

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, beets, carrots, oranges, walnuts, pomegranate vinaigrette, manchego

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

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

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

Large Plates

The Taberna Charcuterie ^{GFA, NFA} 29
Leonora (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 ^{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)

*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

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

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
Combiér 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 Leonora (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 ^{GFA, NFA} 35

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

Pan con Tomate Garlic-rubbed grilled bread with crushed tomatoes, sherry, olive oil, and flaky sea salt ^{NF, DF, V, VG} 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} 24

Merguez Sausage spiced lamb, beef & pork sausage, chickpeas, kale, almond picada ^{NFA, DF, GF} 22

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, manchego ^{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, sumac vinaigrette, cured egg yolk ^{NF, DFA, GF, V, VGA} 24

Goat Cheese Drop Dumplings spicy arrabiata sauce ^{NF, V} 28

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} 54

Octopus a la Plancha broccolini, fingerling potatoes, almonds, olive vinaigrette ^{DF, GF, NFA} 41

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} 40

Honey Brined Pork Chop* Lan-Roc Farms, 14 oz bone-in, basque piperade sauce ^{NF, DF, GF} 44

Pistachio Crusted Lamb Loin* 7 oz Umpqua Valley, parsnip puree ^{NFA, DFA, GFA} 58

Beef

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

Teres Major Steak* 8 oz garlic rosemary marinade, corn, oyster mushrooms, piquillo peppers, pickled shallots, parsley oil ^{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* 24 oz 1885 Ranch, with chimichurri ^{NF, DF, GF} 125

Wagyu Tomahawk Ribeye* 48 oz bone-in Kuro American Wagyu, with chimichurri ^{NF, DF, GF} 185

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Basque Burnt Cheesecake 16
strawberry freezer jam ^{NF}

Chocolate Molten Cake 18
chocolate soil, vanilla ice cream ^{NF}

Saffron Lemon Tart 16
candied pistachios, whipped cream ^{NFA}

Björnson Pinot Noir Chocolate Cake 18
Presented by Sewell Sweets ^{NF}

Warm Sangria Poached Pear 15
cookie crumble ^{GF, NF, DF, VG}

Honey Rosemary Spanish Fig Cake 16
Presented by Sewell Sweets ^{NF}

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

Ron Izalco 10yr Cask Strength 18

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 Sout, 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. *Pumpkin Steve*, Tiny Giants, Pumpkin Lager, 8
6. *Oregon Sunshine*, Silver Falls, Hazy IPA, 8
7. *3-WAY*, Fort George, Hazy IPA, 8
8. *POW!*, Hetty Alice, Hazy IPA, 8
9. *Pacific Pale Ale*, BOUY, Pale 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 Rum Stout, 8
15. *Cocoa Cow*, Sunriver, Chocolate Milk Stout, 8
16. *Blueberry Cheesecake*, Great Notion, Sour Ale, 8

Ciders on Tap

Tumalo Dry Cider, Tumalo, OR, 8
Viking Cherry, Santiam Brewing, 8
White Dragon, Imperial Vanilla Cider, 8
Seven Seeds Seidr Co. – 8.5% ABV

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
Xarel-lo/Macabeo/Parellada
 Penèdas, ES

5/15/50

Rosé

2022 Anne Amie, *Rosé of Pinot Noir*
 Pinot Noir, OR

4/12/40

White

2023 Milenrama Blanco
Tempranillo Blanco, Rioja, ES

4/12/40

Red

2021 Áster, *Tempranillo Reserva*
 Ribera del Duero, ES

6/18/60

2024 Willamette Valley Vineyards,
Pinot Blanc, Tualatin Hills, OR

5/15/50

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

4/12/40

2023 Morgadio, *Albariño*
 Rias Baixas, ES

6/18/60

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

5/15/50

2023 Résonance, *Chardonnay*
 Willamette Valley, OR

6/18/60

2022 Kiona, Estate Bottled *Cab Sauvignon*
 Red Mountain, WA

6/18/60

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

4/12/40

2023 Résonance, *Pinot Noir*
 Willamette Valley, OR

6/18/60

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

4/12/40

2023 Boedecker Cellars, *Pinot Noir*
 Willamette Valley, OR

6/18/60

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

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

12

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

25

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

12

