



# Take Out Menu

Available Wed-Sat 3pm-7:30pm

**call** 360-878-9333 **email** info@octapascafe.com

**Family Meals: (encouraged to order by 4pm) pick-up 4:30-7:30**

## **Thursday 4/2: Family Meal (dinner for 3) 45**

Citrus, cumin, honey roasted chicken **OR** bacon wrapped barbeque chicken  
with chorizo and sofrito rice

**OR** Lasagna- with beef & pork sausage **OR** spinach & mushroom  
**and**

Large green salad with house dressing

White bean pâté, fresh veggies, olives, house bread

**Recommended wine:** *Chardonnay 16 Brotte Côtes du Rhône 18 Chianti Classico 32*

**Olives with House Bread 5 Octapas Pickles 4**

**Patatas Bravas** spicy potatoes, smoked paprika aioli 5

**Dijon Brussels** with or without bacon 8 **White bean pâté** pita, vegetables 10

**Chili Lime Chicken Wings 8 Carnitas Tacos 7**

**Albondigas** Moroccan inspired lamb meatballs, harissa spiced tomato sauce 12

**Smoked Salmon Fettuccine Alfredo** cream, parmesan, smoked wild salmon 16

**Cubano** French roll, mustard, pickles, swiss cheese, ham, lechon 13

**Shepherd's Pie** braised lamb, parsnips, herbs topped with mashed potatoes 14

**Grilled Sockeye Salmon Salad 16**

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

**Organic Spring Mix** half 5 full 9

cucumber, tomato, carrot, sherry vinaigrette

**Caesar** half 6 full 10 **add:** chicken 5 boquerones 5 salmon 8

# Carry Out Wine, Beer and Cider

## Bubbles

*Cava, Vega Medien, Valencia, Spain 14*

*Brut Rosé, Graham Beck, South Africa. Rose petal, citrus, strawberry, soft mineral 19*

## White

*Chardonnay, Milbrandt Family 2018, Columbia Valley, WA. Citrus, cream, stone fruit, toasted oak 16*

*Pinot Grigio, Cantina Zaccagnini 2019, Abruzzo, Italy. Green apple, pear, citrus, honey 18*

*Albariño, Morgadio 2017, Rias Baixas, Spain. Bright tropical fruit, kiwi, mineral, subtle salinity 22*

*Sauvignon Blanc, Arona 2018, Marlborough, NZ. Passionfruit, melon, citrus, lime peel 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 16*

*Tempranillo, Diaz Bayo 2016, Ribera del Duero, Spain. Cherry, dark mulberry, spice, hint of oak 24*

*Grenache/Syrah, Brotte Côtes du Rhône "Esprit Barville" 2016, France. Bright red fruit, soft tannins 18*

*Monastrell, Juan Gil Honoro Vera Organic 2017, Aragon, Spain. Ripe blackberry, dried plum, tobacco 16*

*Chianti Classico, Castello di Ama 2017, Siena, Italy. Plum, cherry, red berry, wild herb, layered spice 32*

*Syrah, Co Dinn Roskamp Vyd 2014, Snipes Mt, Columbia Valley, WA. Dark berry, violet, herb, plum 52*

## Beer and Cider

*Incline Blood Orange Cider (12 oz can) 6*

*Tieton Organic Dry Apple (12 oz can) 6*

*Occidental Hefeweizen (16oz can) 6*

*Cigar City Maduro Brown (12 oz can) 5*

*Left Hand Nitro Milk Stout (12 oz bt!) 5*

*Boundary Bay Scotch Ale (12 oz can) 5*

*Pacifico Clara (12 oz bottle) 5*

*Alaskan Amber (12 oz bottle) 5*

*Rainier (16 oz can)*