



Starters

- Little Gem Lettuce** - Prosciutto Pangrattato, Anchovy, Shallot Vinaigrette, Grana Padano 13
- *Watermelon Salad** –Mixed Greens, Feta, Toasted Hazelnut, White Balsamic Vinaigrette 13
- *Heirloom Tomato** – Arugula, Balsamic, Olive Oil, Fresh Mozzarella, Crispy Chickpeas, Avocado 14
- Macrina Baguette** - Whipped Butter & Sea Salt 6
- *Oven Blasted Cauliflower** - Grana Padano 13
- *Brussel Sprouts**– Bacon, Chili, Lemon, Garlic, Butter 13
- House-made Burrata** – Blistered Tomato, Basil, Olive Oil, Crostini 18
- Seasonal House-made Soup** – Ask your server for more details! 7/11
- Artisan Pizza**
- Flat Bread** - Roasted Garlic, Caramelized Onion, Grana Padano (Add Olive Tapenade) 8/6
- Margherita** - Basil, San Marzano Tomato, Fresh Mozzarella (Add Pepperoni or Sausage) 16/2
- Prosciutto Arugula** – Garlic Olive Oil, Fontina, Truffle Oil, Grana Padano 18
- Peach & Blue** – Garlic Olive Oil, Chive, Fontina, Gorgonzola, 18
- Sausage & Mushroom** - House Made Spicy Calabrian Sausage, Mushroom, Fontina 18

Dinner

Entrees

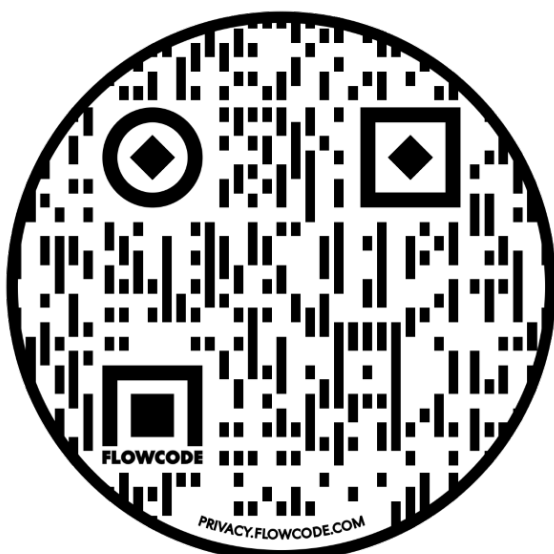
- Rigatoni Formaggio** - Gruyere, Grana Padano, Pancetta, Truffle Oil 15/21
(Add Chicken or Foraged Mushrooms) 5
- *Spanish Pork Tenderloin**–Coriander/Chili Rubbed, Salsa Verde, Corn, Green Beans. 28
- *Boneless Braised Beef Short Rib** - Garlic Whipped Potato, Demi-Glace, Arugula 29
- Kobe Beef Burger** – 1/2lb. American Kobe Beef Burger, Extra Sharp Cheddar Cheese, Lettuce, Tomato, Red Onion, Truffle Frites, Garlic Aioli (Add Bacon) 20/2
- *Skagit Valley Chicken Breast** – Coriander/Chili Rubbed, Creamy Herb Parmesan Polenta, Peach Gastrique 27
- *Flat Iron Steak** – 8oz Grilled and Sliced Double R Ranch Beef. Creamy Garlic Whipped Potato, Cauliflower, Horseradish Compound Butter 30
- *Epulo’s Famous Petite Lamb Chops** – Paprika Marinated, Tzatziki, Arugula, Tomato, Red Onion 28
- Linguine al Limone** –Patagonian Prawns, Cracked Pepper, Butter, Pecorino, Chive 28
- Local Manilla Clams** – Basil, Lemon, Sherry, Pinenut, Chili Flake, Toasted Bread 17

Desserts

- Zeppole** - Handmade Doughnuts Dusted with Cinnamon & Sugar, Salted Caramel 8
- *Peach/Blueberry Crumble** -Served ala Mode 10
- Theo’s Dark Chocolate Torte** - Salted Caramel, Whipped Cream, Caramel Cacao Nibs 10
- *Seasonal House-made Ice Cream** -Ask your server for more details! 9
- *Gluten Free**

The wonderful staff at Snohomish County Health Department would like us, to remind you that eating raw or rare meats and seafood, while delicious and practiced for centuries, increase your risk of food borne illness. Additionally, our staff would like to remind you to never run with scissors in your hands!

And since we all hate being caught off guard, an automatic gratuity of 20% will be included for parties of 6 or more.



(Scan QR code to see all menus!)

~Classic Cocktails~

Pomegranate Lavender Sunset 15

Bomond Vodka, Housemade Lavender Syrup,
Fresh Citrus, Pomegranate Juice

Boulevardier 15

Michter's Bourbon, Carpano Antica Vermouth,
Campari, Orange Bitters

Rum Lover 12

Blend of Silver and Aged Rum, Grand Mariner,
Carpano Dry

Scratch Aviation 14

Scratch Barrel Finished Gin, Luxardo Maraschino
Liqueur, Crème De Violette, Fresh Citrus

~Signature Cocktails~

Grapefruit Martini 13

Titos Vodka, Fresh Grapefruit, Elderflower Liqueur

Mure' Moscow Mule 12

Vodka, Citrus, Crème De Mure', Fresh Mint

Epulo Cooler 11

Tequila, Grapefruit, Aperol, Spritz

Citrus Lavender Refresher 12

Citrus Vodka, Fresh Basil, Lavender Bitters,
Lemon and Soda

~ After Dinner Treats ~

Chocolate Martini 14

Absolute Vanilla Vodka, Borgata Specialty,
Crème d

Epulo Espresso Martini 14

Absolut Vanilla Vodka, Kahlua, Rumchata,
Espresso

Bitter Giuseppe 13

Cynar, Carpano Anitica, Fresh Lemon, Orange
Bitters

~Draught Beer~

Ask Your Server for our list of Beers

~White Wine Glass~

Duckhorn Chardonnay, CA

14gl/54btl

Mark Ryan "Flowerhead" Sauvignon Blanc, WA

10gl/38btl

Villa Puccini Pinot Grigio, Italy

10gl/38btl

Long Shadows Vintners "Poet's Leap" Riesling,

WA 12gl/46btl

Chateau de Berne "Romance" Rose, FR

10gl/38btl

~Sparkling Glass~

Poema Cava Brut, Spain

9gl/34btl

Lamberti Prosecco, Italy

9gl/34btl

Mont Marcal Cava Brut Rose, Spain

10gl/40btl

~Red Wine Glass~

Epulo Cabernet Sauvignon, WA

14gl/54btl

Two Mountain Estates Syrah, WA

12gl/46btl

Familia Montana Reserve Rioja, Spain

12gl/46btl

Grochau Cellars "Etheric" Pinot Noir, OR

14gl/46btl

Lone Birch Red Blend, WA

10gl/38btl

Daou Cabernet Sauvignon, CA

12gl/46btl

~Happy Hour Drinks~ 3pm - 5pm

Lone Birch Red Blend, Washington 8

Lone Birch Chardonnay, Washington 6

Mont Gravet Rose 8

Draught Beer \$1 Off

Well Drinks 6

Epulo Cosmopolitan or Epulo Mule 8

Well Vodka or Gin Martini 9

Well Manhattan 9