



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 cayenne aioli served w/ a choice of crispy potatoes, cheesy grits, or garlicky greens (add avocado \$2)
AVAILABLE GLUTEN FREE, NUT-FREE

Summer Scramble **18.5**
eggs* or tofu with heirloom cherry tomatoes, spinach, Walla Walla onions, 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, sweet almond drizzle and strawberry coulis
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 & Corn Quesadilla **16.5**
savory black beans, elote style corn, house cheese blend & cilantro, sour cream and roasted tomato salsa (add seasoned tofu for \$2)

Shishito Peppers **12**
blistered shishito peppers served w/ cayenne aioli
VEGAN, GLUTEN-FREE, NUT-FREE

Elote Avocado Toast **17**
chunky avocado topped with elote style roasted corn, fresh cilantro & cojita cheese
add an egg* for \$3)
AVAILABLE VEGAN, NUT-FREE, 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

Asparagus 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

Strawberry Blossom Sangria

rose wine, st. germain, strawberries, orange blossom water, rum

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 - seasonal fruit liqueur

Rum Punch Mojito

rum, raspberry liqueur, orange, lime, pineapple, muddled mint

Seasonal Margarita

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

Rhubarb Martini

gin, dry vermouth, rhubarb ginger syrup, lemon

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

Sparkling Rhubarb Limeade

7.5

housemade rhubarb syrup with lime & club soda

Jones Soda

4

cola, diet cola, lemon lime

Juice

5.50

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

Cannonball 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

10.5/12.5

pFriem Pilsner: 16/20oz draft

10.5/12.5

Kulshan Mexican Lager: 16/20oz draft

10.5/12.5

Tieton Hard Cider : 16/20oz draft

10.5/12.5

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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