



## BREAKFAST

BREAKFAST AVAILABLE: 6AM - 1PM

<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>  <b>VEGAN, NUT-FREE</b></p>	<p><b>SoDo Breakfast Sandwich</b> <span style="float: right;">18.5</span>  <i>scrambled eggs* &amp; cheddar cheese, arugula, tomato and cayenne aioli served w/ a choice of crispy potatoes, cheesy grits, or garlicky greens (add avocado \$2)</i>  <b>AVAILABLE GLUTEN-FREE \$2, NUT-FREE</b></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 sourdough toast</i>  <b>GLUTEN FREE \$2, NUT-FREE, AVAILABLE VEGAN</b></p>	<p><b>Fall Yogurt Bowl</b> <span style="float: right;">14</span>  <i>local zoi pumkin yogurt, apple compote, flora granola, honey drizzle and cranberry coulis</i>  <b>GLUTEN-FREE, CONTAINS NUTS</b></p>
<p><b>Autumn Scramble</b> <span style="float: right;">18.5</span>  <i>eggs* or tofu with roasted butternut squash, sauteed mushrooms &amp; spinach, topped w/ herbed goat cheese, served w/ a choice of crispy potatoes, cheesy grits, garlicky greens, or sourdough toast</i>  <b>GLUTEN-FREE \$2, NUT-FREE, AVAILABLE VEGAN</b></p>	<p><b>Cheesy Grits</b> <span style="float: right;">7</span>  <i>creamy polenta with smoked mozzarella</i>  <b>GLUTEN-FREE, NUT-FREE</b></p>
<p><b>Floret French Toast</b> <span style="float: right;">18</span>  <i>macrina brioche, spiced apples, crisp topping, mascarpone whip &amp; pure maple syrup</i>  <b>NUT-FREE,</b></p>	

## STARTERS

<p><b>Seasonal Soup</b> <span style="float: right;">8/10</span>  <i>ask your server for today's selection</i></p>	<p><b>Black Bean &amp; Corn Quesadilla</b> <span style="float: right;">16.5</span>  <i>savory black beans, elote style corn, cheese &amp; cilantro, sour cream and roasted tomato salsa (add seasoned tofu for \$2)</i></p>
<p><b>Yam Fries</b> <span style="float: right;">9</span>  <i>served with garden aioli</i>  <b>AVAILABLE VEGAN, GLUTEN-FREE, NUT-FREE</b></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>  <b>VEGAN, GLUTEN-FREE, NUT-FREE</b></p>
<p><b>Shishito Peppers</b> <span style="float: right;">12</span>  <i>blistered shishito peppers served w/ cayenne aioli</i>  <b>VEGAN, GLUTEN-FREE, NUT-FREE</b></p>	<p><b>Sweet Potato Hummus &amp; Sourdough Plate</b> <span style="float: right;">15</span>  <i>pickled onions, toasted pepitas, nfused olive oil, bakehouse sourdough, carrot, cucumber &amp; celery</i>  <b>VEGAN, AVAILABLE GLUTEN-FREE, NUT-FREE</b></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>  <b>AVAILABLE VEGAN, NUT-FREE, AVAILABLE GLUTEN-FREE FOR \$2</b></p>	

## ENTREES & SALADS

<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>  <b>NUT-FREE, AVAILABLE VEGAN, AVAILABLE GLUTEN-FREE FOR \$2</b></p>	<p><b>Delicata Squash &amp; Farro Salad</b> <span style="float: right;">20</span>  <i>arugula, radicchio, kale, fennel, pickled raisins, apple maple vinaigrette, farro, roasted delicata squash, goat cheese, pepitas</i>  <b>AVAILABLE VEGAN, NUT-FREE</b></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>  <b>CONTAINS ALMONDS, AVAILABLE VEGAN &amp; AVAILABLE GLUTEN-FREE FOR \$2</b></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>  <b>AVAILABLE VEGAN, AVAILABLE GLUTEN-FREE, NUT-FREE</b></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>  <b>NUT-FREE, VEGAN, AVAILABLE GLUTEN-FREE FOR \$2</b></p>	<p><b>Floret Grain Bowl</b> <span style="float: right;">24</span>  <i>chilled quinoa &amp; brown rice, chimichurri, cucumber, sweet potato hummus, sweet pickled cabbage, grilled halloumi, fresh herbs (add an egg \$3)</i>  <b>AVAILABLE VEGAN, GLUTEN-FREE, NUT-FREE</b></p>
	<p><b>Floret Rigatoni Pasta</b> <span style="float: right;">24</span>  <i>roasted butternut squash, caramelized onions, sage, grana padano cream sauce</i>  <b>NUT-FREE</b></p>

## DESSERT

<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>  <b>VEGAN, NUT-FREE</b></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>  <b>VEGAN, NUT-FREE</b></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

### Blackberry Pomegranate Sangria

pinot noir, blackberries, pomegranate liqueur, brandy, cinnamon

### Layover Lemondrop

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

### Rise & Shine

vodka, rumchata, kahlua, cold brew, mole bitters

### Old Time Maple

bourbon, nocino walnut liqueur, maple syrup, coffee bitters

### Paloma Verde

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

### Spicy Mango Margarita

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

### Perfect Pear Martini

pear vodka, elderflower liqueur, lemon, simple

### Paper Plane

bourbon, aperol, amaro nonino, lemon

### Seasonal 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

### Blood Orange Breakfast Martini

gin, bravo curacao, blood orange syrup, lemon, orange bitters

## 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

7.5

### 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

### 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

### Pumpkin Spice Latte

house spiced pumpkin puree, your choice of milk & espresso

6.5/7.5

### Smokey Maple Latte

hickory smoked salt-infused maple syrup, your choice of milk & espresso

6.5/7.5

## W I N E

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### R E D S

In Sheep's Clothing cabernet

15.5

Violet Hill pinot noir

16.5

Cana's Feast bordeaux blend

15

### W H I T E S

Novelty Hill chardonnay

15.5

Anne Amie pinot gris

15.5

Matthews 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

## B E E R & C I D E R

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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

Spindrift Hard Seltzer: 19oz can

9

Rainier Tall Boy: 16oz can

7

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

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