

# CAFE FLORA



## COCKTAILS - \$16

### Rosemary Lemon Drop

lemon & rosemary-infused vodka, rosemary lemonade, orange liqueur

### Ten Trees

douglas fir-infused tequila, combier elderflower liqueur, lime  
\$1 from every Ten Trees cocktail benefits Camp Ten Trees

### Madison

rye whiskey, earl grey-infused vermouth, angostura bitters

### Tuscan Sun

vodka, housemade cantaloupe syrup, yuzu liqueur, lemon, aquafaba

### Some Like It Hot

tequila, mezcal, habanero-peach syrup, lime, tajin rim

### Light In The Loafers

gin, espresso, kina tonic, lemon syrup, lavender bitters, club soda

### Kentucky Derby

bourbon, black tea liqueur, peach-mint syrup, lemon, cardamom bitters

### Kimchi Bloody Mary

vodka, gochugaru-ginger spiced tomato juice, furikake rim, pickled vegetables

### Mimosa \$14

cava or alcohol-free prosecco with choice of orange juice, grapefruit juice or rosemary lemonade

## JUICES & ELIXIRS

<b>Rachel's Ginger Beer</b> <i>black currant</i>	9
<b>Puget Sound Kombucha</b>	7
<b>Rosemary Lemonade</b>	6
<b>Iced Tea</b> <i>seasonal</i>	5
<b>Orange Juice</b>	6
<b>Grapefruit Juice</b>	6
<b>Apple Cider</b> <i>hot or cold</i>	6
<b>San Pellegrino</b> <i>sparkling mineral water (500mL bottle)</i>	6
<b>Cherry Five Spice Fizz</b>	7
<i>add bourbon to make it a cocktail for an additional \$9</i>	
<b>Plum Anise Fizz</b>	7
<i>add vodka to make it a cocktail for an additional \$9</i>	
<b>Vitamin C Kombucha Tonic</b>	9
<i>puget sound kombucha with a housemade tonic of fresh mint, lime, orange, grapefruit, agave, cayenne, camu camu powder, cardamom &amp; sea salt</i>	
<b>Blackberry Tangerine Nog</b>	10
<i>blackberries, mandarin-tangerine puree, hemp seeds, coconut milk, agave, lime &amp; coconut water</i>	
<b>Golden Milk</b>	8
<i>turmeric, black pepper, white pepper, ginger &amp; cinnamon, with steamed coconut milk</i>	

## WINE

### REDS

<b>Violet Hill</b> <i>Pinot Noir</i>	15/60
<b>Sage Rat</b> <i>'Scrublands' Red Blend</i>	14/56
<b>In Sheep's Clothing</b> <i>Cabernet Sauvignon</i>	14/56
<b>Isenhower</b> <i>Malbec</i>	15/60

### WHITES

<b>Anne Amie</b> <i>Pinot Gris</i>	13/52
<b>Jaine</b> <i>Sauvignon Blanc</i>	12/48
<b>Loop de Loop</b> <i>'Wallflower Project' Orange Viognier</i>	16/64
<b>Novelty Hill</b> <i>Chardonnay</i>	14/56

### ROSÉ & BUBBLES

<b>Coelho</b> <i>'Bunny Cuvée' Pinot Noir Rosé</i>	14/56
<b>Field Recordings</b> <i>'Salad Days' Pét Nat</i>	16/64
<b>Château Ste Michelle</b> <i>Brut Rosé</i>	15/60

## BEER & CIDER

<b>Holy Mountain</b> <i>Festbier</i>	9
<b>Stoup</b> <i>'Be Dazzled' IPA</i>	9
<b>Yonder</b> <i>'Palisades' Blackberry-Sage Cider</i>	9

## ESPRESSO, ETC

<b>Smoked Maple Latte</b>	8
<i>smoked sea salt &amp; maple syrup</i>	
<b>Spiced Pumpkin Latte</b>	8
<i>housemade pumpkin syrup spiced with cinnamon, nutmeg and cardamom</i>	
<b>Cardamom Rose Latte</b>	8
<i>housemade cardamom rose syrup</i>	
<b>Drip Coffee</b>	4.25
<b>Latte</b>	6/6.50
<b>Cappuccino</b>	5.50/6
<b>Mocha</b>	6/6.50
<b>Americano</b>	4.75
<b>Cold Brew</b>	6.50
<b>Travelers Matcha</b>	7
<b>Travelers Chai</b>	6
<b>Hot Chocolate</b>	5
<b>Milk Options</b>	
<i>almond, coconut, oat (contains gluten), soy, whole</i>	
<b>Syrups - \$0.75</b>	
<i>vanilla, caramel, hazelnut</i>	

## LOOSE LEAF TEA - \$7

<b>Chamomile Bliss</b>	<b>Jasmine Pearl Green</b>
<b>Lychee Rose</b>	<b>Moroccan Mint Green</b>
<b>Tangerine Dream</b>	<b>Chrysanthemum Puer</b>
<b>Wild Strawberry</b>	<b>Iron Goddess of Mercy Oolong</b>
<b>Ginger Lemon</b>	<b>Peach Blossom White</b>
<b>Allergy Relief</b>	<b>Lavender Earl Grey</b>
<b>Genmai Cha</b>	<b>Northwest Breakfast</b>