

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

Dark Paradise

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

WINE

REDS

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

WHITES

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

ROSÉ & BUBBLES

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

BEER & CIDER

Standard Brewing 'Cheap Talk' Japanese Rice Lager	9
Next Up: Bizarre 'Mother Sky' German Pilsner	
Holy Mountain 'Primordial Sky' Double IPA	9
Next Up: Stoup 'There It Is' IPA	
Finn River Fresh Hop Cider	9

ESPRESSO, ETC

Spiced Pumpkin Latte	8
Peppermint Latte	8
Drip Coffee	4.25
Latte	6/6.50
Cappuccino	5.50/6
Mocha	6/6.50
Americano	4.75
Travelers Matcha	7
Travelers Chai	6
Hot Chocolate	5

Milk Options

almond, coconut, oat (contains gluten), soy, whole

Syrups - \$0.75

vanilla, caramel, hazelnut

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
Lemon Ginger	Peach Blossom White
Allergy Relief	Creme de la Earl Grey
Decaf Earl Grey	Northwest Breakfast
Genmai Cha	Peach Ginger Black