

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 OR CHICKEN AND POTATO EMPANADA	 	\$7
Yellow corn masa, filled with beef or chicken and potato.		
CHEESE EMPANADA	 	\$7
Crispy corn masa empanada filled with melty cheese.		

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. <i>Add side of fries, yuca frita, maduros, or salad, +\$3</i>		
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 breast, 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

<i>Bowls* served with antioqueño beans, white rice, maduros, pickled red onion, avocado, and cilantro (*except mad mac)</i>		
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 breast 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.		
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.

DESSERT

CHEESE AND GUAVA EMPANADA	 	\$8
Yellow corn masa dessert empanada filled with cheese and guava, topped with dulce de leche.		
CHOCOLATE CHIP/SNICKERDOODLE		\$5
Cookies by Dos Hermanos.		
VEGAN ALMOND		\$5
Cookies by Dos Hermanos.		

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



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 (Spaggett).		
VILLAGE LICH 🍷		\$8
MAIBOCK WITH CANDY CAP MUSHROOMS	ABV: 7.1%	IBU: 29
A German malt-forward lager with notes of maple. Gold Winner at the North American Beer Awards.		
SUNBURST		\$8.50
FRESH HOP HAZY IPA	ABV: 6%	IBU: 65
Made with fresh Luminosa hops within hours of being picked from the vines at Coleman farms in Independence, Oregon. Notes of candied orange peel and peach lemonade.		
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.		
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 Weap, Village Lich +\$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, cardamom 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