

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
Dirty Horchata cold brew, Rumchata, Licor 43, coconut milk, spices 15
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 ^{GFA, NFA} 28
House Made Brioche Loaf salted butter, honey ^{NF, V} 9
Grilled Garlic Rubbed Bread ^{NF, DF, VG} 8
Marcona Almonds ^{DF, GF, VG} 7
Castelvetrano Olives warm and tossed with olive oil, rosemary, garlic, chile thread ^{NF, DF, GF, VG} 8
Plate of Fries aioli ^{NF, DFA, GF, V, VGA} 9
Chorizo & Manchego Riot Roll sweet yeast roll cut in half and filled with meat and cheese, with spiced honey ^{NF} 12
Cozy Harvest Salad bibb lettuce, strawberries, snap peas, sliced carrot, walnuts, manchego, pomegranate vinaigrette ^{V, VGA, NFA, GF} 19
Snap Pea Salad leonora fuego, pickled shallots, candied pecans, lemon vinaigrette ^{GF, V, VGA, NFA} 19

Brunch Fare

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

Sides

Patatas Bravas fried cubed potatoes, bravas sauce, aioli* ^{NF, DF, GF, V, VGA} 16
Fried Brussel Sprouts Saigon caramel fish sauce, sweet and savory ^{NF, DF, GF, VGA} 17
Grilled Asparagus rose harissa vinaigrette, lemon ricotta, crispy prosciutto, pistachio ^{GF, DFA, VGA} 22

Seafood & Meat

Gambas al Ajillo prawns, paprika oil, fried garlic ^{NF, DF, GF} 20
Cedar Plank Salmon* salsa verde ^{NF, DF, GF} 47
Honey Brined Pork Chop* Lan-Roc Farms, 14 oz bone-in, basque piperade sauce ^{NF, DF, GF} 39
Spice Rubbed Flat Iron Steak* 8 oz Koji marinade, blistered shishito peppers, horseradish piquillo steak sauce ^{NF, DF, GF} 44

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