



**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 8  
(Add Olive Tapenade) 6
- Margherita** - Basil, San Marzano Tomato, Fresh Mozzarella 16  
(Add Pepperoni or Sausage) 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**

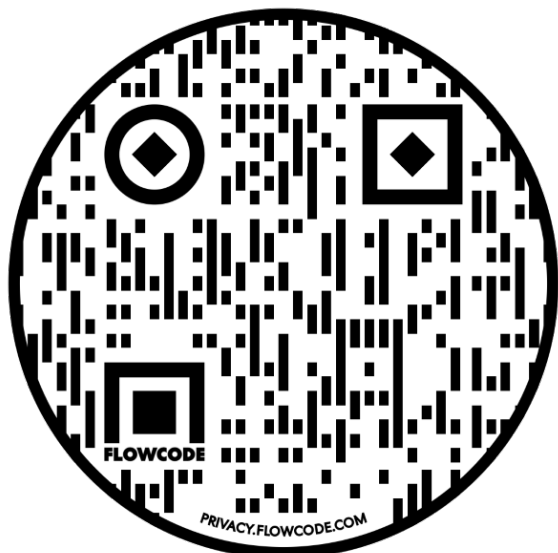
- Rigatoni Formaggio** - Gruyere, Grana Padano, Pancetta, Truffle Oil 15/21  
(Add Chicken or Foraged Mushrooms) 5
- \*Spanish Pork Tenderloin**–Coriander/Chili Rubbed, Salsa Verde, Corn, Brussel Sprouts. 28
- \*Boneless Braised Beef Short Rib** - Garlic Whipped Potato, Demi-Glace, Arugula 29
- Kobe Beef Burger** – 1/2lb. American Kobe Beef Burger, Extra Sharp Cheddar Cheese, Lettuce, Tomato, Red Onion, Truffle Frites, Garlic Aioli 20  
(Add Bacon) 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 Liqueur

#### **Boulevardier 15**

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

#### **Rum Lover 12**

Blend of Silver and Plantation 13 yr Double  
Aged Rum, Grand Mariner, Carpano Dry

#### **Scratch Aviation 14**

Scratch "Martini Style" 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, Fresh Citrus, Crème De Mure', Fresh Mint

#### **Epulo Cooler 11**

100% Agave Tequila, Grapefruit, Aperol, Spritz

#### **Citrus Cucumber Refresher 12**

Citrus Vodka, Fresh Basil, Cucumber, Lemon and  
Soda

### ~ After Dinner Treats ~

#### **Chocolate Martini 14**

Absolute Vanilla Vodka, Dorda Double  
Chocolate, Crème De Cacao, Tuaca and Cream

#### **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 about our rotating selection!

### ~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

Select Draught Beer \$1 Off

Well Drinks 6

Epulo Cosmopolitan or Epulo Mule 8

Well Vodka or Gin Martini 9

Well Manhattan 9