



COCKTAILS - \$16

Rosemary Lemon Drop

lemon & rosemary-infused vodka, rosemary lemonade, orange liqueur

Ten Trees

douglas fir-infused tequila, combier elderflower liqueur, lime

Madison

rye whiskey, earl grey-infused vermouth, angostura bitters

Main Squeeze

gin, campari, szechuan tangerine syrup, lime, lapsang souchong

Smoke Hour

bourbon, tatar tea liqueur, smoked cinnamon simple, lemon, angostura bitters, aquafaba

Wildflower Wildfire

tequila, mezcal, pomegranate-hibiscus syrup, creme de violette, lime

Pinkerton

vodka, rosé syrup, lime, peychaud's bitters, aquafaba, piquette float

Oaxacan Fog

mezcal, tequila, housemade allspice dram, apple cider, mole bitters (served warm)

Flora Bloody Mary

cucumber jalapeno infused vodka with a house blend of tomato juice, spices & pickled vegetables

Mimosa \$14

cava with choice of orange juice, grapefruit juice, pomegranate juice, apple cider or rosemary lemonade

JUICES & ELIXIRS

Rachel's Ginger Brew *Seasonal* 9

Puget Sound Kombucha *Matcha* 7

Rosemary Lemonade 6

Black Iced Tea 5

Orange Juice 6

Grapefruit Juice 6

Apple Cider *(hot or cold)* 6

San Pellegrino *Sparkling Mineral Water (500mL bottle)* 6

Pomegranate Rose Fizz 7

**add liquor to make it a cocktail for an additional \$9*

Rhubarb Orange Blossom Fizz 7

**add liquor to make it a cocktail for an additional \$9*

Vitamin C Kombucha Tonic 9

puget sound matcha kombucha with a housemade tonic of fresh mint, lime, orange, grapefruit, agave, cayenne, camu camu powder, cardamom, & sea salt

Mango Passion Fruit Nog 10

mango, passion fruit, hemp seeds, coconut milk, agave, lime & coconut water

Golden Milk 8

turmeric, black pepper, white pepper, ginger & cinnamon, with steamed coconut milk

WINE

REDS

Two Vintners 'Very Necessary' Red Blend 15/60

Compton Family Pinot Noir 15/60

Covington Sangiovese 13/52

Freehand Cellars Cabernet Sauvignon 14/56

Isenhower Malbec 15/60

The Jack Syrah 13/52

WHITES

Anne Amie Pinot Gris 13/52

Two Mountain Sauvignon Blanc 12/48

Kind Stranger Chardonnay 12/48

ROSÉ & BUBBLES

Troon 'Kubli Bench' Rosé 14/56

The Marigny Sparkling Piquette 13/52

Château Ste Michelle Brut 15/60

Château Ste Michelle Brut Rosé 15/60

Pét Project Pear Reisling Co-ferment 16/64

BEER & CIDER

Bizarre Brewing 'Cold Cold Ground' Extra Pale Ale 9

Next Up: Stoup 'Sandals & Flannels' Hazy IPA

Holy Mountain 'A Seed to Blackened Acres' Wheat Lager 9

Yonder 'Mazama' Apple-Pear Cider 9

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

Travelers Matcha 7

Travelers Chai 6

Hot Chocolate 5

Milk Options

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

Syrups - \$0.75

vanilla, caramel, hazelnut

LOOSE LEAF TEA - \$7

Chamomile Bliss

Pomegranate Passion

Jamaica Rooibos

Wild Strawberry

Ginger Lemon

Allergy Relief

Genmai Cha

Dragonwell Green

Moroccan Mint Green

Raspberry Lemon Yerba Mate

Iron Goddess of Mercy Oolong

Lavender White

Creme de la Earl Grey

Northwest Breakfast