



## Starters

<b>Little Gem Lettuce</b> - Prosciutto Pangrattato, Anchovy, Shallot Vinaigrette, Grana Padano	13
<b>* Shaved Vegetable Salad</b> Mixed Greens, Shaved, Chioggia Beets, Cucumber, Carrot. Cauliflower, Grapefruit Vinaigrette	13
<b>*Kale Salad</b> – Honey Crisp Apple, Almonds, Pecorino, Green Goddess Dressing	14
<b>Macrina Baguette</b> - Whipped Butter & Sea Salt	6
<b>*Oven Blasted Cauliflower</b> - Grana Padano	15
<b>*Brussel Sprouts</b> – Bacon, Chili, Lemon, Garlic, Butter	15
<b>House-made Burrata</b> – Spiced Tomato Jam, Basil, Arbequina Olive Oil, Crostini	20
<b>Cured Meat Platter</b> – Imported Italian Meats, Grain Mustard, Pickled Green Bean, Grana Padano, House Made Whole Wheat Crackers	24

## 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)	17 5
<b>Prosciutto Arugula</b> – Garlic Olive Oil, Fontina, Truffle Oil, Grana Padano	19
<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	19

## Epulo Bistro Spring Hours

Sunday Through Thursday 4pm to 8:30pm

Closed Tuesday

Happy Hour Sunday Through Thursday

4pm to 6pm

(Bar and Patio Only)

Closed Tuesday

Friday & Saturday 3pm to 9:30pm

Happy Hour Friday and Saturday

3pm to 5pm

(Bar and Patio Only)

## Entrees

<b>Rigatoni Formaggio</b> - Gruyere, Grana Padano, Pancetta, Truffle Oil (Add Chicken or Foraged Mushrooms)	16/21 5
<b>*Boneless Braised Beef Short Rib</b> - Demi-Glace, Garlic Whipped Potato, Arugula	33
<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 3
<b>*Skagit Valley Chicken Thigh</b> – Coriander Rubbed, Three Bean Vegetable Ragu	26
<b>*#Petite New York Steak</b> – 8oz Grilled USDA Prime Beef. Creamy Garlic Whipped Potato, Cauliflower, Salsa di Bistecca	41
<b>#Pork Chop</b> – Bean and Crispy Farro Salad, Rhubarb Mostrada	27
<b>Pasta al Limone</b> –Fettuccini, Fresh Lemon, Cracked Peppercorn, Pecorino	25

<b>Local Manilla Clams</b> – Fennel Saffron Brodo, Grilled Bread	19
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### Protein Additions:

Chicken \$5, Add Mushroom \$5, Add Shrimp \$12

## Desserts

<b>Zeppole</b> - Handmade Doughnuts Dusted with Cinnamon & Sugar, Salted Caramel	8
<b>House Made Carrot Cake</b> -Butter Cream Frosting, Served ala Mode	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.*

Executive Chef: Alex Kurtz

Sous Chefs: Matthew Martin, Kurt Schmidt

### ~Classic Cocktails~

#### Empress Gin Sour 13

Empress Gin, Lemon-Lime Juice, Simple Syrup,  
Egg Whites,

#### Caribbean Dance 13

Plantation Pineapple Caribbean Rum,  
Lemon Juice, Honey Syrup

#### Plaid Monkey 14

Monkey Shoulder Blended Scotch Whiskey,  
Amaretto, Drambuie, Citrus Bitters

#### Scratch Aviation 14

Scratch "Martini Style" Gin, Luxardo Maraschino  
Liqueur, Crème De Violette, Fresh Citrus

### ~Signature Cocktails~

#### Grapefruit Martini 13/14

Wheatley/Titos Vodka, Fresh Grapefruit,  
Elderflower Liqueur

#### Lemon Sage Mule 12

Vodka, Lemon Juice, Rosemary Syrup,  
Ginger Beer

#### Aha Yeto Old Fashioned "The Shelley" 13

Aha Yeto Reposado, Disaronno Amaretto,  
Orange & Angostura Bitters

#### Epulo XO Sidecar 15

Bomond "XO", Cointreau, Lemon Juice, Muddled  
Orange, Citrus Bitters

### ~ 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

#### Mint Cookie Delight 13

Fernet Branca Menthe, Meletti Chocolate  
Liqueur

### ~Draught Beer~

Ask your server about our rotating selection!

### ~White Wine Glass~

Maddalena Estate Reserve Chardonnay, CA  
11gl/36btl

Mark Ryan "Flowerhead" Sauvignon Blanc, WA  
10gl/36btl

Villa Puccini Pinot Grigio, Italy  
10gl/36btl

Antinori Guado al Tasso Vermentino, IT  
12gl/44btl

Long Shadows Julia's Dazzle Rose, WA  
11gl/38btl

### ~Sparkling Glass~

Poema Cava Brut, Spain  
9gl/34btl

Borgoluce Prosecco, Italy  
9gl/34btl

Le Monde Pinot Nero Rose, Spain  
10gl/40btl

### ~Red Wine Glass~

Epulo Red Mountain Reserve Cabernet  
Sauvignon, WA  
16gl/64btl

Terra Blanca Red Mountain Syrah, WA  
10gl/46btl  
Northstar Merlot,  
14gl/52btl

King's Estate "Inscription", Pinot Noir, OR  
13gl/48btl

Lone Birch Red Blend, WA  
10gl/38btl

Sparkman Wilderness Red Blend, WAA  
12gl/46btl

Familia Montana Reserva Roja, Spain  
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