



## B R E A K F A S T

BREAKFAST AVAILABLE: 6 AM - 1 PM

<p><b>Cinnamon Roll (served all day)</b> <span style="float: right;">12</span> <i>baked fresh daily &amp; served with cream cheese frosting</i> VEGAN, NUT-FREE</p> <p><b>Breakfast Platter</b> <span style="float: right;">18.5</span> <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><b>Summer Scramble</b> <span style="float: right;">18.5</span> <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><b>Floret French Toast</b> <span style="float: right;">18</span> <i>macrina brioche, spiced blueberries, fig butter &amp; pure maple syrup</i> NUT-FREE,</p>	<p><b>SoDo Breakfast Sandwich</b> <span style="float: right;">18.5</span> <i>scrambled eggs* &amp; 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><b>Yogurt Bowl</b> <span style="float: right;">14</span> <i>local zoi yogurt, strawberries, bakehouse granola, sweet almond drizzle and strawberry coulis</i> GLUTEN-FREE, CONTAINS NUTS</p> <p><b>Cheesy Grits</b> <span style="float: right;">7</span> <i>creamy polenta with smoked mozzarella</i> GLUTEN-FREE, NUT-FREE</p>
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## S T A R T E R S

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

<p><b>Portobello Mushroom French Dip</b> <span style="float: right;">20</span> <i>portobello mushrooms, caramelized onions &amp; 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><b>Floret Black Bean Burger</b> <span style="float: right;">20</span> <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 &amp; AVAILABLE GLUTEN-FREE FOR \$2</p> <p><b>Sweet &amp; Spicy Crispy Tofu Sandwich</b> <span style="float: right;">20</span> <i>crispy fried tofu coated with spicy sauce, cabbage slaw, &amp; house pickles served on a macrina bun served w/ yam fries &amp; cayenne aioli</i> NUT-FREE, VEGAN, AVAILABLE GLUTEN-FREE FOR \$2</p>	<p><b>Caesar Salad</b> <span style="float: right;">17</span> <i>baby kale and romaine lettuce in a housemade caesar dressing, with herbed focaccia croutons, parmesan &amp; crispy capers</i> AVAILABLE VEGAN, AVAILABLE GLUTEN-FREE, NUT-FREE</p> <p><b>Summer Grain Bowl</b> <span style="float: right;">24</span> <i>chilled quinoa &amp; brown rice, chimichurri, cucumber, hummus, sweet pickled cabbage, grilled halloumi, fresh herbs &amp; sumac (add an egg \$3)</i> AVAILABLE VEGAN, GLUTEN-FREE, NUT-FREE</p>
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## D E S S E R T

<p><b>Coconut Cake</b> <span style="float: right;">12</span> <i>four layers of coconut cake with coconut filling &amp; cream cheese frosting topped with mango coulis</i> VEGAN, NUT-FREE</p>	<p><b>Cinnamon Roll (served all day)</b> <span style="float: right;">12</span> <i>baked fresh daily &amp; served with cream cheese frosting</i> VEGAN, NUT-FREE</p>
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please inform your server of food allergies or dietary restrictions before ordering. our food is prepared in kitchens that contain nuts (peanuts), gluten & dairy

\*consuming raw or undercooked eggs may increase your risk of food borne illness

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

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### 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

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### 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

4.25

### Iced Strawberry Matcha

iced matcha latte made w/ oatmilk & strawberry lemon puree

7

### 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

## W I N E

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### R E D S

**Kind Stranger** cabernet

15.5

**Row 503** pinot noir

16.5

**Two Mountain** syrah

15

### W H I T E S

**Kind Stranger** chardonnay

15.5

**Kind Stranger** pinot gris

15.5

**Two Mountain** sauvignon blanc

16.5

## R O S E & B U B B L E S

**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

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**Bodhizafa IPA:** 16/20oz draft

10.5/12.5

**pFriem Pilsner:** 16/20oz draft

10.5/12.5

**Diamond Knot 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

**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

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