



### Starters

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

### Artisan Pizza

- Flat Bread** - Roasted Garlic, Caramelized Onion, Grana Padano 10  
(Add Olive Tapenade) 6
- Margherita** - Basil, San Marzano Tomato, Fresh Mozzarella 17  
(Add Pepperoni or Sausage) 5
- Prosciutto Arugula** – Garlic Olive Oil, Fontina, Truffle Oil, Grana Padano 19
- Giardino** – Garlic Olive Oil, Portabella, Zucchini, Roasted Bell Pepper, Fontina 18
- Sausage & Mushroom** - 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

- Rigatoni Formaggio** - Gruyere, Grana Padano, Pancetta, Truffle Oil 16/21  
(Add Chicken or Foraged Mushrooms) 5
- \*Boneless Braised Beef Short Rib** - Demi-Glace, Garlic Whipped Potato, Arugula 33
- #Kobe Beef Burger** – 1/2lb. American Kobe Beef Burger, Extra Sharp Cheddar Cheese, Lettuce, Tomato, Red Onion, Truffle Frites, Garlic Aioli 20  
(Add Bacon) 3
- \*Skagit Valley Chicken Thigh** – Coriander Rubbed, Three Bean Vegetable Ragu 26
- \*#Petite New York Steak** – 8oz Grilled USDA Prime Beef. Creamy Garlic Whipped Potato, Cauliflower, Salsa di Bistecca 41
- #Pork Chop** – Bean and Crispy Farro Salad, Rhubarb Mostrada 27
- Pasta al Limone** –Fettuccini, Fresh Lemon, Cracked Peppercorn, Pecorino 25

**Local Manilla Clams** – Fennel Saffron Brodo, Grilled Bread 19

### Protein Additions:

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

### Desserts

- Zeppole** - Handmade Doughnuts Dusted with Cinnamon & Sugar, Salted Caramel 8
- House Made Carrot Cake** -Butter Cream Frosting, Served ala Mode 12
- Theo’s Dark Chocolate Torte** - Salted Caramel, Whipped Cream, Caramel Cacao Nibs 12
- \*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.*

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~

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