

# Curbside Menu Aug 13-16

**Available:** Thurs-Sun, 4pm-8pm

**Order by phone after 2pm** 360-878-9333

**OR via email (24hrs ahead)** info@octapascafe.com

## **FAMILY MEALS**

**All include:** large green salad with house dressing, white bean pate, veggies, olives, bread **and** choice of two sides

**Citrus-Cumin Roasted Chicken (G/F) \$45**

**Applewood Smoked BBQ Chicken (G/F) \$45**

**Add extra chicken quarters \$4/each**

**Sesame Soba Noodles with Grilled Zucchini and Eggplant \$45**

**Steak Churrasco** seared flank steak with house chimichurri (G/F) **\$50**

**BBQ Pork Shoulder Steak** w/ horseradish mustard sauce (G/F) **\$50**

**Paella with mussels, chorizo, prawns, sofrito (G/F) \$50**

### **Choice of Sides:**

Garlic-Cheddar Mashed Potatoes (G/F)

Sauteed green beans, zucchini, carrots (G/F)

House Mac & Cheese- **add \$5**

⇨**NEW!!! House Made Tamales- 2 for \$9**

Fire-roasted Padilla and pepper-jack **or** house carnitas, served with tomatillo pico and Olympia Salsa's garlic-cilantro sauce

**\*\*\* Add \$10 to your order to support a meal for someone in need** ❤️

🌱 **Vegetarian**    🌾 **Gluten-Free**    🥛 **Dairy-Free**

\*The consumption of raw or undercooked shellfish or meat may increase your risk of foodborne illness. Please alert your server if you have any food allergies

## Specialties

### **Mussels Cha Cha 17** ①

Kamilche mussels, lemongrass, curry, ginger, coconut milk, baguette

### **Grilled Chicken Salad 16** ②

Bleu cheese, bacon, avocado, tomato, cucumber, organic mixed greens, house vinaigrette

### **Grilled Sockeye Salmon Salad 16** ②

roasted beets, chevre, tomato, shallots, candied pecans, organic mixed greens, raspberry-balsamic vinaigrette

### **Shepherd's Pie 14**

### **House Mac & Cheese 12**

⇒NEW!!!

### **Pulled Pork Sandwich with jalapeno slaw on house bread 13**

### **Grilled Rockfish Tacos 14** ②③

cabbage slaw, guacamole, pico, corn tortillas

## Tapas frias

### **Olives with House Bread 5**

### **Octapas Pickles 4** ②③④

### **Boquerones 10** ①

white anchovies in vinegar with garlic, parsley, olive oil, baguette

### **White Bean Pâté 10** ②③

“what hummus always dreamed it could be” with fresh vegetables, pickles, pita

### **Smoked Oysters 8** ①

smoked Pacific oysters, lemon, olive oil, baguette

## Salad

### **Organic Spring Mix half 5 full 9** ②③④

cucumber, tomato, carrot, sherry vinaigrette

### **Arugula Caesar half 6 full 10**

add chicken 5 boquerones 5 salmon 8

## Tapas caliente

### **Applewood Smoked BBQ Chicken Quarters 12** ②③

### **Dijon Brussels 8** ②③

with or without bacon

### **Pan Roasted Cauliflower 7** ②③④

with chimichurri

### **Patatas Bravas 5** ②③

spicy potatoes, smoked paprika aioli

### **Chili Lime Chicken Wings 5**

with Olympia Salsa's Garlic-Cilantro sauce

## Sweets

### **Ginger Carrot Cake 7**

### **Chocolate Beet Cake**

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# Wine~Beer~Cocktails To Go

## Bubbles

Borgoluce Campo Prosecco Treviso DOC Brut. Orange blossom, nectarine, bright citrus 15  
Brut Rosé, Graham Beck, South Africa. Rose petal, citrus, strawberry, soft mineral 22  
Cava, Tarantas Organic Brut, Valencia, Spain. Orange blossom, nectarine, almonds, bright citrus 24

## White

Chardonnay, Milbrandt Family 2018, Columbia Valley, WA. Citrus, cream, stone fruit, toasted oak 15  
Pinot Grigio, Cantina Zaccagnini 2019, Abruzzo, Italy. Green apple, pear, citrus, honey 17  
Albariño, Morgadio 2017, Rias Baixas, Spain. Bright tropical fruit, kiwi, mineral, subtle salinity 19  
Vin de Pays, Cassagnoles Cotes de Gascogne 2017, France. Dry, crisp, apple, pear, hint of green grass 16

## Rosé

Garnacha, Breca Rose, Calatayud, high altitude, Spain. Layered red fruit, white flowers, crisp acidity 16

## Red

Cabernet Sauvignon, Buried Cane 2015, Columbia Valley, WA. Blackberry, dark cherry, vanilla, spice 18  
Tempranillo, Diaz Bayo 2016, Ribera del Duero, Spain. Cherry, dark mulberry, spice, hint of oak 20  
Chianti Classico, Castello di Ama 2017, Siena, Italy. Plum, cherry, red berry, wild herb, layered spice 24  
Cab Franc/Merlot, Chateau Joanin-Becot Bordeaux 2011, France. Crushed berry, cassis, graphite 26  
Syrah, Co Dinn Roskamp Vyd 2014, Snipes Mt, Columbia Valley, WA. Dark berry, violet, herb, plum 42

## Cocktails single 8 double 14 (\*\*return your jar for \$1 off next cocktail)

**Rose Gold** Tequila Blanco, Grapefruit Liqueur, Ginger, Lemon, Gran Citron, Peychaud's & Grapefruit Bitters

**The Kiki** Vodka, Campari, Lemon, Honey, Rosewater, Peach Bitters

**Night Moves** Dickle Rye, Cherry-Sumac Simple, Triple Sec, Lime, Orange Bitters, Mint, Soda

**Amor Verde** Sea Bishop Gin, Green Chartreuse, Mint, Lime, Cucumber, Soda

## Beer (cans/bottles) 3.5

Everybody's Mountain Mama Pale ~ Rueben's Summer IPA ~ Cigar City Maduro Brown

Boundary Bay Scotch Ale ~ Left Hand Nitro Milk Stout ~ Alaskan Amber

Incline Hopped Marionberry Cider ~ Pacifico Clara ~ Occidental Hefeweizen (16oz)

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