



## B R E A K F A S T

AVAILABLE: 6 AM - 1 PM

**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)

VEGAN, GLUTEN-FREE, NUT-FREE

**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

VEGAN, GLUTEN-FREE, NUT-FREE

**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

Follow along on Instagram

@FLORETSEATTLE

## 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 peafflower 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**

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

8

### **Rosemary Lemonade**

housemade lemonade infused w/ rosemary

5.5

### **El Corazon Lemonade**

housemade lemonade with pomegranate, passionfruit, & blood orange

7.5

### **Jones Soda**

cola, diet cola, lemon lime

4

### **Juice**

orange, grapefruit, cranberry

4.75

### **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**

lavender, honey, oat milk & espresso

8.5

### **Cardamom Rose Latte**

cardamom rose syrup, your choice of milk & espresso

6.5/7.5

### **Salted Caramel Latte**

housemade salted caramel sauce, your choice of milk & espresso

6.5/7.5

### **Spring Flowers Latte**

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

6.5/7.5

### **Cafe Borgia**

chocolate, orange zest, your choice of milk & espresso

6.5/7.5

## 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**

bosc pear, red apple, light oak, toast

15.5

### **Anne Amie Pinot Gris**

meyer lemon, asian pear, wildflowers

15.5

### **Biokult Gruner Veltliner**

14.5

### **The Jack Sauvignon Blanc**

mandarin, pink grapefruit, apricot, kiwi, sea salt

16.5

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

### **Kind Stranger Rose**

15.5

### **Mimosa**

orange, pineapple, grapefruit, cranberry

14

### **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

Follow along on Instagram

@CAFEFLORAVEG / @FLORETSEATTLE / @THEFLORABAKEHOUSE