

EN VIDA PDX

Gluten Free

Dairy Free

Vegan

Vegetarian

APPETIZERS

FRENCH FRIES

Served with cilantro aioli.*



\$7

YUCA FRITA

Cassava root fried golden brown.



\$7

MADUROS

Sweet and tender, caramelized fried plantains.



\$7

SALCHI PAPA

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



\$12

AREPITAS DE QUESO

White masa cake mixed with cheese and deep fried.



\$9

BEEF + POTATO EMPANADA

Yellow corn masa, filled with beef and potato.



\$6.50

CHICKEN + POTATO EMPANADA

Yellow corn masa, filled with chicken and potato.



\$6.50

SALADS

HOUSE SALAD

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



\$10

ENSALADA DE PAPA

Colombian style potato salad.



\$8

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.

MEDIANOCHE

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.



\$16

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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all things TPK*



TPK TAPLIST
Half Pours Available

TPK IPA	\$8
WEST COAST IPA	ABV: 6.2% IBU: 59
Dry hopped with Tomahawk and Mosaic for a dank, earthy finish with a splash of stonefruit and berry.	
ONCE FAMILIAR	\$7
DRY OATMEAL STOUT	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.	
PERCEPTION CZECH	\$7
CZECH PILSNER	ABV: 4.9% IBU: 35
Crisp Czech lager made with Saaz hops and Pilsen malt.	
↳ FLYING SPAGHETT MONSTER	\$9
BEER COCKTAIL	ABV: 5.3%
Our brewer's take on a spaghetti! Perception Czech with Aperol and Lemon. Citrusy and herbal.	
NAMELESS KING	\$8
SCOTCH ALE	ABV: 8.3% IBU: 19
Malt forward winter warmer with notes of smoked caramel and dates.	
↳ NAMELESS MULE	\$9
BEER COCKTAIL	ABV: 4.5%
Beer cocktail featuring: Nameless King Scotch Ale, lime and house-made ginger ale.	
BARD'S TALE PALE ALE	\$8
PALE ALE	ABV: 5% IBU: 40
Cascade and Citra hops for a floral citrus punch with a hint of apricot on the nose.	
FOG OF WAR	\$8
HAZY IPA	ABV: 6.9% IBU: 36
This juicy, tropical tangerine hazy IPA is packed with Citra cryo and Idaho 7 hops.	
↳ GIMLET FOG	\$13
BEER COCKTAIL	ABV: 8.4%
Fog of War Hazy IPA, Freeland Gin, Elderflower cordial, and grapefruit juice.	
THE ASHBRINGER	\$7
STOUT	ABV: 6.2% IBU: 37
This dry stout is made with cinnamon and mexican cacao for a dark chocolate take on a mexican cocoa.	
LADY OF EMBERS	\$7
RED ALE	ABV: 5.8% IBU: 23
Malt forward with a mild toasty bitterness.	
FIRE BOLT	\$13
CIDER COCKTAIL	
Rotating cider with Sinfire Cinnamon Whisky.	
ROTATING CIDER	\$8.5
ROTATING GLUTEN FREE BEER	\$8
BEER FLIGHT (FOUR 4 OZ. POURS)	\$12
EPIC LEVEL SODAS (1 OZ. VODKA)	\$12
Ginger Ale, Cream Soda, or Sparkling Lemonade	
CRITICAL SIP	\$12
Cream Soda with vodka infused with Tahitian vanilla beans.	

TO-GO

32 oz. CROWLER **\$11** **Two Beers in One Can!**
Cider, Fog of War, TPK, Bard's Tale, Nameless King **+\$2**

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

WINE & MEAD

ROTATING WINES (5)

By Portland Wine Co.

ROTATING MEADS (4)

By Oran Mor Mead

COCKTAILS

THE GNOMAD

\$16

Freeland Bourbon, Amaro Averna, cherry syrup, black walnut bitters.

LOST IN THE WEAVE

\$16

Anejo Tequila, Aperol, Grand Marnier, cinnamon, grapefruit bitters.

STORMSCALE (HOT)

\$12

Ransom Brandy, honey liqueur, Grand Marnier, brown sugar clove simple syrup.

CORE RULES (HOT)

\$12

Freeland Bourbon, cinnamon simple syrup, cardamom bitters, hot apple cider.

KLAIDOS (HOT)

\$12

Freeland Bourbon, toasted marshmallow syrup, hot chocolate, whipped cream, marshmallow, chocolate drizzle.

ACID SPLASH

\$12

Freeland Forest Gin, lime cordial, soda water.

PUMPKIN SPICE WHITE RUSSIAN

\$12

Kahlua, vodka, pumpkin spice cream topped with whipped cream & a graham cracker/brown sugar rim.

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

ZERO PROOF COCKTAILS

GOLARIAN TODDY (HOT) — (21+)

\$10

Pathfinder N/A Spirit, ginger, honey, clove, cinnamon, Bab Louie & Co. Non-Alcoholic Orange Bitters.

CORE BOOK (HOT)

\$10

Hot apple cider with cinnamon simple syrup and Bab Louie & Co. Non-Alcoholic Aromatic Bitters.

PLANAR HOLD (HOT)

\$10

Seedlip Spice N/A Spirit, cinnamon simple syrup, orange bitters, Marigold Coffee, whipped cream.

DAYBURY

\$10

Seedlip Spice N/A Spirit, cherry, vanilla, soda water.

SHORT REST

\$10

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

ZERO PROOF BEERS

ROTATING N/A DESCHUTES BEER

\$5

ZERO PROOF BEVERAGES

HOUSE-MADE SODAS

\$4

House-made ginger soda, sparkling lemonade, 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

OFFICE HOURS (FANCY HOT CHOCO)

\$7

COLD BREW ICED COFFEE

\$5

ICED TEA

\$4

APPLE JUICE BOX — 6.75 oz.

\$1.50

TROPICAL PUNCH SLUSHIE

\$6

ROTATING SLUSHIE (+\$4 ALCOHOL)

\$6