



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>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>Summer Scramble 18.5 <i>eggs* or tofu with heirloom cherry tomatoes, spinach, summer squash, 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>Floret French Toast 18 <i>macrina brioche, spiced blueberries, fig butter & pure maple syrup</i> NUT-FREE,</p>	<p>SoDo Breakfast Sandwich 18.5 <i>scrambled eggs* & cheddar cheese, arugula, tomato and cayenne aioli served w/ a choice of crispy potatoes, cheesy grits, or garlicky greens (add avocado \$2)</i> AVAILABLE GLUTEN-FREE, NUT-FREE</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>Cheesy Grits 7 <i>creamy polenta with smoked mozzarella</i> GLUTEN-FREE, 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>Shishito Peppers 12 <i>blistered shishito peppers served w/ cayenne aioli</i> VEGAN, GLUTEN-FREE, NUT-FREE</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>	<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>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>Hummus & Sourdough Plate 15 <i>hummus, harissa fried chickpeas, infused olive oil, toasted bakehouse sourdough, fresh herbs & sumac, carrot, cucumber & celery</i> VEGAN, AVAILABLE GLUTEN-FREE, NUT-FREE</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>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>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>	<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>Summer Grain Bowl 24 <i>chilled quinoa & brown rice, chimichurri, cucumber, hummus, sweet pickled cabbage, grilled halloumi, fresh herbs (add an egg \$3)</i> AVAILABLE VEGAN, GLUTEN-FREE, NUT-FREE</p> <p>Floret Rigatoni 24 <i>large pasta tubes, heirloom cherry tomatoes, summer squash, roasted garlic, leeks, lemon, grana padano cream sauce</i> NUT-FREE</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>
---	---

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

Follow along on Instagram

@CAFEFLORETA / @FLORETSEATTLE / @THEFLORABAKEHOUSE

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

Blackberry Margarita

tequila, lime, blackberry puree, bravo curacao, simple syrup

Spicy Mango Margarita

tequila, bravo curacao, lime, mango puree, spicy salted rim

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

Rosemary Lemonade

housemade lemonade infused w/ rosemary

Blackberry Lemonade

housemade lemonade w/ blackberry puree

Tropical Sparkling Limeade

passionfruit, lime, pineapple, simple syrup, club soda

Rhubarb Sparkling Limeade

rhubarb syrup, lime, club soda

Jones Soda

cola, diet cola & lemon lime

Juice

orange, grapefruit & cranberry

Drip Coffee

rotating teas

Chai

Iced Strawberry Matcha

iced matcha latte made w/ oatmilk & strawberry lemon puree

W I N E

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

Novelty Hill chardonnay

15.5

Kind Stranger pinot gris

15.5

Jaine 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

Mionetto prosecco

15.5

Rhubarb Martini

gin, dry vermouth, rhubarb ginger syrup, lemon

Paper Plane

bourbon, aperol, amaro nonino, lemon

Summer Spritz

your choice of liqueur with sparkling wine & soda aperol or 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

Paloma Verde

tequila, ancho verde, simple syrup, lime, grapefruit, soda

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

Midnight Coconut Dream

7

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

B E E R & C I D E R

Bodhizafa IPA: 16/20oz draft

10.5/12.5

Future Primitive Hazy IPA: 16/20oz draft

10.5/12.5

pFriem Pilsner: 16/20oz draft

10.5/12.5

Mex Lager: 16/20oz draft

10.5/12.5

Beer & a Bourbon:

20

shot of featured bourbon & a pint

San Juan 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

Yonder Hard Cider : 16oz can

8

Fremont n/a IPA: 12oz can

6

Follow along on Instagram

@CAFEFLORAVEG / @FLORETSEATTLE / @THEFLORABAKEHOUSE