



## 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**

choice of eggs\* or seasoned tofu served with a choice of two sides, crispy potatoes, cheesy grits, garlicky greens, or toast

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

**Spring Scramble** **18.5**

eggs\* or tofu with spring onions, asparagus, and spinach, topped with herbed goat cheese served w/ a choice of

crispy potatoes, cheesy grits, garlicky greens, or toast

GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN

**Floret French Toast** **18**

macrina brioche, spiced apples, fig butter & pure maple syrup

NUT -FREE

**Yogurt Bowl** **14**

local zoi yogurt, strawberries, 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** **17**

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 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

**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

**Spring Grain Bowl** **24**

quinoa, brown rice, served warm w/kale, harissa chickpeas, asparagus, avocado, crispy tofu

& lemon thyme dressing

(add an egg \$3)

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

**Chocolate & Rose Cake** **12**

bakehouse chocolate cake with rose buttercream & chocolate ganache

\*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

Pink Guava Sangria

rose wine with pink guava, pineapple, blood orange, and brandy

First Bloom

chamomile infused gin, st. germain, honey simple, lemon

Purple Rain

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

Rise & Shine

vodka, rumchata, kahlua, cold brew, mole bitters

Springtime Spritz

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

Spicy Blood Orange Mule

bourbon, ancho reyes, blood orange syrup, pineapple, ginger beer, firewater tincture

Main Squeeze

tequila, campari, almond orange blossom, simple, grapefruit & lime

Pomegranate Sour

bourbon, pama liqueur, allspice dram, honey simple, lemon

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

El Corazon Lemonade

7.5

housemade lemonade with pomegranate, passionfruit, & blood orange

Jones Soda

4

cola, diet cola, lemon lime

Juice

4.75

orange, grapefruit, cranberry

Rotating Teas

4.25

Drip Coffee

4.75

Hot Chocolate

4.25/4.75

Chai

7.5/8.5

Espresso Doppio

3.75

Americano

4.25

Cappuccino

5.25/6.25

Latte

5.5/6.5

Mocha

6/7

Lavender Fields Latte

8.5

lavender, honey, oat milk & espresso

Cardamom Rose Latte

6.5/7.5

cardamom rose syrup, your choice of milk & espresso

Salted Caramel Latte

6.5/7.5

housemade salted caramel sauce, your choice of milk & espresso

Spring Flowers Latte

6.5/7.5

lavender, cardamom rose, elderflower, your choice of milk & espresso

Cafe Borgia

6.5/7.5

chocolate, orange zest, your choice of milk & espresso

R E D W I N E

Kind Stranger Cabernet

15.5

Chateau Ste Michelle Merlot

14.5

Foris Pinot Noir

16.5

The Jack Syrah

15

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

Biokult Gruner Veltliner

14.5

The Jack Sauvignon Blanc

16.5

mandarin, pink grapefruit, apricot, kiwi, sea salt

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

Kind Stranger Rose

15.5

Mimosa

14

orange, pineapple, grapefruit, cranberry

Chateau Ste Michelle Brut

15.5

Chateau Ste Michelle Brut Rose

15.5

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

Kulshan Mexican Lager: 16/20oz draft

9.5/11.5

Rotating Local Cider : 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

Fort George Imperial Stout: 16oz can

9

Aslan Light Lager: 12oz can

7

San Juan Seltzer: 12oz can

7

Spindrift Hard Seltzer: 12oz can

7

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