



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 cayenne 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)

Coconut Cauliflower 12

coconut breaded cauliflower with sweet chili vinaigrette

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

NUT-FREE, AVAILABLE VEGAN, AVAILABLE GLUTEN-FREE FOR \$2

Floret Black Bean Burger 20

housemade black bean burger topped with roasted

garlic-lemon aioli, leek-onion jam and arugula

on a macrina bun, served w/ yam fries

(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

*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

Peach Rose Sangria

rose wine with white peach, 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 - seasonal fruit liqueur

Seasonal Margarita

tequila, lime, fruit puree, salted rim
choice of Corazon or Spicy Mango

Main Squeeze

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

Pomegranate Sour

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

Michelada Flora

spiced tomato juice, mexican lager, tajin rim, splash mezcal

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

Row 503 Pinot Noir 16.5

Two Mountain Syrah 15

W H I T E W I N E

Kind Stranger Chardonnay 15.5

bosc pear, red apple, light oak, toast

Kind Stranger Pinot Gris 15.5

Two Mountain 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

Roger's Pilsner: 16/20oz draft 9.5/11.5

Kulshan Mexican Lager: 16/20oz draft 9.5/11.5

Tieton Hard 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

Fremont N/A IPA: 12oz can 6

Fort George 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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