



In Room Delivery

e
Encanto

**to order food delivered to your room:
call 425.242.0488**

wish to make a dine-in reservation?
use the same phone number!
it is exclusively for Woodmark guests

- YOU MUST PAY WITH CREDIT CARD AT THE TIME OF ORDER
- ALL ROOM DELIVERIES INCUR AN 18% SERVICE CHARGE
- IF ORDERING WINE BE PREPARED TO SHOW YOUR ID
- IF THERE IS A 'DO NOT DISTURB' SIGN ON YOUR DOOR, YOUR ORDER WILL BE LEFT
IN THE HALLWAY

SPRING DINNER MENU | 7 DAYS A WEEK 4PM-9:00PM

Salsa Trio

LA VERDE | LA DIABLA | LA BORRACHA 15

Guacamole

TRADITIONALE GUACAMOLE, PICO DE GALLO 16

ESQUITE GUACAMOLE, ROASTED CORN 17

EL ENCANTO GUACAMOLE, POBLANO, POMEGRANATE 17

CHICHARRÓN GUACAMOLE, CRISPY PORK BELLY 18

Antojitos

*GEM LETTUCE, BUTTERMILK, PEPITAS, COTIJA 16

ENSALADA CAESAR, EGG YOLK, ANCHOVY VIN, COTIJA 16

TACOS FRITOS, POTATO, QUESO, PICO DE GALLO 14

TOSTADA DE JAIVA, DUNGENESS CRAB, PLATANO MOLE 23

PULPO ASADO, PINEAPPLE, HABANERO AIOLI 23

CHILE EN NOGADA, POBLANO, CARNE, WALNUT CREMA 25

GORDITAS, PORK BELLY, CABBAGE, CREMA, COTIJA 20

Tacos Chavez

*RAJAS CON QUESO, ROASTED POBLANO 21

*SMOKED MUSHROOM, CREMA, QUESO OAXACA 21

DESHEBRADA, BRAISED SHORT RIB, AGUACATE SALSA 23

BARBACOA DE PUERCO, PORK SHOULDER, TOMATILLO 23

TINGA DE POLLO, CHIPOTLE, COTIJA, CILANTRO 22

CAMARONES, CHIPOTLE, CREMA 22

MAHI MAHI, CHIPOTLE CREMA, PICO DE GALLO 24

Platos Fuertes

*CHILE RELLENO, POBLANO, QUESO CHIHUAHUA

SOPA MARINERA, CLAMS, MUSSELS, PULPO, CHORIZO

DOBLADAS, DUNGENESS CRAB, SAFFRON, QUESO

HALIBUT, SALSA FRICASE, OLIVES, CAPERS, TOMATE

POLLO ADOBADO AL CARBON, POTATO, ESCABECHE

MOLE COLORADO POLLO EMPANADAS, RICE, FRIJOLES

CARNE ASADA, QUESO CHIHUAHUA, SPRING ONION

IBERICO PORK CHOP, GRILLED PINEAPPLE, POTATO

PESCADO DEL DIA, WHOLE FISH

* VEGETARIAN

VINO

White

GLASS / BOTTLE

CAVA (SPARKLING) 11 / 40
MERCAT BRUT CATALONIA, SP

ALBARIÑO 13 / 50
KENTIA RIAS BAIXAS, SP

SAUVIGNON BLANC 17 / 65
DUCKHORN NAPA, CA

CHARDONNAY 18 / 70
PASSING TIME
COLUMBIA VALLEY, WA

ROSE 16 / 60
MONTE XANIC GARNACHA
V.D.G., MX

WHITE TABLE WINE 15 / 55

Red

GLASS / BOTTLE

TEMPRANILLO 11 / 40
GOTA DE ARENA
CASTILLA Y LEÓN, SP

MERLOT 14 / 55
FREI BROTHERS RESERVE
SONOMA, CA

CABERNET SAUVIGNON 19 / 75
UPCHURCH 'LTL' C. VALLEY, WA

GRENACHE 13 /
FLOR DE MORCA SP

TEMPRANILLO/MERLOT 15 / 55
MONTE XANIC BAJA, MX

RED TABLE WINE 15 / 58

DESSERT

FLAN MEXICANO 12

SANTO COFFEE FLAN 12

CHURROS 13
GOAT MILK CARAMEL

TRES LECHEs CAKE 12

ICE CREAM SANDWICH 14
CHURRO, CARAMEL GELATO

Cóctel

EL ENCANTO MARGARITA 16

LA VIEJA BLANCO TEQUILA, FRESH LIME, AGAVE, SALTED RIM

THE CURE 18

400 CONEJOS MEZCAL, AMARO CASONI, HONEY, GINGER, LEMON

VALENTINO 17

TEQUILA BLANCO, APEROL, BLOOD ORANGE, HABANERO BITTERS

MONEYPENNY 18

TEQUILA, SPICED CAMPARI, APPLE CIDER, CITRUS

DEATH IN THE ANDES 18

MEZCAL, PISCO, TAMARIND, LILLET BLANC

THE PALOMINO 17

COCONUT VODKA, HORCHATA, PINEAPPLE, LEMON

FLAMINGO FIZZ 17

VODKA, GUAVA, GRAPEFRUIT, LUXARDO, SODA

SPAGHETTI WESTERN 17

SKYBOUND BOURBON, AMARO MONTENEGRO, PASSIONFRUIT

DEAN MARTINI 18

GRAN CENTENARIO REPO TEQUILA, ESPRESSO, KAHLUA, AVERNA

LOST IN TRANSLATION 19

ANEJO TEQUILA, RYE, AMARO NONINO, ANISE-INFUSED AGAVE

SANGRIA - RED OR WHITE - 14

WHITE RUM, WINE, FRESH FRUIT

LUNCH AVAILABLE IN RESTAURANT

11:30 AM WED-SUN

DINNER 5PM - 9:30PM



call to order

425.242.0488

