

## EN VIDA PDX



### APPETIZERS

**FRENCH FRIES** **\$7**

Served with cilantro aioli.\*

**YUCA FRITA** **\$7**

Cassava root fried golden brown.

**MADUROS** **\$7**

Sweet and tender, caramelized fried plantains.

**SALCHI PAPA** **\$12**

All beef sabrett franks, french fries, pink sauce.\*

**AREPITAS DE QUESO** **\$9**

White masa cake mixed with cheese and deep fried.

**BEEF + POTATO EMPANADA** **\$6.50**

Yellow corn masa, filled with beef and potato.

**CHICKEN + POTATO EMPANADA** **\$6.50**

Yellow corn masa, filled with chicken and potato.

### SALADS

**HOUSE SALAD** **\$10**

Mixed greens, tomato, cucumber, radishes, and avocado with vinaigrette.

**ENSALADA DE PAPA** **\$8**

Colombian style potato salad.

### SANDOS

Featuring bread by Dos Hermanos and house-made pickles.

*Add side of fries, yuca frita, maduros, or salad, +\$3*

**CUBANO** *Hot pressed* **\$15**

Roasted mojo pork, ham, swiss cheese, pickles, and yellow mustard on cuban bread.

**TAMPA STYLE CUBANO** *Hot pressed* **\$15**

Roasted mojo pork, salami, swiss cheese, pickles, and grain mustard on cuban bread.

**MEDIANOCHÉ** *Hot pressed* **\$16**

Roasted mojo pork, ham, swiss cheese, pickles, and yellow mustard on medianoche bread.

**PAN CON LECHON** **\$14**

Roasted mojo pork and grilled onion on cuban bread.

**MOJO CHICKEN** *Hot pressed* **\$15**

Plancha-cooked mojo chicken thigh, swiss cheese, pickles, yellow mustard on cuban bread.

**MADURO** **\$14**

Sweet plantains, beans, swiss cheese, pickles, and mustard on cuban bread.

**CHEESEBURGER\*** **\$15**

All-beef patty, shreddy letty, onion, tomato, pickles, American cheese, pink sauce on sesame seed bun.

**COLOMBIAN HOT DOG** **\$13**

Zenner's all-beef frankfurter, tartar sauce, crushed potato chips, pink sauce, pineapple sauce, red onion, topped with a quail's egg.

### BOWLS

*Bowls\* served with antioqueño beans, white rice, maduros, pickled red onion, avocado, and cilantro (\*except mad mac)*

**RICE AND BEANS** **\$16**

Served with arepita de queso.

**MOJO PORK** **\$19**

Marinated pork shoulder slow cooked and crisped on the plancha.

**MOJO CHICKEN** **\$19**

Marinated chicken thigh cooked on the plancha.

**MAD MAC N' CHEESE** **\$16**

Elbow noodles in creamy cauliflower and cheddar sauce, chopped maduros. *Add frankfurter, +\$3*

## FOOD SPECIALS

**CHIPS AND GUAC** **\$12**

House-made guacamole served over crispy corn tortilla chips.

**COWGIRL BURGER** **\$18**

Beef patty, pickles, lettuce, onions, american cheese, bacon, crispy onions, bbq sauce, on a sesame seed bun.

**MOJO PORK TACOS** **\$16**

Three per order. Flour tortilla, mojo pork, cilantro, onions, cotija cheese.

**MOJO PORK BURRITO** **\$19**

Burrito filled with rice, beans, mojo pork, guacamole, sour cream, cheese, aji.

**MOJO CHICKEN BURRITO** **\$19**

Burrito filled with rice, beans, mojo chicken, guacamole, sour cream, cheese, aji.

**VEGETARIAN BURRITO** **\$18**

Burrito filled with rice, beans, maduros, guacamole, sour cream, cheese, aji.

**CHEESE EMPANADA** **\$6.50**

Crispy corn masa empanada filled with melty cheese.

**EMPANADA TRIO** **\$16**

One beef, one chicken, and one cheese empanada.

*All orders served w/ sides of cilantro aioli\* and aji, unless otherwise requested. Cilantro aioli contains egg.*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

**Vegan option available for: Maduro Sando, Burger, Colombian Hot Dog, Rice and Beans Bowl, Vegetarian Burrito.**

*No outside food or drink.*

*Any open tabs not settled by closing time will have 20% gratuity added and closed for you.*

**WIFI: TPK\_Public**

**PASSWORD: alesandtales**

### TPK MERCH

**T-SHIRTS** **\$25**

**SWEATSHIRT** **\$40-\$50**

**BEANIES** **\$25**

**BLACK DAD HAT** **\$30**

**GRAY LOGO SNAPBACK** **\$25**

**GLASSWARE** **\$10**

**CERAMIC STEIN** **\$25**



**EVENT  
CALENDAR**

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# TPK TAPLIST

Half Pours Available

<b>TPK IPA</b>		<b>\$8</b>
<b>WEST COAST IPA</b>	ABV: 6.5%	IBU: 68
Dry hopped with Tomahawk and Mosaic for a dank, earthy finish with a splash of stonefruit and berry.		
<b>ONCE FAMILIAR</b>		<b>\$7</b>
<b>DRY OATMEAL STOUT</b>	ABV: 5.4%	IBU: 33
Rich notes of coffee, oats, walnuts, and toasted malt. 30% oats gives a silky mouthfeel followed by a clean dry finish.		
<b>LABYRINTH LAGER</b>		<b>\$7</b>
<b>MEXICAN LAGER</b>	ABV: 5%	IBU: 20
A corn-forward lager with a light body, soft sweetness, and the floral, herbal spice of Hallertau Mittelfrüh hops.		
↳ <b>MICHE (\$10) OR SPAGHETT (\$9)</b>		
<b>BEER COCKTAIL</b>		
Our Labyrinth Lager with Tomato Juice, Black Chilies, Spices, Sriracha, Worcestershire, Lime Juice w/ Chamoy & Tajin Rim (Miche) or Aperol and Lemon (Spaggett).		
<b>FILIPRIMA</b>		<b>\$8</b>
<b>SOUR ALE</b>	ABV: 4.5%	IBU: 10
A bright sour aged with fresh mangos and calamansi limes.		
<b>NAMELESS KING</b>		<b>\$8</b>
<b>SCOTCH ALE</b>	ABV: 8.3%	IBU: 18
Malt forward winter warmer with notes of smoked caramel and dates.		
↳ <b>NAMELESS MULE</b> <b>\$9</b>		
<b>BEER COCKTAIL</b> ABV: 4.5%		
Beer cocktail featuring: Nameless King Scotch Ale, lime and house-made ginger ale.		
<b>BARD'S TALE PALE ALE</b> 🍷		<b>\$8</b>
<b>PALE ALE</b>	ABV: 5%	IBU: 40
Cascade and Citra hops for a floral citrus punch with a hint of apricot on the nose.		
<b>FOG OF WAR</b>		<b>\$8</b>
<b>HAZY IPA</b>	ABV: 6.9%	IBU: 36
This juicy, tropical tangerine hazy IPA is packed with Citra cryo and Idaho 7 hops.		
↳ <b>GIMLET FOG</b> <b>\$13</b>		
<b>BEER COCKTAIL</b> ABV: 8.4%		
Fog of War Hazy IPA, Freeland Gin, Elderflower cordial, and grapefruit juice.		
<b>THE ASHBRINGER - FUDGED ROLLS</b>		<b>\$7</b>
<b>CHOCOLATE STOUT</b>	ABV: 6.1%	IBU: 37
Our flagship dry cinnamon and mexican cacao stout, now with extra chocolate.		
<b>LADY OF EMBERS</b>		<b>\$7</b>
<b>RED ALE</b>	ABV: 5.8%	IBU: 23
Malt forward with a mild toasty bitterness.		
<b>FIRE BOLT</b>		<b>\$13</b>
<b>CIDER COCKTAIL</b>		
Rotating cider with Sinfire Cinnamon Whisky.		

**ROTATING CIDER (\$8.5) OR GF BEER (\$8)**

**BEER FLIGHT (FOUR 4 OZ. POURS)** **\$12**

**EPIC LEVEL SODAS (1 OZ. SPIRIT)** **\$12-14**

Choice of spirit and any house-made soda or soda water.

**CRITICAL SIP** **\$12**

Cream Soda with vodka infused with Tahitian vanilla beans.

**FRESH GRAB-N-GO CROWLERS ALSO AVAILABLE TO-GO IN OUR REFRIGERATED MIMIC.**

**32 oz. CROWLER \$11 Two Beers in One Can!**

Cider, Fog, TPK, Bard's Tale, Nameless King, FiliPrima +\$2

## WINE & MEAD

**ROTATING WINES** *By Portland Wine Co.*

**ROTATING MEADS** *By Oran Mor Mead*

## COCKTAILS

**PORTENT** **\$16**

Freeland Bourbon, New Deal Distilling Pear Liqueur, honey, sage bitters, dried orange.

**FAERIE FIRE** **\$13**

Espolon Reposado Tequila, Lillet Rose, pineapple, strawberry, lime, soda water, Angostura Bitters.

**HOTCHPOTCH** **\$13**

Appleton Estates Jamaican Rum, mango, pineapple, lime, ginger, pepper syrup, soda water, chili salt mango garnish.

**MARGARITA SLUSHIE** **\$12**

Sauza Blanco Tequila, lime, agave.

**ICEBURG** **\$12**

Choice of beer with a float of Margarita Slushie on top.

**ACID SPLASH** **\$12**

Freeland Forest Gin, lime cordial, soda water.

**COOKIES & CREAM WHITE RUSSIAN** **\$12**

Kahlua, vodka, Cookies & Cream Oat Baileys topped with whipped cream.

**ROTATING GELATINOUS/PUDDING SHOT** **\$5**

## ZERO PROOF COCKTAILS

**PATHFINDER OLD FASHIONED — (21+)** **\$10**

Pathfinder N/A Spirit, honey, cherry, non alcoholic bitters, dried orange.

**DRAGONGLASS** **\$10**

Seedlip Grove N/A Spirit, pineapple, strawberry, lime, soda water, N/A aromatic bitters.

**WAVECREST — (21+)** **\$10**

Lyre's N/A Cane Sugar Spirit, mango, pineapple, lime, ginger, pepper syrup, soda water, chili salt mango garnish.

**SHORT REST** **\$10**

Bab Louie & Co. Non-Alcoholic Orange Bitters, lime, ginger, soda water.

## ZERO PROOF BEERS

**ROTATING N/A DESCHUTES BEER** **\$5**

**N/A ATHLETIC MEXICAN-STYLE ALE** **\$5**

*Chamoy/Tajin Rim (+ .50¢) / Michelada (+ \$5)*

## ZERO PROOF BEVERAGES

**HOUSE-MADE SODAS** **\$4**

House-made ginger soda, sparkling lemonade or cherry limeade, or vanilla cream soda.

**SODA WATER** **\$2**

**BAUMANS N/A LOGANBERRY CIDER** **\$5**

**ROTATING SPARKLING HOP WATER** **\$4**

**ROTATING SPARKLING CBD WATER** **\$6**

**COFFEE (MARIGOLD) OR TEA (STASH)** **\$3.50**

**COLD BREW ICED COFFEE** **\$5**

**ICED TEA** **\$4**

**APPLE JUICE BOX — 6.75 oz.** **\$1.50**

**ROTATING SLUSHIES (+\$4 ALCOHOL)** **\$6**