

**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* <sup>DF, GF, VG</sup> 5

*Castelvetrano Olives* <sup>NF, DF, GF, VG</sup> 5

*Bacon Wrapped Dates* <sup>DF, GF</sup> 10  
three almond-stuffed dates, spiced honey

*Papas Fritas\** <sup>NF, GF, DFA, V</sup> 7  
*Garlic aioli*

*Radicchio Caesar Salad* <sup>NF, GFA</sup> 15  
manchego, spiced croutons, anchovy vinaigrette  
ADD boquerones 3

*Cozy Harvest Salad* 15  
Bibb lettuce, asparagus, radishes, strawberries, walnuts, pomegranate vinaigrette, manchego

*Gambas al Ajillo* <sup>NF, DF, GF</sup> 16  
prawns, paprika oil, fried garlic

*Clams Galicia* <sup>NF, DFA</sup> 21  
grilled garlic bread

*Patatas Bravas aioli* <sup>NF, DF, GF, V</sup> 10

## Large Plates

*The Taberna Charcuterie* <sup>GFA, NFA</sup> 29

Canas de Cabra (goat's milk), Mahon (cow's milk), Idiazabal (sheep's milk ES), sobrasada, pork & foie gras terrine, olives, whole grain mustard, honeycomb, seasonal pickled vegetable, torta de aceite, almonds

*Squid Ink Pasta* <sup>DF, NFA</sup> 20

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

*Bacon Manchego Burger\** <sup>NFA, GFA</sup> 24

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

*Honey Brined Pork Chop\** <sup>NF, DF, GF</sup> 39

Lan-Roc Farms, 14 oz bone-in, basque piperade sauce

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 Timberline 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

*Aperol Spritz* 12  
Aperol, Cava, Club Soda,  
Orange Twist

*Grapefruit Spritz* 12  
Combiar Pamplemousse Rose,  
BCN Gin, Lemon, Cava, Twist

*Spanish Spritz*  
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

2024 Björnson – Cozy Taberna 10/34  
'Barrel Select' *Sauvignon Blanc*  
Eola-Amity Hills, OR

### Red

2022 Plano Alto, *Garnacha* 10/34  
Cariñena, ES

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# FOOD MENU

Est. 2021

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## Starters

**The Taberna Charcuterie Board** Cana de Cabra (goat's milk ES), 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 <sup>GFA, NFA</sup> 35

**Grilled Garlic Rubbed Bread** <sup>NF, DF, VG</sup> 8

**Marcona Almonds** Spanish almonds, lightly fried and finished with sea salt and olive oil <sup>DF, GF, V, VG</sup> 8

**Castelvetroano Olives** warm and tossed with olive oil, rosemary, citrus zest, chile thread <sup>NF, DF, GF, VG</sup> 8

**Papas Fritas** a plate of crispy shoestring fries with a garlic aioli <sup>NF, DF, GF, V, VG</sup> 10

**Bacon Wrapped Dates** three almond-stuffed dates, spiced honey <sup>DF, GF</sup> 12

**Pan con Tomate** Garlic-rubbed grilled bread with crushed tomatoes, sherry, olive oil, and flaky sea salt <sup>NF, DF, V, VG</sup> 12

**Clams Galicia** steamed clams, served in a tomato-based broth of chorizo, bacon, with grilled garlic bread <sup>NF, DFA</sup> 29

**Gambas al Ajillo** prawns, paprika oil, fried garlic <sup>NF, DF, GF</sup> 24

**Moorish Meatballs** lamb & beef, saffron almond picada sauce <sup>NFA</sup> 22

**Salmorejo** chilled Andalusian tomato and bread purée, finished with olive oil, jamón serrano, jammy egg <sup>NF, DF, VA, VGA</sup> 21

**Smoked Salmon Dip** dill, capers, crostini <sup>NF, GFA</sup> 15

## Salads

**Radicchio Caesar Salad** manchego, spiced croutons, anchovy vinaigrette (add boquerones, 3) <sup>NF, GFA</sup> 19

**Cozy Harvest Salad** bibb lettuce, asparagus, radishes, strawberries, walnuts, pomegranate vinaigrette, manchego <sup>V, VGA, NFA, GF</sup> 19

## Sides

**Patatas Bravas** golden fried potatoes with bravas sauce and garlic aioli\* <sup>NF, DF, GF, V, VGA</sup> 16

**Fried Brussel Sprouts** caramelized fish sauce, garlic <sup>NF, DF, GF, VGA</sup> 17

**Grilled Asparagus** whipped ricotta, sumac vinaigrette, cured egg yolk <sup>NF, DFA, GF, V, VGA</sup> 24

**Goat Cheese Drop Dumplings** spicy arrabbiata sauce <sup>NF, V</sup> 28

**Squid Ink Pasta** hazelnuts, caramelized onions, Mama Lil's Peppers, topped with an egg yolk to toss <sup>DF, NFA</sup> 29

## Seafood

**Cedar Plank Salmon\*** salsa verde <sup>NF, DF, GF</sup> 56

**Octopus a la Plancha** broccolini, fingerling potatoes, almonds, olive vinaigrette <sup>DF, GF, NFA</sup> 44

**Seared Scallops\*** romesco, zucchini, espelette pepper <sup>DF, GF, NFA</sup> 57

## Chicken, Pork, Lamb

**Black Garlic Half Chicken\*** black garlic molasses, apple kimchi <sup>NF, DF, GF</sup> 42

**Honey Brined Pork Chop\*** Lan-Roc Farms, 14 oz bone-in, basque piperade sauce <sup>NF, DF, GF</sup> 44

**Pistachio Crusted Lamb Loin\*** 7 oz Umpqua Valley, parsnip puree <sup>NFA, DFA, GFA</sup> 58

## Beef

**Bacon Manchego Burger\* & Fries** brioche bun, romesco, aioli, house pickles <sup>NFA, GFA</sup> 27

**Teres Major Steak\*** 8 oz garlic rosemary marinade, corn, oyster mushrooms, piquillo peppers, pickled shallots, parsley oil <sup>NF, GF, DFA</sup> 50

**Spice Rubbed Flat Iron Steak\*** 8 oz steak, blistered shishito peppers, horseradish piquillo steak sauce <sup>NF, DF, GF</sup> 52

**Prime NY Striploin\*** 24 oz 1885 Ranch, with chimichurri <sup>NF, DF, GF</sup> 125

**Wagyu Tomahawk Ribeye\*** 48 oz bone-in Kuro American Wagyu, with chimichurri <sup>NF, DF, GF</sup> 185

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**Basque Burnt Cheesecake 16**  
strawberry freezer jam <sup>NF</sup>

**Chocolate Molten Cake 18**  
chocolate soil, vanilla ice cream <sup>NF</sup>

**Saffron Lemon Tart 16**  
candied pistachios, whipped cream <sup>NFA</sup>

**Björnson Pinot Noir Chocolate Cake 18**  
Presented by Sewell Sweets <sup>NF</sup>

**Warm Sangria Poached Pear 15**  
cookie crumble <sup>GF, NF, DF, VG</sup>

**Vanilla Crème Brûlée 15**  
caramelized sugar <sup>NF, GF</sup>

**Cozy Taberna Sugar Cookie 7**

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### Coffee

Regular & Decaf 6

#### 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

El Dorado 15yr 20

Parce 12yr 18

Mount Gay XO 18

Panama Pacific 23yr 22

Gosling's Family Reserve 24



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**Beverage Director**  
James Lorance



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## House Specialties

### *Sangria Rojo*

Red Wine, ruby port, citrus  
raspberry cordial, seasonal fruit, 9/29

### *Elderflower Gin Tonic*

Nolet's Silver 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, Stumptown Cold Brew, 16

### *Pineapple Express*

Serrano Pepper Vodka, Pineapple  
Cordial, Lemon, Peach Bitters, 15

### *The Basque Kiss*

Chamomile Infused Timberline  
Vodka, Apricot Liqueur, Peach  
Bitters, Lemon, Curaçao, Txakoli, 15

### *Ojen Cocktail*

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

### *Cardamom Blush*

Vivacity 'Native' Gin  
Cardamom Infused Lillet Rosé  
Lemon, Bitters, 16

## Classic Cocktails

### *Old Fashioned*

Old Forester Bourbon  
Oleo Saccharum, Bitters, 16

### *Aviation Cocktail*

Aviation Gin, Maraschino  
Crème de Violette, Lemon, 16

### *Mojito*

Bacardi Rum, Lime  
Mint, Sugar, Soda, 16

### *Mt. Hood Mule*

Timberline Vodka, Ginger Liqueur,  
Lime, Ginger Beer, 16

### *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*

Old Forester Rye Whiskey  
Peychaud's Bitters, Herbsaint, 16

### *Vieux Carré*

Sazerac Rye, Cognac, Sweet Vermouth,  
Benedictine, Bitters, 18

### *Negroni*

Big Gin, Campari, Sweet Vermouth,  
Orange Peel, 16

## Beers on Tap

1. *NITRO Overcast*, Oakshire, Espresso Stout, 8
2. *Spanish Lager*, Estrella Damm, 8
3. *Pilsner*, pFriem, Hood River, 8
4. *Isaac's Bday Brew*, Silver Falls, Chai Coffee Blonde, 7
5. *Rancho Cowabunga, G.O.W.*, W. Coast Pilsner, 8
6. *Oregon Sunshine*, Silver Falls, Hazy IPA, 8
7. *Retrograde*, Hetty Alice, Hazy IPA, 8
8. *POW!*, Hetty Alice, Hazy IPA, 8
9. *Lemon Daydream*, Elysian, Blonde Ale, 8
10. *Pallet Jack*, Barley Brown's, IPA 8
11. *Frenz*, Bale Breaker w/ Rubens Brews, IPA, 8
12. *Hop Venom*, Boneyard, Double IPA 9% abv, 8
13. *Boont Amber Ale*, Anderson Valley Brewing, 8
14. *Pirate Stout*, Santiam, Coconut Stout, 8
15. *Cocoa Cow*, Sunriver, Chocolate Milk Stout, 8
16. *Blueberry Muffin*, Great Notion, Sour Ale, 8

## Ciders on Tap

*Tumalo Dry Cider*, Tumalo, OR, 8

*Peel Good Tangerine Cider*, Santiam Brewing, 8

*Hard Brazilian Limeade*, 19 Acres, 8

## Beers in Bottle & Can

*Coors Light Tall Boy*, 6

*Corona*, 8

*Stella Artois*, 8

*Estrella Daura G.F.Lager*, 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)

### Non-Alcoholic Wine

Waterbrook 'Clean'  
Alcohol Removed Wines

Chardonnay 28  
Cabernet Sauvignon 28

### N/A Beer

*Clausthaler German Lager*, 7  
*Clausthaler Dry-Hopped IPA*, 7

Draft - BNF

*Peach Rose Kombucha*, 8

*Vichy Catalan Sparkling*, 8  
Mineral Water 500mL

*Mondariz Natural Spring Water*, 8  
750 ml – Sparkling or Still

*Cock'n Bull Ginger Beer*, 7

### Soda & Root Beer

*Sodas by Coca Cola*, 5

*Root Beer – Steelhead Brewing*, 7

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## WINES BY THE GLASS

PRICING = 2OZ/6OZ/BOTTLE

### Sparkling

2021 Naveran, Brut Vintage Cava 5/15/50  
*Xarel-lo/Macabeo/Parellada*  
 Penèdas, ES

### Rosé

2025 Illahe, *Rosé of Tempranillo* 5/15/50  
 Willamette Valley, OR

### White

2024 Milenrama Blanco 4/12/40  
*Tempranillo Blanco*, Rioja, ES

2024 Willamette Valley Vineyards, 5/15/50  
*Pinot Blanc*, Tualatin Hills, OR

2022 Shaya, *Verdejo* 5/15/50  
 Rueda, ES

2023 Compton Family Wines, *Pinot Gris* 4/12/40  
 Willamette Valley, OR

2024 Björnson – Cozy Taberna 4/12/40  
 ‘Barrel Select’, *Sauvignon Blanc*  
 Eola-Amity Hills, OR

2024 Iterum – Cozy Taberna 6/18/60  
 ‘Barrel Select’ Estate *Chardonnay*  
 Eola-Amity Hills, OR

### Red

2021 Áster, *Tempranillo Reserva* 6/18/60  
 Ribera del Duero, ES

2022 Plano Alto, *Garnacha/Cariñena* 4/12/40  
 Cariñena, ES

2023 Januik, *Cab/Merlot/Grenache/Cab Franc* 5/15/50  
 Columbia Valley, WA

2022 Amavi, Estate *Cabernet Sauvignon* 6/18/60  
 Walla Walla Valley, WA

2023 Cho, *Pinot Noir* 6/18/60  
 Willamette Valley, OR

2023 Illahe – Cozy Taberna ‘Barrel Select’ 6/18/60  
 Estate *Pinot Noir*, Willamette Valley, OR

### Vermouth

Padro & Co. Blanco Reserva 10

Padro & Co. Rojo Clásico 10

El Bandarra Blanco 10

El Bandarra Al Fresco 10

### Sherry

Lustau, *Amontillado* ‘Los Arcos’ 12  
 Jerez de la Frontera, ES

Lustau, *Amontillado* ‘Solera del Castillo’ 25  
 Jerez de la Frontera, ES

César Florido, Cruz del Mar, *Oloroso* 12  
 Chipiona, ES

