

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

Sweater Weather

bourbon, housemade spiced pumpkin syrup, apple cider, rachel's ginger beer, angostura bitters

The Velvet Rope

housemade vegan coconut eggnog, anejo tequila, amontillado sherry

The Craft

gin, pimm's no 1, dry curacao, raspberry-sage elixir, housemade earl grey bitters, lemon, aquafaba

Mulled Wine

red wine infused with port, orange, apple, pear & mulling spices (served warm)

Perfect Pear

wild roots pear vodka, combier elderflower liqueur, lemon, simple syrup

Old Time Maple

bourbon, letterpress nocino, maple syrup, housemade coffee-pecan bitters

Oaxacan Fog

mezcal, reposado tequila, housemade allspice dram, hot apple cider, mole bitters (served warm)

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, pomegranate juice or rosemary lemonade

JUICES & ELIXIRS

Rachel's Ginger Beer <i>seasonal</i>	9
Puget Sound Kombucha	7
Rosemary Lemonade	6
Iced Tea <i>seasonal</i>	5
Orange Juice	6
Grapefruit Juice	6
Apple Cider <i>hot or cold</i>	6
San Pellegrino <i>sparkling mineral water (500mL bottle)</i>	6
Cherry Five Spice Fizz	7
<i>add bourbon to make it a cocktail for an additional \$9</i>	
Cranberry Sage Fizz	7
<i>add gin to make it a cocktail for an additional \$9</i>	
Plum Anise Fizz	7
<i>add vodka to make it a cocktail for an additional \$9</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>	

WINE

REDS

Violet Hill <i>Pinot Noir</i>	15/60
Fossil & Fawn <i>Pinot Noir</i>	17/68
Sage Rat <i>'Scrublands' Red Blend</i>	14/56
In Sheep's Clothing <i>Cabernet Sauvignon</i>	14/56
Isenhower <i>Malbec</i>	15/60

WHITES

Anne Amie <i>Pinot Gris</i>	13/52
Matthews <i>Sauvignon Blanc</i>	13/52
Johan Vineyards <i>Kerner</i>	17/68
Novelty Hill <i>Chardonnay</i>	14/56

ROSÉ & BUBBLES

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

BEER & CIDER

Standard Brewing <i>'Cheap Talk' Japanese Rice Lager</i>	9
Holy Mountain <i>'Primordial Sky' Double IPA</i>	9
Tieton <i>Fresh Hop Cider</i>	9
<i>Next Up: Finn River Fresh Hop Cider</i>	

ESPRESSO, ETC

Smoked Maple Latte	8
<i>smoked sea salt & maple syrup</i>	
Drip Coffee	4.25
Latte	6/6.50
Cappuccino	5.50/6
Mocha	6/6.50
Americano	4.75
Cold Brew	6.50
Travelers Matcha	7
Travelers Chai	6
Hot Chocolate	5
Milk Options	
<i>almond, coconut, oat (contains gluten), soy, whole</i>	
Syrups - \$0.75	
<i>vanilla, caramel, hazelnut</i>	

PORTAL LOOSE LEAF TEA - \$7

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