



## Starters

<b>Little Gem Lettuce</b> - Prosciutto Pangrattato, Anchovy, Shallot Vinaigrette, Grana Padano	13
<b>*Golden Beet Salad</b> –Arugula, Pickled Apple, Feta, Pinenut, Cayenne Vinaigrette	13
<b>*Spinach Salad</b> – Sliced Pear, Walnuts, Chevre, Warm Bacon Vinaigrette	14
<b>Macrina Baguette</b> - Whipped Butter & Sea Salt	6
<b>*Oven Blasted Cauliflower</b> - Grana Padano	13
<b>*Brussel Sprouts</b> – Bacon, Chili, Lemon, Garlic, Butter	14
<b>House-made Burrata</b> – Blistered Tomato, Basil, Olive Oil, Crostini	20
<b>Cured Meat Platter</b> – Imported Italian Meats, Grain Mustard, Pickled Apples, Flat Bread	22

## Artisan Pizza

<b>Flat Bread</b> - Roasted Garlic, Caramelized Onion, Grana Padano (Add Olive Tapenade)	10 6
<b>Margherita</b> - Basil, San Marzano Tomato, Fresh Mozzarella (Add Pepperoni or Sausage)	16 2
<b>Prosciutto Arugula</b> – Garlic Olive Oil, Fontina, Truffle Oil, Grana Padano	18
<b>Giardino</b> – Garlic Olive Oil, Portabella, Zucchini, Roasted Bell Pepper, Fontina	18
<b>Sausage &amp; Mushroom</b> - House Made Spicy Calabrian Sausage, Mushroom, Fontina	18

## Epulo Bistro Winter Hours

Sunday Through Thursday 4pm to 8:30pm

Happy Hour Sunday Through Thursday  
4pm to 6pm  
(Bar and Patio Only)

Friday & Saturday 3pm to 9:30pm

Happy Hour Friday and Saturday  
3pm to 5pm  
(Bar and Patio Only)

## Dinner

## Entrees

<b>Rigatoni Formaggio</b> - Gruyere, Grana Padano, Pancetta, Truffle Oil (Add Chicken or Foraged Mushrooms)	15/21 5
<b>*Lemon Sage Risotto</b> –Fried Sage, Spinach, Grana Padano	18
<b>*Boneless Braised Beef Short Rib</b> - Garlic Whipped Potato, Demi-Glace, Arugula	29
<b>#Kobe Beef Burger</b> – 1/2lb. American Kobe Beef Burger, Extra Sharp Cheddar Cheese, Lettuce, Tomato, Red Onion, Truffle Frites, Garlic Aioli (Add Bacon)	20 2
<b>*Skagit Valley Chicken Thigh</b> –Coriander Rubbed, Creamy Rosemary Polenta, Apple Gastrique	26
<b>*#Coulotte Steak</b> – 8oz Grilled and Sliced USDA Prime Beef. Creamy Garlic Whipped Potato, Cauliflower, Horseradish Compound Butter	32
<b>#Muscovy Duck Breast</b> - Lemon Sage Risotto, D’Anjou Pear Mostrada	30
<b>Butternut Squash Agnolotti</b> –Sage Brown Butter, Spinach, Grana Padano, Pepitas	28
<b>Local Manilla Clams</b> – Parsnip Brodo, Bacon, Scallions, Toasted Bread	19

## Desserts

<b>Zeppole</b> - Handmade Doughnuts Dusted with Cinnamon & Sugar, Salted Caramel	8
<b>House Made Apple Bread Pudding</b> -Served a la Mode, with Caramel, and Whipped Cream	12
<b>Theo’s Dark Chocolate Torte</b> - Salted Caramel, Whipped Cream, Caramel Cacao Nibs	12
<b>*Seasonal House-made Ice Cream</b> -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.*

## ~Classic Cocktails~

### North-West Sour 13

Sazerac Rye, Fresh Sour, Egg Whites, Bitters & WA Red Blend Float

### Boulevardier 15

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

### Rum Lover 13

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 13/14

Wheatley/Tito's Vodka, Fresh Grapefruit, Elderflower Liqueur

### Asian Pear Mule 12

Vodka, Lemon Rosemary Syrup, Asian Pear Gastrique, Ginger Beer

### Hot Buttered Rum 13

Captain Morgan Spiced Rum, Vanilla Ice Cream Base House Hot Butter Mix

### Epulo XOXO 15

Bomond "XO", Rosemary Honey Syrup, Yellow Chartreuse, Lemon Bitters & Szechuan "Buzz" Button Garnish

*"Szechuan (AKA Buzzed) Buttons are a flower in the Acmella Oleracea family that is known for expressing a tingling/numbing sensation, it is a natural pain killer and the effects wear off from 5-10 minutes, enjoy!"*

## ~ After Dinner Treats ~

### Chocolate Martini 14

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

### Epulo Espresso Martini 14

Locally Made Vanilla Vodka, Kahlua, Rumchata, Espresso

### Bitter Giuseppe 13

Cynar, Carpano Antica, 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

Antinori Guado al Tasso Vermentino, IT

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 Red Mountain Reserve Cabernet Sauvignon, WA

16gl/64btl

Two Mountain Estates Syrah, WA

12gl/46btl

NorthStar Merlot,

14gl/52btl

King's Estate "Inscription", Pinot Noir, OR

13gl/48btl

Lone Birch Red Blend, WA

10gl/38btl

Va Piano OX Cabernet Sauvignon, WAA

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