









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. <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 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

<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 thigh cooked on the plancha		
MAD MAC N’ CHEESE		\$19
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

*No outside food or drink.
Any open tabs not settled by closing time will have 20% gratuity added and closed for you.*

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: 6.2%	IBU: 59
Dry hopped with Tomahawk and Mosaic for a dank, earthy finish with a splash of stonefruit and berry.		
HASTA LA RAÍZ		\$7
MÄRZEN	ABV: 5.9%	IBU: 24
Amber German lager with a malt-forward, toasted flavor. Hopped with Hallertau Mittelfrüh for a light floral finish. \$1 per pint will be donated to funds for immigrant justice.		
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		
FIRE BOLT		\$13
CIDER COCKTAIL		
Rotating cider with Sinfire Cinnamon Whisky.		

ROTATING CIDER		\$8.5
ROTATING GLUTEN FREE BEER		\$8
BEER FLIGHT		\$12
Four 4 oz. pours of your choice of beers.		
EPIC LEVEL SODAS — (21+)		\$12
Ginger Ale, Cream Soda, or Sparkling Lemonade with your choice of 1 oz. Wild Roots Vodka or 20 mg. CBD.		
CRITICAL SIP		\$12
House-made cream soda blended 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

from Portland Wine Co. & Oran Mor Mead

2023 GARAGELAND	Rosé of Pinot Noir
2021 GARAGELAND	Pinot Noir
2018 MARTY RED	
MOTHERSHUCKER	Dry white table wine
ROTATING MEADS (4)	Four seasonal selections

COCKTAILS

DYING EMBERS	\$16
Freeland Bourbon, Amaro Averna, cherry syrup, fig & fennel 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.	
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/PUDDING SHOT	\$5
MARGARITA SLUSHIE	\$12
ICEBURG	\$12
Choice of beer with a float of Margarita Slushie on top.	

ZERO PROOF COCKTAILS

GOLARIAN TODDY (HOT) — (21+)	\$10
Pathfinder N/A Spirit, Ginger, honey, brown sugar, clove, 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.	
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
ATHLETIC N/A MEXICAN LAGER	\$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
COLD BREW ICED COFFEE	\$5
ICED TEA	\$4
APPLE JUICE BOX — 6.75 oz.	\$1.50
TROPICAL PUNCH SLUSHIE	\$6
ROTATING SLUSHIE (+\$4 ALC/CBD)	\$6