

Curbside Menu Sept 10-13

Available: Thurs-Sat, 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**

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**

***** 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

Grilled Chicken Salad 16 ©

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

Grilled Sockeye Salmon Salad 16 ©

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

Mussels Cha Cha

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

Shepherd's Pie 14

House Mac & Cheese 12

⇒It's Back!!! **Cubano** french roll, mustard, house pickles, swiss cheese, ham & lechon **13**

Tapas frias

Olives with House Bread 5

Octapas Pickles 4 ①②③

Boquerones 10 ①

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

White Bean Pâté 10 ①②

"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 9 ①②③

cucumber, tomato, carrot, sherry vinaigrette

Arugula Caesar half 6 full 10

add chicken **5** boquerones **5** salmon **8**

Tapas caliente

Smoked Carnitas Tacos 7

pico, chipotle crema, corn tortilla

Applewood Smoked BBQ Chicken Quarters 12 ①②

Dijon Brussels 8 ①②

with or without bacon

Pan Roasted Cauliflower 7 ①②③

with chimichurri

Patatas Bravas 5 ①②

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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END OF SUMMER WINE SALE!!!

Bubbles

Borgoluce Lampo Prosecco Treviso DOC Brut. Stone fruit, citrus zest, crisp and clean 13

Sparkling Rosé, Lindeman's Bin 30, South Eastern Australia. Lively floral, citrus, strawberry, clean finish 9

Cava, Tarantas Organic Brut, Valencia, Spain. Orange blossom, nectarine, almonds, bright citrus 20

White

Albariño, Morgadio 2017, Rias Baixas, Spain. Elegant floral, tropical fruit, kiwi, mineral, subtle salinity 16

Viognier/Chard, Vin de Pays de Vaucluse, Kermit Lynch '17, France. Round, soft, honeysuckle, sun baked apple 10

Riesling, Selbach 'Incline', 2016, Mosel, Germany. Stone fruit, slate mineral, bright acidity, low residual sugar 14

Rosé

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

Tempranillo/Syrah, Honora Vera '18, organic, Jumilla, Spain. Fresh watermelon, strawberry, cherry, crisp finish 10

Red

Cabernet Sauvignon, Buried Cane 2015, Columbia Valley, WA. Blackberry, dark cherry, vanilla, spice 14

Chianti Classico, Castello di Ama 2017, Siena, Italy. Tart cherry, red berry, layered spice and tannins 18

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

Rhubarbarella Bourbon, Rhubarb Shrub, Lemon, Ginger, Honey

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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