa Valley, CA	100



ABSTRACT™ PREMIUM ICE AVAILABLE \$2

BOURBON

1792 SMALL BATCH	12
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
ELMER T. LEE	35
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
A MIDWINTER NIGHTS DRAM	50
ELIJAH CRAIG STRAIGHT RYE	10
MICHTER'S STRAIGHT RYE	14
PIKESVILLE RYE	14
RITTENHOUSE RYE	10
OLD FORESTER RYE	10
WOODFORD RESERVE RYE	14

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	14
CASAMIGOS AÑEJO	15
CHAMUCOS BLANCO	12
CHAMUCOS REPOSADO	14
CHAMUCOS AÑEJO	16
CINCORO AÑEJO	28
CLASE AZUL REPOSADO	40
DON JULIO 1942	38
FORTALEZA REPOSADO	18
MAESTRO DOBEL DIAMANTE	10

MEZCAL

DEL MAGUEY VIDA	10
DEL MAGUEY TOBALA	26
ILLEGAL REPOSADO	12
BANHEZ JOVEN ESPADIN & BARRIL	10
UNIÖN UNO	12
UNIÖN EL VIEJO	14

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
TIORRES 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 QUINTESSENTIA	14
APEROL	10
AVERNA	12
CAMPARI	10
CYNAR	10
MELETTI	10

