



## BREAKFAST

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>  <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 greek 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, streusel topping, whipped mascarpone &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, served w/ 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>Maple Chili Brussels Sprouts</b> <span style="float: right;">12</span>  <i>deep fried brussels sprouts tossed with tamari maple chili sauce</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, infused olive oil, bakehouse sourdough, carrot, cucumber &amp; celery</i>  <b>VEGAN, AVAILABLE GLUTEN-FREE, NUT-FREE</b></p>
<p><b>Avocado Toast</b> <span style="float: right;">17</span>  <i>chunky avocado topped with pickled beets and nigella infused olive oil (add an egg* for \$3)</i>  <b>AVAILABLE VEGAN, 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, farro, roasted delicata squash, goat cheese, pepitas &amp; an apple maple vinaigrette</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>Winter Grain Bowl</b> <span style="float: right;">24</span>  <i>quinoa &amp; short grain rice w/ hazelnut gremolata, chickpeas, sweet potato hummus, roasted cauliflower, &amp; delicata squash (add an egg \$3)</i>  <b>VEGAN, GLUTEN-FREE, AVAILABLE 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, 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

### Pumpkin Martini

pumpkin rumchata, vodka, house spiced pumpkin syrup

### Old Time Maple

bourbon, nocino walnut liqueur, maple syrup, coffee bitters

### Apple Cider Margarita

tequila, apple cider, brovo curacao, lime, maple syrup, cinnamon sugar rim

### Spicy Mango Margarita

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

### Perfect Pear Martini

pear vodka, elderflower liqueur, lemon, simple syrup

### Seasonal Spritz

your choice of aperol or seasonal fruit liqueur with sparkling wine & soda

### 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

### Rise & Shine

vodka, rumchata, kahlua, cold brew, mole 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

### Apple Cider

served chilled or steamed

6

### Espresso Doppio

3.75

## 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

### 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

## 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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