

CAFE FLORA

WEEKEND BRUNCH
8 AM - 2:30 PM



MORNING LIBATIONS

Kimchi Bloody Mary	16
<i>vodka, gochugaru-ginger spiced tomato juice, furikake rim, pickled vegetables</i>	
Tuscan Sun	16
<i>vodka, housemade cantaloupe syrup, yuzu liqueur, lemon, aquafaba</i>	
Light In The Loafers	16
<i>gin, espresso, kina tonic, lemon syrup, lavender bitters, club soda</i>	
Mimosa	14
<i>cava or alcohol-free prosecco with choice of orange juice, grapefruit juice or rosemary lemonade</i>	

Espresso & Tonic	8
<i>espresso, kina tonic, lemon syrup, lavender bitters, club soda</i>	
Vitamin C Kombucha Tonic	9
<i>puget sound kombucha with a housemade tonic of fresh mint, lime, orange, grapefruit, agave, cayenne, camu camu powder, cardamom & sea salt</i>	
Blackberry Tangerine Nog	10
<i>blackberries, mandarin-tangerine puree, hemp seeds, coconut milk, agave, lime & coconut water</i>	
Golden Milk	8
<i>turmeric, black pepper, white pepper, ginger & cinnamon, with steamed coconut milk</i>	

STARTERS

Cinnamon Roll	10
<i>topped with cream cheese frosting & maple toasted pecans</i>	
VEGAN, AVAILABLE NUT-FREE	
Mochi Beignets	12
<i>served with seasonal fruit coulis</i>	
VEGAN, GLUTEN-FREE, NUT-FREE	

Yam Fries	8
<i>served with cayenne aioli</i>	
VEGAN, GLUTEN-FREE, NUT-FREE	
Bakehouse Buttermilk Biscuit	6
<i>served with seasonal housemade jam</i>	
NUT-FREE	
Bakehouse Sourdough Toast	6
<i>served with seasonal housemade jam</i>	
VEGAN, NUT-FREE	

FLORA FAVORITES

Kale Caesar Salad	9/16
<i>baby kale in a housemade caesar dressing, herbed croutons, parmesan & crispy capers</i>	
AVAILABLE VEGAN, GLUTEN FREE, & NUT-FREE	
Breakfast Platter	17
<i>eggs* or seasoned tofu & garlicky greens, served with roasted potatoes or cheesy grits</i>	
GLUTEN FREE, NUT-FREE, AVAILABLE VEGAN,	
Rancho Colorado Scramble	17
<i>eggs* or seasoned tofu with slow cooked pinto beans, tomatillos, fresh chilis & sweet corn, topped with cotija cheese & corn tortilla strips, served with roasted potatoes or cheesy grits</i>	
GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN	
Butternut Squash & Mushroom Scramble	17
<i>eggs* or seasoned tofu scrambled with roasted butternut squash, foraged & found's mushrooms, lacinato kale, sage and herbed chevre, served with roasted potatoes or cheesy grits</i>	
GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN	
Biscuits & Gravy	9/16
<i>housemade mushroom country gravy served over either vegan rosemary biscuits or buttermilk biscuits (add a side of eggs* or seasoned tofu for \$6)</i>	
CONTAINS NUTS, AVAILABLE VEGAN	
Southern Platter	18
<i>eggs* or seasoned tofu, garlicky greens & either a vegan rosemary biscuit or a buttermilk biscuit, topped with mushroom country gravy</i>	
CONTAINS NUTS, AVAILABLE VEGAN	
Late Summer Frittata	17
<i>baked eggs with alvarez farms summer squash, zucchini, walla walla onions & pepper jack cheese, topped with pickled mustard seeds, served with roasted potatoes or cheesy grits</i>	
GLUTEN-FREE, NUT-FREE	
Kimchi Black Bean Burger	18
<i>grilled black bean burger, kimchi slaw, barbecue sauce, cheddar & cilantro aioli on a potato roll, served with yam fries (sub kale caesar for \$2) (add avocado for \$1.5)</i>	
CONTAINS NUTS, AVAILABLE VEGAN & GLUTEN-FREE	

Pumpkin Pancakes	16
<i>spiced pumpkin pancakes with cinnamon crème fraîche, pomegranate, candied pepitas</i>	
NUT-FREE	
Apple Cider Doughnut Belgian Waffle	17
<i>apple cider belgian waffle dusted with cinnamon & sugar, with collins family orchards apple compote, salted caramel and spiced oat crumble</i>	
VEGAN, GLUTEN-FREE, NUT-FREE	
Carrot Lox Tartine	17
<i>toasted bakehouse sourdough with smoky carrots, cream cheese, pickled red onion, cucumber & fresh dill, served with spring mix salad in lemon vinaigrette (add fried egg* for \$3)</i>	
VEGAN, NUT-FREE, AVAILABLE GLUTEN-FREE	
Elote Tartine	17
<i>toasted bakehouse sourdough with chipotle roasted corn, peppers & onion, avocado-pepita pistou, cilantro-lime crema and cotija cheese, served with spring mix salad in lemon vinaigrette (add fried egg* for \$3)</i>	
NUT-FREE, AVAILABLE VEGAN & GLUTEN-FREE	

KIDS MENU (12 & under)

Kid's Basic Breakfast	8
<i>scrambled eggs* or seasoned tofu served with cheesy grits or roasted potatoes</i>	
GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN	
Kid's Pumpkin Pancake	8
<i>served with maple syrup</i>	
NUT-FREE	
Kid's Apple Cider Doughnut Belgian Waffle	8
<i>dusted with cinnamon & sugar, served with maple syrup</i>	
VEGAN, GLUTEN-FREE, NUT-FREE	
Kid's Black Bean Burger	12
<i>grilled black bean burger with cheddar, on a potato roll, served with yam fries</i>	
CONTAINS NUTS, AVAILABLE VEGAN & GLUTEN-FREE	

please inform your server of food allergies & dietary restrictions before ordering, our food is prepared in kitchens that contain dairy, gluten, nuts & soy

*eggs are cooked to order; consuming raw or undercooked eggs may increase your risk of food borne illness