

Executive Chef  
Chris Robertson

# BRUNCH MENU

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

## Starters & Salads

- 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 <sup>GFA, NFA</sup> 33
- House Made Brioche Loaf** salted butter, honey <sup>NF, V</sup> 9
- Grilled Garlic Rubbed Bread** <sup>NF, DF, VG</sup> 8
- Marcona Almonds** <sup>DF, GF, VG</sup> 7
- Castelvetro Olive** warm and tossed with olive oil, rosemary, garlic, chile thread <sup>NF, DF, GF, VG</sup> 8
- Plate of Fries** aioli <sup>NF, DFA, GF, V, VGA</sup> 9
- Chorizo & Manchego Riot Roll** sweet yeast roll cut in half and filled with meat and cheese, with spiced honey <sup>NF</sup> 12
- Cozy Harvest Salad** bibb lettuce, strawberries, cucumbers, carrots, walnuts, manchego, pomegranate vinaigrette <sup>V, VGA, NFA, GF</sup> 19
- Cabbage Salad** apples, golden raisins, parsley, pine nut vinaigrette <sup>DF, VG, GF</sup> 17

## Brunch Fare

- Granola Bowl** strawberries, honey yogurt, whole milk <sup>NF, DFA</sup> 15
- Spanish French Toast** brioche bread pudding, crème anglaise <sup>NF</sup> 15
- Lemon Ricotta Pancake** cava blueberry compote, whipped cream <sup>NF</sup> 15 (add syrup 3, cava blueberry compote 3)
- Tortilla de Patatas** Spanish frittata of eggs, onions & potatoes, romesco sauce <sup>DF, GF, NFA</sup> 15
- Soft Scrambled Egg Toast** mushrooms, manchego, grilled garlic bread <sup>NF</sup> 15
- Breakfast Sandwich & Fries** ciabatta, bacon, egg, manchego, mama lil's peppers, aioli, romesco <sup>NFA, DFA</sup> 17
- Bacon Manchego Burger\* & Fries** brioche bun, romesco, aioli, house pickles <sup>NFA, GFA</sup> 25

## Sides

- Patatas Bravas** fried cubed potatoes, bravas sauce, aioli\* <sup>NF, DF, GF, V, VGA</sup> 16
- Fried Brussel Sprouts** Saigon caramel fish sauce, sweet and savory <sup>NF, DF, GF, VGA</sup> 17

## Seafood & Meat

- Gambas al Ajillo** prawns, paprika oil, fried garlic <sup>NF, DF, GF</sup> 20
- Cedar Plank Salmon\*** salsa verde <sup>NF, DF, GF</sup> 51
- Honey Brined Pork Chop\*** Lan-Roc Farms, 14 oz bone-in, basque piperade sauce <sup>NF, DF, GF</sup> 39
- Spice Rubbed Flat Iron Steak\*** 8 oz Koji marinade, blistered shishito peppers, horseradish piquillo steak sauce <sup>NF, DF, GF</sup> 46

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, VGA=Vegan Available

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