



B R E A K F A S T

AVAILABLE: 6AM - 1PM

Cinnamon Roll (served all day) **12**
baked fresh daily & served with cream cheese frosting
VEGAN, NUT FREE

Breakfast Platter **18.5**
eggs* or seasoned tofu served with a choice of two sides,
crispy potatoes, cheesy grits, or garlicky greens
GLUTEN FREE, NUT-FREE, AVAILABLE VEGAN

SoDo Breakfast Sandwich **18.5**
scrambled eggs* & cheddar cheese, arugula,
tomato and garden aioli served w/ a choice of
crispy potatoes, cheesy grits or garlicky greens
(add avocado \$2)
AVAILABLE - GLUTEN FREE, NUT-FREE

Winter Scramble **18.5**
choice of eggs* or tofu with chef mix mushrooms, spinach,
butternut squash topped with herbed goat cheese served
w/ a choice of crispy potatoes, cheesy grits, or garlicky greens
GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN

Floret French Toast **18**
macrina brioche, spiced apples, fig butter &
pure maple syrup
NUT -FREE

Overnight Oats **14**
served chilled with bananas & toasted almonds
VEGAN, GLUTEN FREE, CONTAINS ALMONDS

Yogurt Bowl **14**
local zoi yogurt, bananas, bakehouse granola & honey
GLUTEN-FREE, CONTAINS NUTS

Cheesy Grits **7**
creamy polenta with smoked mozzarella
GLUTEN-FREE, NUT-FREE

S T A R T E R S

Yam Fries **9**
served with garden aioli
AVAILABLE VEGAN, GLUTEN-FREE, NUT-FREE

Seasonal Soup **8/10**
ask your server for today's selection

Emerald City Chips **6.5**
fresh cut potato chips made daily and tossed with
house seasoning
VEGAN, GLUTEN-FREE, NUT-FREE

Spinach and Artichoke Dip **15**
housemade spinach artichoke dip topped with
mozzarella and parmesan, served with housemade chips
GLUTEN-FREE, NUT-FREE

Black Bean & Zucchini Quesadilla **16.5**
roasted zucchini, savory black beans, mama lil peppers
with a trio of cheeses, garnished with microgreens &
cilantro, served with sour cream and roasted tomato salsa
(add seasoned tofu for \$2)

Maple Chili Brussels Sprouts **12**
served with tamari maple chili sauce
VEGAN, GLUTEN-FREE, NUT-FREE

Avocado Toast **17**
chunky avocado topped with pickled beets
and nigella infused olive oil
add an egg* for \$3)
AVAILABLE VEGAN, CONTAINS NUTS, AVAILABLE GLUTEN-FREE FOR \$2

E N T R E E S & S A L A D S

Portobello Mushroom French Dip **20**
portobello mushrooms, caramelized onions & swiss
cheese on a macrina hoagie with mushroom garlic
au jus, served w/ yam fries & garden aioli
NUT-FREE, AVAILABLE VEGAN, AVAILABLE GLUTEN-FREE FOR \$2

Floret Black Bean Burger **20**
housemade black bean burger topped with herbed aioli,
pickled carrots and arugula, served on a macrina bun
served w/ yam fries & garden aioli
(add avocado \$2) (add tillamook cheddar \$1)
CONTAINS ALMONDS, AVAILABLE VEGAN & AVAILABLE GLUTEN-FREE FOR \$2

Sweet & Spicy Crispy Tofu Sandwich **20**
crispy fried tofu coated with spicy sauce, cabbage slaw,
& house pickles served on a macrina bun
served w/ yam fries & cayenne aioli
NUT-FREE, VEGAN, AVAILABLE GLUTEN-FREE FOR \$2

Kale Caesar Salad **17**
baby kale and romaine lettuce in a housemade caesar
dressing, with herbed focaccia croutons, parmesan
& crispy capers
AVAILABLE VEGAN, AVAILABLE GLUTEN-FREE, NUT-FREE

Floret Mac & Cheese **24**
cavatappi pasta lightly baked in a rich cream sauce,
with gruyere, cheddar & parmesan, broccolini, topped w/
focaccia bread crumbs

Winter Grain Bowl **24**
quinoa, brown rice, served warm w/kale,
harissa chickpeas, cauliflower, delicata squash, crispy tofu
& almond tahini dressing
(add an egg \$3, add avocado \$2)
VEGAN, GLUTEN-FREE, AVAILABLE NUT-FREE

D E S S E R T

Coconut Cake **12**
four layers of coconut cake with coconut filling &
cream cheese frosting topped with mango coulis
VEGAN, NUT-FREE

Cinnamon Roll (served all day) **12**
baked fresh daily & served with cream cheese frosting
VEGAN, NUT FREE

Bakehouse Cheesecake **12**
rich, light-bodied Basque cheesecake with a carmelized
crust, served with salted caramel sauce
NUT-FREE

*consuming raw or undercooked eggs may increase your risk of food borne illness

please inform your server of food allergies or dietary restrictions before ordering.
our food is prepared in kitchens that contain nuts (peanuts), gluten & dairy

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C O C K T A I L S - \$ 1 8

Garden Mary

house blend tomato juice, vodka, spices & celery stalk, spiced rim

Layover Lemondrop

rosemary lemon infused vodka, lavender syrup, orange curacao, sugar rim

Market Manhattan

rye whiskey, market spice earl grey infused vermouth, angostura bitters

Apple Cider Sangria

chardonnay spiced with cardamom, apple cider

Port Orchard Pear Martini

wild roots pear vodka, st. germain elderflower liqueur, lemon, simple

Purple Rain

butterfly peaflower infused gin, lemon juice, cardamom rose simple syrup, sparkling rose

Skip Rock Espresso Martini

vodka, espresso, skip rock coffee liqueur, simple syrup

Figgy Old Fashioned

sound reserve whisky, brown sugar fig syrup, muddled orange, dark chocolate bitters

Liftoff Spritz

your choice of liqueur with sparkling wine & soda
aperol - tacoma punk! - seasonal fruit liqueur

Black Plum Margarita

tequila, house made plum cinnamon syrup, curacao & lime

Pomegranate Mule

pama liqueur, vodka, lime, oj, ginger beer

Blackberry Bramble

gin, skip rock blackberry liqueur, lemon, simple syrup

S A N S - A L C O H O L

Ginger Peach Kombucha Tonic

8

kombucha with a housemade tonic of mint, cayenne, cardamom, agave, camu camu & citrus

Rosemary Lemonade

5.5

housemade lemonade infused w/ rosemary

Jones Soda

4

cola, diet cola, lemon lime

Juice

4.75

orange, grapefruit, cranberry

Rotating Teas

4.25

Drip Coffee

4.50

Hot Chocolate

4.25/4.75

Chai

5.5/6.5

Espresso Doppio

3.50

Americano

4.25

Espresso Macchiato

3.75

Cappuccino

5/6

Latte

5/6

Mocha

5.5/6.5

Lavender Fields Latte

7

lavender, honey, oat milk & espresso

Cardamom Rose Latte

6/7

cardamom rose syrup, your choice of milk & espresso

Fireside Mocha

6/7

dark chocolate, toasted cinnamon, chipotle and cayenne

your choice of milk & espresso

Smoked Maple Latte

6/7

a smokey maple and vanilla latte, topped w/

hickory smoked salt , your choice of milk & espresso

Salted Caramel Latte

6/7

Housemade salted caramel sauce,

your choice of milk & espresso

R E D W I N E

Freehand Cabernet Sauvignon

15.5

fig, black currant, sandalwood, tobacco, oak

Yamhill Pinot Noir

15.5

plum, black cherry, damp earth, rose petals

Chateau Ste Michelle Merlot

16.5

lush & round, velvety, blackberry, fig

Cana’s Feast Sangiovese

14.5

black cherry, raspberry, orange peel, cocoa

Kind Stranger Alter Blend

15

dark plum, cherry, baking spice, vanilla, leather

W H I T E W I N E

Novelty Hill Chardonnay

15.5

bosc pear, red apple, light oak, toast

Anne Amie Pinot Gris

15.5

meyer lemon, asian pear, wildflowers

Vital Gruner Veltliner

14.5

green apple, mango, lemongrass, ginger, iris

The Jack Sauvignon Blanc

16.5

mandarin, pink grapefruit, apricot, kiwi, sea salt

R O S E & B U B B L E S

Jaine Thunderstone Rose

15.5

honeydew, flowers, red berries, chalk, sea salt

Mimosa

14

orange, pineapple, grapefruit, cranberry

Chateau Ste Michelle Brut

15.5

Chateau Ste Michelle Brut Rose

15.5

champagne-method bubbly made from WA grapes

B E E R & C I D E R

Bodhizafa IPA: 16/20oz draft

9.5/11.5

Reubens Pilsner: 16/20oz draft

9.5/11.5

Manny’s Pale Ale: 16/20oz draft

9.5/11.5

Aslan Light Lager : 16/20oz draft

9.5/11.5

Beer & a Bourbon : shot of featured bourbon & a pint

20

Rainier Tall Boy: 16oz can

6.5

Mac and Jack Amber Ale: 16oz can

8

Seasonal N/A IPA: 12oz can

6

Tieton Huckleberry Cider: 16oz can

8

Yonder Cider: 16oz can

8

Fort George Imperial Stout: 16oz can

9

San Juan Seltzer: 12oz can

7

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