



B R E A K F A S T

BREAKFAST AVAILABLE: 6 AM - 1 PM

<p>Cinnamon Roll (served all day) 12 <i>baked fresh daily & served with cream cheese frosting</i> VEGAN, NUT-FREE</p>	<p>SoDo Breakfast Sandwich 18.5 <i>scrambled eggs* & cheddar cheese, arugula, tomato and garden aioli served w/ a choice of crispy potatoes, cheesy grits, or garlicky greens (add avocado \$2)</i> AVAILABLE GLUTEN-FREE, NUT-FREE</p>
<p>Breakfast Platter 18.5 <i>choice of eggs* or seasoned tofu served w/ a choice of two sides, crispy potatoes, cheesy grits, garlicky greens, or toast</i> GLUTEN FREE, NUT-FREE, AVAILABLE VEGAN</p>	<p>Yogurt Bowl 14 <i>local zoi yogurt, strawberries, bakehouse granola, sweet almond drizzle and strawberry coulis</i> GLUTEN-FREE, CONTAINS NUTS</p>
<p>Summer Scramble 18.5 <i>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</i> GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN</p>	<p>Cheesy Grits 7 <i>creamy polenta with smoked mozzarella</i> GLUTEN-FREE, NUT-FREE</p>
	<p>Floret French Toast 18 <i>macrina brioche, spiced blueberries, fig butter & pure maple syrup</i> NUT-FREE,</p>

S T A R T E R S

<p>Yam Fries 9 <i>served with garden aioli</i> AVAILABLE VEGAN, GLUTEN-FREE, NUT-FREE</p>	<p>Emerald City Chips 6.5 <i>fresh cut potato chips made daily and tossed with house seasoning</i> VEGAN, GLUTEN-FREE, NUT-FREE</p>
<p>Shishito Peppers 12 <i>blistered shishito peppers served w/ cayenne aioli</i> VEGAN, GLUTEN-FREE, NUT-FREE</p>	<p>Hummus & Sourdough Plate 15 <i>hummus, harissa fried chickpeas, infused olive oil, toasted bakehouse sourdough, fresh herbs & sumac</i> VEGAN, AVAILABLE GLUTEN-FREE, NUT-FREE</p>
<p>Black Bean & Corn Quesadilla 16.5 <i>savory black beans, elote style corn, house cheese blend & cilantro, sour cream and roasted tomato salsa (add seasoned tofu for \$2)</i></p>	
<p>Elote Avocado Toast 17 <i>chunky avocado topped with elote style roasted corn, fresh cilantro & cojita cheese (add an egg* for \$3)</i> AVAILABLE VEGAN, NUT-FREE, AVAILABLE GLUTEN-FREE FOR \$2</p>	

E N T R E E S & S A L A D S

<p>Portobello Mushroom French Dip 20 <i>portobello mushrooms, caramelized onions & swiss cheese on a macrina hoagie with mushroom garlic au jus, served w/ yam fries</i> NUT-FREE, AVAILABLE VEGAN, AVAILABLE GLUTEN-FREE FOR \$2</p>	<p>Caesar Salad 17 <i>baby kale and romaine lettuce in a housemade caesar dressing, with herbed focaccia croutons, parmesan & crispy capers</i> AVAILABLE VEGAN, AVAILABLE GLUTEN-FREE, NUT-FREE</p>
<p>Floret Black Bean Burger 20 <i>housemade black bean burger topped with roasted garlic-lemon aioli, leek-onion jam and arugula on a macrina bun, served w/ yam fries (add tillamook cheddar \$1, add avocado \$2)</i> CONTAINS ALMONDS, AVAILABLE VEGAN & AVAILABLE GLUTEN-FREE FOR \$2</p>	<p>Summer Grain Bowl 24 <i>chilled quinoa & brown rice, chimichurri, cucumber, hummus, sweet pickled cabbage, grilled halloumi, fresh herbs & sumac (add an egg \$3)</i> AVAILABLE VEGAN, GLUTEN-FREE, NUT-FREE</p>
<p>Sweet & Spicy Crispy Tofu Sandwich 20 <i>crispy fried tofu coated with spicy sauce, cabbage slaw, & house pickles served on a macrina bun served w/ yam fries & cayenne aioli</i> NUT-FREE, VEGAN, AVAILABLE GLUTEN-FREE FOR \$2</p>	

D E S S E R T

<p>Coconut Cake 12 <i>four layers of coconut cake with coconut filling & cream cheese frosting topped with mango coulis</i> VEGAN, NUT-FREE</p>	<p>Cinnamon Roll (served all day) 12 <i>baked fresh daily & served with cream cheese frosting</i> VEGAN, NUT-FREE</p>
--	--

C O C K T A I L S - \$ 1 8

Garden Mary

house blend tomato juice, vodka, spices, spiced rim

Strawberry Blossom Sangria

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

Layover Lemondrop

rosemary lemon infused vodka, lavender syrup, orange curacao, sugar rim

Rise & Shine

vodka, rumchata, kahlua, cold brew, mole bitters

Rum Punch Mojito

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

Spicy Mango Margarita

tequila, lime, mango puree, spicy salted rim

Rhubarb Martini

gin, dry vermouth, rhubarb ginger syrup, lemon

Summer Spritz

your choice of liqueur with sparkling wine & soda
aperol - seasonal fruit liqueur

Purple Rain

butterfly peaflower infused gin, lemon juice, cardamom syrup, sparkling rose

Market Manhattan

rye whiskey, market spice earl grey infused vermouth, angostura bitters

First Bloom

chamomile infused gin, st. germain, honey simple, lemon

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

Jones Soda

cola, diet cola & lemon lime

4

Juice

orange, grapefruit & cranberry

5.50

Drip Coffee

4.75

Rotating Teas

4.25

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

Midnight Coconut Dream

Iced coconut latte topped w/ blackberry cold foam & toasted coconut flakes

7

Iced Strawberry Matcha

Iced matcha latte made w/ oatmilk & strawberry lemon puree

7

W I N E

Reds

Kind Stranger Cabernet - \$15.5

Row 503 Pinot Noir - \$16.5

Two Mountain Syrah - \$15

Whites

Kind Stranger Chardonnay - \$15.5

Kind Stranger Pinot Gris - \$15.5

Two Mountain Sauvignon Blanc - \$16.5

Rose & Bubbles

Kind Stranger Rose - \$15.5

Mimosa - \$14

Chateau Michelle Brut Rose - \$15.5

Chateau Michelle Brut - \$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

Diamond Knot Mexican Lager: 16/20oz draft - \$10.5/12.5

Tieton Hard Cider: 16/20oz draft - \$10.5/12.5

Beer & a Bourbon : \$20

shot of featured bourbon & a pint

San Juan Seltzer: 12oz can - \$7

Spindrift Hard Seltzer: 12oz can - \$7

Rainier Tall Boy: 16oz can - \$6.5

Aslan Light Lager : 12oz can - \$7

Fort George Stout : 16oz can - \$9

Mac and Jack Amber Ale: 16oz can - \$8

Fremont n/a IPA: 12oz can - \$6