

Executive Chef
Chris Robertson



The Cozy Taberna
Reservations at:
TheCozyTaberna.com
Text any Questions to
503-375-8869

Boards

The Taberna Charcuterie ^{GFA, NFA 29}
leonora (goat's milk ES), mahon (cow's milk ES), ubriacone cheese (cow's milk), sobrasada, pork & foie gras terrine, olives, whole grain mustard, honeycomb, seasonal pickled vegetable, torta de aceite, almonds

Small Plates

Marcona Almonds ^{DF, GF, VG 5}
Castelvetrano Olives ^{NF, DF, GF, VG 5}
Three Bacon Wrapped Dates ^{DF, GF 10}
almond, spiced honey
Fries aioli* ^{NF, GF, DFA, V 7}
Radicchio Caesar Salad ^{NF, GFA 15}
manchego, spiced croutons, anchovy vinaigrette
ADD boquerones 3
Chorizo & Manchego Riot Roll ^{NF 9}
Patatas Bravas aioli ^{NF, DF, GF, V 10}
Gambas al Ajillo ^{NF, DF, GF 16}
prawns, paprika oil, fried garlic
Clams Cataplana* ^{NF, DFA 21}
grilled garlic rubbed bread

Large Plates

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 Koji marinated steak, blistered shishito peppers, horseradish piquillo steak sauce
(You can sub Fries 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 Monopolowa
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

Classic 12
Aperol, Cava, Club Soda,
Orange Twist

Grapefruit 12
Combiér Pamplemousse Rose,
BCN Gin, Lemon, Cava, Twist

Spanish 10
Fino Sherry, Ginger Liquor,
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
2023 Milenrama Blanco 10/34
Tempranillo Blanco, Rioja, ES

Red
2022 Milenrama Rojo 10/34
Tempranillo Joven, Rioja, ES

FOOD MENU

Starters

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} 35

House Made Brioche Loaf salted butter, honey ^{NF, V} 10

Grilled Garlic Rubbed Bread ^{NF, DF, VG} 8

Marcona Almonds ^{DF, GF, VG} 8

Castelvetro 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} 10

Three Bacon Wrapped Dates almond stuffed date, bacon wrapped, drizzled in spiced honey ^{DF, GF} 12

Chorizo & Manchego Riot Roll sweet yeast roll cut in half and filled with meat and cheese, with spiced honey ^{NF} 12

Clams Cataplana* 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} 22

Moorish Lamb & Beef Meatballs saffron almond picada sauce ^{NFA} 21

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, pomegranate, walnuts, pomegranate vinaigrette, valdeon blue ^{V, VGA, NFA, GF} 19

Cabbage Salad apples, golden raisins, parsley, pine nut vinaigrette ^{DF, VG, GF} 17

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 Acorn Squash whipped ricotta, candied pecans, pumpkin seed chili crisp, 12 year balsamic ^{NFA, DFA, GF, V, VGA} 22

Goat Cheese Drop Dumplings spicy arrabbiata sauce ^{NF, V} 26

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} 51

Octopus a la Plancha broccolini, fingerling potatoes, almonds, olive vinaigrette ^{DF, GF, NFA} 39

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} 38

Honey Brined Pork Chop* Lan-Roc Farms, 14 oz bone-in, basque piperade sauce ^{NF, DF, GF} 42

Grilled El Greco Lamb Chops* 4-5 Umpqua Valley, herbed vinaigrette ^{NF, DF, GF} 68

Grilled Pork Short Ribs Lan-Roc Farms, sherry honey glaze, pickled onion ^{NF, DF, GF} 29

Beef

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

Teres Major Steak* 8 oz garlic rosemary marinade, sherry mushroom cream sauce, mushroom escabeche, cipollini onions, sweet bell peppers ^{NF, GF, DFA} 48

Spice Rubbed Flat Iron Steak* 8 oz Koji marinade, blistered shishito peppers, horseradish piquillo steak sauce ^{NF, DF, GF} 48

Cowboy Ribeye* 2 lbs. bone-in, with chimichurri ^{NF, DF, GF} 148

Prime NY Striploin* 24oz Brandt Beef, with chimichurri ^{NF, DF, GF} 98

DESSERTS

Basque Burnt Cheesecake 12

strawberry freezer jam ^{NF}

Chocolate Torte 12

red wine raspberry coulis ^{GF, NF}

Chocolate Molten Cake 15

chocolate soil, vanilla ice cream ^{NFA}

Spanish Flan 15

vanilla custard, caramel ^{NF, GF}

Banana Cake 9

toasted coconut ^{VG}

Tarta de Santiago 12

whipped cream ^{GF, DFA}

Spanish French Toast 15

crème anglaise ^{NF}

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Coffee

Coffee & Decaf, 6

Puff Coffee Cold Brew, 8

Dessert Sherries

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

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



WINE LIST

WINEMAKER DINNER FEATURED WINES OF THE MONTH

CRISTOM VINEYARD

2022 Cristom, <i>Pinot Noir</i> Mt. Jefferson's Cuvée Eola-Amity Hills AVA	6/18/60	2021 Cristom, <i>Chardonnay</i> Eola-Amity Hills AVA	Bottle 60
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WINES BY THE GLASS

PRICING = 2OZ/6OZ/BOTTLE

Sparkling

2021 Naveran 'La Dama', Brut Cava Penèdas, ES	5/15/50
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Rosé

2022 Conde Valdemar, Rosé of <i>Grenache</i> Rioja, ES	4/12/40
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White

2023 Milenrama Blanco <i>Tempranillo Blanco</i> , Rioja, ES	4/12/40
2022 Morgadio, <i>Albariño</i> Rias Baixas, ES	6/18/60
2022 Mokoroa, Estate Bottled <i>Txakoli</i> Getariako Txakolina, ES	5/15/50
2022 Argyle, <i>Chardonnay</i> Willamette Valley, OR	5/15/50
2022 Left Coast, The Orchards, <i>Pinot Gris</i> Willamette Valley, OR	4/12/40

Red

2020 Celeste, <i>Tempranillo</i> , Ribera del Duero, ES	6/18/60
2021 Breca, 'El Nacido', <i>Garnacha</i> Calatayud, ES	5/15/50
2019 Gifford Hirlinger, 'Stateline Red', <i>Blend</i> Walla Walla Valley, WA	5/15/50
2019 Guild, Red Mountain <i>Cabernet Sauvignon</i> Walla Walla, WA	6/18/60
2015 Westrey 'Oracle Vineyard', <i>Pinot Noir</i> Dundee Hills, OR	6/18/60

Sangria Rojo

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

Padro & Co. Blanco Reserva	10
El Banderra, Blanco	10
Padro & Co. Rojo Clásico	10

Sherry

Lustau, Amontillado Los Arcos Jerez de la Frontera, ES	10
Lustau Amontillado Solera del Castillo El Puerto de Santa Maria, ES	25
César Florido, Cruz del Mar, Oloroso Chipiona, ES	12



WINE LIST

WINES BY THE BOTTLE

Sparkling

N/V Poquito Moscato, Valencia, ES	375mL	18
2019 Argyle 'Vintage Brut'		44
Willamette Valley, OR		
2019 Agusti Torello Mata, Reserva	375mL	36
2020 Raventós i Blanc, de Nit,		50
Conca del Riu, ES		
2017 Raventós i Blanc, De La Finca,		60
Conca del Riu, ES		
2019 Georges Remy, 'Les Quatre Terroirs'		100
Premier Cru Champagne, FR		
N/V André Clouet, 'Silver'		80
Gran Cru Brut Champagne, FR		

White

2020 Granbazán, <i>Albariño</i> , Rías Baixas, ES		56
2018 Alta Alella, Tallarol, <i>Pansa Blanca</i> ,		44
Catalonia, ES		
2022 El Zarzal, <i>Godello</i>		54
Bierzo, ES		
2022 Brooks, <i>Riesling</i> ,		38
Willamette Valley, OR		
2022 Trisaetum, Estate <i>Dry Riesling</i>		50
Ribbon Ridge, OR		
2022 Illahe, <i>Pinot Gris</i>		42
Willamette Valley, OR		
2021 Evening Land, Seven Springs,		65
<i>Chardonnay</i> , Eola-Amity Hills, OR		
2020 Iterum, Orchard House Vineyard		110
Estate <i>Chardonnay</i> , Eola-Amity, OR		
2021 Iterum, 'Oak Grove Vineyard'		80
<i>Sauvignon Blanc</i> , Willamette Valley, OR		
2022 Rombauer, <i>Chardonnay</i>		90
Napa Valley, CA		

Rosé

2020 Ameztoti, Rubentis, ES		45
Getariako Txakolina		
2021 Abacela, <i>Grenache Rosé</i>		40
Umpqua Valley, OR		
2021 Björnson, 'Argenta', <i>Rose of Pinot Noir</i>		50
Eola-Amity, OR		

Red

2010 Lopez de Heredia, Viña Tondonia,		100
Reserva, Rioja, ES		
2019 Marqués de Murrieta, Reserva, Rioja, ES		60
2019 Muga, Selección Especial, Rioja, ES		80
1999 Marqués de Lagarda, Grand Reserva,		75
Rioja Alta, ES		
2018 Avancia, Cuveé de O, <i>Mencia</i>		40
2021 Björnson, 'Reserve' <i>Pinot Noir</i>		70
Eola-Amity, OR		
2022 Cristom, <i>Pinot Noir</i> , Mt. Jefferson		80
Cuvée, Eola-Amity, OR		
2022 Carlton Cellars, 'Estate' <i>Pinot Noir</i>		55
Yamhill-Carlton, OR		
2016 Zenith Vineyard, 'Estate' <i>Pinot Noir</i>		65
Eola-Amity Hills, OR		
2021 Beaux Frères, 'The B.F. Vineyard'		175
<i>Pinot Noir</i> , Ribbon Ridge, OR		
2022 Brooks, <i>Pinot Noir</i>		50
Willamette Valley, OR		
2019 Brittan Vineyards, 'Cygnus Block'		100
<i>Pinot Noir</i> , McMinnville, OR		
2019 Iterum, 'Clone 115', <i>Pinot Noir</i>		115
Eola-Amity Hills, OR		
2021 Girard, Old Vine <i>Zinfandel</i>		55
Napa Valley, CA		
2019 Dumas Station, <i>Merlot</i>		65
Walla Walla , WA		
2021 Rombauer, <i>Merlot</i>		90
Napa Valley, CA		
2020 Watermill, 'Hallowed Stones'		80
<i>Estate Syrah</i> , Milton-Freewater, WA		
2020 Abeja, <i>Cabernet Sauvignon</i>		80
Columbia Valley, WA		
2020 Subsoil, <i>Cabernet Sauvignon</i>		65
Horse Heaven Hills, WA		
2019 Cadence, 'Bel Canto' <i>Cab France/Merlot</i>		120
Red Mountain, WA		
2021 Cline 'Rock Carved', <i>Cabernet Sauvignon</i>		65
Alexander Valley, CA		
2021 Faust, <i>Cabernet Sauvignon</i>		90
Napa Valley, CA		



DRINK MENU

House Specialties

Elderflower Gin Tonic

Gompers 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, 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, Spiritopia 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

Ciders on Tap

Tumalo Dry Cider, Tumalo, OR, 8

Jack Peacher, Santiam, Peach Cider 8

Apricot Guava, Ruzzo Hard Citrus, 8

Beers on Tap

1. *NITRO Overcast*, Oakshire, Espresso Sout, 8
2. *Spanish Lager*, Estrella Damm, 8
3. *Pilsner*, pFriem, Hood River, 8
4. *Stokes Light*, Boss Rambler, Light Lager, 7
5. *Cucumber Steve*, Fracture, Dry Hopped Lager, 8
6. *Oregon Sunshine*, Silver Falls, Hazy IPA, 8
7. *Hazy '96*, Elysian, Hazy IPA, 8
8. *PRESTO!*, Great Notion, Hazy IPA, 8
9. *Necronectar*, Grains of Wrath, Honey Citrus Lager, 8
10. *Pallet Jack IPA*, Barley Brown's, 8
11. *Fort George*, Westmore IPA, 8
12. *Hop Venom*, Boneyard, Double IPA, 8
13. *Boont Amber Ale*, Anderson Valley Brewing, 8
14. *Puff Coffee Cold Brew N/A*, 8
15. *Cocoa Cow*, Sunriver, Chocolate Milk Stout, 8
16. *Framboise Rosé Gosé*, Anderson Valley, 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

JOYUS Rosé 48

JOYUS Sparkling Wine 48

N/A Beer

Clausthaler German Lager, 7

Clausthaler Dry-Hopped IPA, 7

Draft - Happy Mountain

Peach Blossom Kombucha, 8

Draft – Puff Coffee Cold Brew, 8

Vichy Catalan Sparkling, 10

Mineral Water 1L

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

BOURBON

1792 SMALL BATCH	12
BASIL HAYDEN	12
BLANTONS	20
BUFFALO TRACE	10
COLONEL E.H. TAYLOR SMALL BATCH	20
COLONEL E.H. TAYLOR SINGLE BARREL	28
EAGLE RARE	16
ELIJAH SMALL BATCH	10
ELIJAH CRAIG TOASTED BARREL	15
ELIJAH CRAIG BARREL PROOF	20
FOUR ROSES SINGLE BARREL	16
JACK DANIEL #7 BL LABEL	8
MAKERS MARK	10
MICHTER'S SMALL BATCH	14
OLD FORESTER	8
OLD FORESTER 1920	16
WELLER 12 YR	25
WELLER ANTIQUE	20
WELLER FULL PROOF	25
WELLER SPECIAL RESERVE	15
WOODFORD RESERVE	14

RYE

ANGEL'S ENVY RYE WHISKEY	20
A MIDWINTER NIGHTS DREAM	50
ELIJAH CRAIG STRAIGHT RYE	10
MICHTER'S STRAIGHT RYE	14
PIKESVILLE RYE	14
RITTENHOUSE RYE	10
OLD FORESTER RYE	10
WOODFORD RESERVE RYE	14

SCOTCH

ARDBEG UIGEADAIL	20
DEWARS WHITE LABEL	8
GLENLIVET 12 YR	12
GLENMORANGIE 10 YR	12
GLENMORANGIE LASANTA	14
GLENMORANGIE QUINTA RUBAN	16
HIBIKI HARMONY	24
HIGHLAND PARK 18 YR	30
JOHNNIE WALKER BLACK LABEL	10
LAPHROAIG	14
LAPHROAIG CASK STRENGTH	22
LAGAVULIN 8 YR	16
LAGAVULIN 16 YR	22
OBAN 14 YR	25

TEQUILA

BATANGA BLANCO	10
BATANGA REPOSADO	10
CASAMIGOS BLANCO	12
CASAMIGOS REPOSADO	14
CASAMIGOS AÑEJO	15
CHAMUCOS BLANCO	12
CHAMUCOS REPOSADO	14
CHAMUCOS AÑEJO	
CINCO AÑEJO	28
CLASE AZUL REPOSADO	40
CORZO SILVER	12
CORZO REPOSADO	13
DON JULIO 1942	38
FORTALEZA BLANCO	16
FORTALEZA REPOSADO	18
MAESTRO DOBEL DIAMANTE	10

MEZCAL

DEL MAGUEY VIDA	10
DEL MAGUEY TOBALA	26
ILLEGAL REPOSADO	12
BANHEZ JOVEN ESPADIN & BARRIL	10
UNIÓN UNO	12
UNIÓN EL VIEJO	14

BRANDY

CLEAR CREEK PEAR	10
EL MAESTRO SIERRA, ES	22
LAIRD'S APPLE	8
HENNESSEY V.S.	12
REMY MARTIN V.S.O.P.	14
TIORRES 10, ES	12
TORRES 15, ES	14
TORRES 20, ES	18

DIGESTIF

BÉNÉDICTINE DOM	10
FERNET BRANCA	10
DRAMBUIE	12
GREEN CHARTREUSE	20
LICOR 43	10
OUZO # 12	10
PERNOD	12
ROMANA SAMBUCA	10
YELLOW CHARTREUSE	15

AMARO

AMARO MONTENEGRO	12
AMARO NONINO QUINTESSENTIA	14
APEROL	10
AVERNA	12
CAMPARI	10
CYNAR	10
MELETTI	10

