

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
(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

Tapas Especiales (Special Tapas)

The Taberna Charcuterie Board Leonora (goat's milk), Mahon (cow's milk), 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, beets, carrots, oranges, walnuts, pomegranate vinaigrette, Manchego ^{NFA, GF, VGA} 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 with 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 6

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} 25

Spice Rubbed Flat Iron Steak* 8 oz steak, horseradish piquillo steak sauce ^{NF, DF, GF} 42

Cedar Plank Salmon* salsa verde ^{NF, DF, GF} 54

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