



DESSERT

Golden Milk Crème Brûlée 12
turmeric, ginger, cardamom, coriander & chaga custard, caramelized sugar
 GLUTEN-FREE, NUT-FREE

Apple Rhubarb Crisp 12
ginger roasted apple & rhubarb with spiced oat crumble & full tilt vegan vanilla ice cream
 VEGAN, GLUTEN-FREE, NUT-FREE

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

BAKED GOODS

Dark Chocolate Brownie 6.50
 VEGAN, GLUTEN-FREE, NUT-FREE

Chocolate Hazelnut Coffee Cake 6.25
 GLUTEN-FREE

Chocolate Chip Cookie 4.75
 NUT-FREE

DIGESTIFS

Heirophant Sparkling Cacao Damiana Mead 12
Seven of Hearts 'Ice Prince' Dessert Pinot Noir 12
Poppi Dry Vermouth 10
Poppi Bittersweet Vermouth 10
Niepoort 10 year Tawny Port 12
Pedro Ximenez Sherry 11
Gozio Amaretto 10
Bailey's 10
Appleton Estate Signature Rum 12
Merlet VSOP Cognac 12
Ferrand 'Year of the Rabbit' Cognac 14
Tenjaku Japanese Whiskey 12
Glenlivet 12 Year Single Malt 13
Faccia Brutto Fernet 12
Cynar 10
Grand Poppy Amaro 12

Basque Cheesecake 12
rich & light-bodied basque cheesecake with a caramelized crust & kumquat marmalade
 NUT-FREE

Chocolate Brownie Coupe 12
dark chocolate brownie, full tilt vegan vanilla ice cream, housemade fudge sauce & cocoa nibs
 VEGAN, GLUTEN-FREE, NUT-FREE

ESPRESSO, ETC.

Cardamom Rose Latte 8
housemade cardamom, orange zest & rose water syrup, with espresso & steamed milk of choice

Lavender Fields Latte 8
raw local honey infused with lavender buds, with espresso & steamed milk of choice

Drip Coffee 4.25
Latte 6/6.50
Cappuccino 5.50/6
Mocha 6/6.50
Americano 4.75
Traveles Matcha 7
Travelers Chai 6
Hot Chocolate 5

Milk Options
almond, coconut, oat (contains gluten), soy, whole

Syrups - \$0.75
vanilla, caramel, hazelnut

Organic Loose Leaf Tea 7
Individual Pot of Tea

Herbal: *chamomile bliss, love blend, jamaica rooibos, wild strawberry, cinnamon ginseng, mint allergy blend*

Green: *genmai cha, dragonwell, moroccan mint, raspberry lemon yerba mate*

Oolong & White: *iron goddess of mercy oolong, lavender white*

Black: *creme de la earl grey, northwest breakfast*

please inform your server of food allergies & dietary restrictions before ordering, our food is prepared in kitchens that contain dairy, gluten, nuts & soy

**eggs are cooked to order; consuming raw or undercooked eggs may increase your risk of food borne illness*

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