

EN VIDA PDX



Gluten Free



Dairy Free



Vegan



Vegetarian

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	<i>Hot pressed</i>	\$15
Roasted mojo pork, ham, swiss cheese, pickles, and yellow mustard on cuban bread.		
TAMPA STYLE CUBANO	<i>Hot pressed</i>	\$15
Roasted mojo pork, salami, swiss cheese, pickles, and grain mustard on cuban bread.		
MEDIANOCH	<i>Hot pressed</i>	\$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	<i>Hot pressed</i>	\$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. <i>Add frankfurter, +\$3</i>		

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

TPK IPA	\$8	
WEST COAST IPA	ABV: 6.5%	IBU: 68
Dry hopped with Tomahawk and Mosaic for a dank, earthy finish with a splash of stonefruit and berry.		
RICE & DICE	\$7	
RICE LAGER	ABV: 4.6%	IBU: 22
Made with Saphir hops, this lager is clean and crisp with floral notes and a dry finish.		
LABYRINTH LAGER	\$7	
MEXICAN LAGER	ABV: 5%	IBU: 20
A corn-forward lager with a light body, soft sweetness, and the floral, herbal spice of Hallertau Mittelfrüh hops.		
↪ MICHE (\$10) OR SPAGHETT (\$9)		
BEER COCKTAIL		
Our Labyrinth Lager with Tomato Juice, Black Chilies, Spices, Sriracha, Worcestershire, Lime Juice w/ Chamoy & Tajin Rim (Miche) or Aperol and Lemon (Spaghatt).		
FILIPRIMA	\$8	
SOUR ALE	ABV: 4.5%	IBU: 10
A bright sour aged with fresh mangos and calamansi limes.		
IMPROVISED WEAPON: WATERMELON	\$8	
WHEAT ALE	ABV: 5%	IBU: 11
A light summer ale made with 55% wheat and fermented with fresh watermelon.		
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 - FUDGED ROLLS	\$7	
CHOCOLATE STOUT	ABV: 6.1%	IBU: 37
Our flagship dry cinnamon and Mexican cacao stout, now with extra chocolate.		
LADY OF EMBERS	\$7	
RED ALE	ABV: 5.8%	IBU: 23
Malt forward with a mild toasty bitterness.		
LIMITED BEER RELEASES		
ROTATING		
Check the digital display menu for rotating limited releases!		

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, Improvised Weapon, 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.	
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.	
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
ALL DAY COLD BREW CBD COFFEE	\$7
COFFEE (MARIGOLD) OR TEA (STASH)	\$3.50
ICED TEA	\$4
APPLE JUICE BOX — 6.75 oz.	\$1.50
ROTATING SLUSHIES (+\$4 ALCOHOL)	\$6