



## B R E A K F A S T

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;">19</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, MAY CONTAIN SESAME</b></p>	<p><b>Yogurt &amp; Granola Bowl</b> <span style="float: right;">14</span>  <i>local zoi greek yogurt, blood orange, flora granola and honey drizzle</i>  <b>GLUTEN-FREE, CONTAINS NUTS</b></p>
<p><b>Winter Scramble</b> <span style="float: right;">19</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, MAY CONTAIN SESAME</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, bananas, streusel topping, whipped mascarpone &amp; pure maple syrup</i>  <b>NUT-FREE</b></p>	

## S T A R T E R S

<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; Chayote Quesadilla</b> <span style="float: right;">17</span>  <i>savory black beans, roasted chayote squash, cheese blend, cilantro, sour cream, roasted tomato salsa (add seasoned tofu for \$2, contains sesame)</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, CONTAINS SESAME</b></p>	<p><b>Sweet Potato Hummus &amp; Sourdough Plate</b> <span style="float: right;">16</span>  <i>pickled onions, toasted pepitas, infused olive oil, bakehouse sourdough, carrot, cucumber &amp; celery</i>  <b>VEGAN, AVAILABLE GLUTEN-FREE FOR \$2, NUT-FREE</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>	

## E N T R E E S & S A L A D S

<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, CONTAINS SESAME</b></p>	<p><b>Roasted Beet &amp; Carrot Salad</b> <span style="float: right;">20</span>  <i>arugula, radicchio, kale, fennel, farro, roasted golden beets and carrots, goat cheese, pepitas &amp; meyer lemon-herb dressing</i>  <b>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>Winter Tartine</b> <span style="float: right;">20</span>  <i>bakehouse sourdough, whipped white bean spread, leek-onion jam, pistachios, served w/arugula &amp; fennel salad tossed in an apple maple vinaigrette (add an egg* for \$3)</i>  <b>CONTAINS SOY, AVAILABLE VEGAN, AVAILABLE GLUTEN-FREE FOR \$2</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>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>Kale &amp; Roasted Mushroom Pasta</b> <span style="float: right;">24</span>  <i>roasted chef mix mushrooms, kale and spinach, marsala, porcini grana padano cream sauce</i>  <b>NUT-FREE</b></p>	

## D E S S E R T

<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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## C O C K T A I L S

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### Garden Mary \$19

house blend tomato juice, vodka, spices, spiced rim

### PomeGrande Mimosa \$20

sparkling wine, orange juice, pomegranate liqueur

### Layover Lemondrop \$19

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

### Pomegranate Mule \$19

vodka, pomegranate liqueur, lime juice, ginger beer

### Old Time Maple \$20

bourbon, nocino walnut liqueur, maple syrup, coffee bitters

### Passion Fruit Margarita \$19

tequila, passion fruit puree, brovo curacao, lime, sugar rim

## 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

6.5/7.5

### Perfect Pear Martini \$20

pear vodka, elderflower liqueur, lemon, simple syrup

### Purple Rain \$19

butterfly peafflower infused gin, lemon juice, cardamom syrup, sparkling rose

### Market Manhattan \$21

rye whiskey, market spice earl grey infused vermouth, angostura bitters

### Espresso Martini \$20

vodka, espresso, kahlua, simple syrup

### Spicy Mango Margarita \$19

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

### Cozy Campfire \$18

rumchata, cinnamon whiskey, spiced syrup, steamed oat milk

### 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

### Hazelnut Brittle Latte

a blend of nutty and buttery flavors with espresso, your choice of milk & topped with raw sugar

6.5/7.5

## W I N E

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### R E D S

**In Sheep's Clothing** cabernet

16.5

**Violet Hill** pinot noir

16.5

**Cana's Feast** bordeaux blend

15

### W H I T E S

**Novelty Hill** chardonnay

16

**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**

15

**Chateau Michelle** brut rose

16

**Mionetto** prosecco

16

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

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**Bodhizafa IPA:** 16/20oz draft

11/13

**Future Primitive Hazy IPA:** 16/20oz draft

11/13

**pFriem Pilsner:** 16/20oz draft

11/13

**Mex Lager:** 16/20oz draft

11/13

**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

9

**Yonder Hard Cider :** 16oz can

8

**Fremont n/a IPA:** 12oz can

6

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