



14

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B R E A K F A S T

BREAKFAST AVAILABLE: 6AM - 1PM

Cinnamon Roll (served all day)

baked fresh daily & served with cream cheese frosting

VEGAN, NUT-FREE

SoDo Breakfast Sandwich

scrambled eggs* & cheddar

tomato and cayenne aioli se

crispy potatoes, cheesy arits

Breakfast Platter
choice of eggs* or seasoned tofu served w/ a choice of
two sides, crispy potatoes, cheesy grits, garlicky greens,
or sourdough toast

GLUTEN FREE \$2, NUT-FREE, AVAILABLE VEGAN, MAY CONTAIN SESAME

Spring Scramble
eggs* or tofu with leeks, asparagus & spinach,
topped w/ herbed goat cheese,
served w/ a choice of crispy potatoes, cheesy grits,
garlicky greens, or sourdough toast
GLUTEN-FREE \$2, NUT-FREE, AVAILABLE VEGAN, MAY CONTAIN SESAME

Floret French Toast
macrina brioche, spiced apples, streusel topping,
whipped mascarpone & pure maple syrup

SoDo Breakfast Sandwich
scrambled eggs* & cheddar cheese, arugula,
tomato and cayenne aioli served w/ a choice of
crispy potatoes, cheesy grits, or garlicky greens
(add avocado \$2)
AVAILABLE GLUTEN-FREE \$2, NUT-FREE

Yogurt & Granola Bowl local zoi greek yogurt, cherry compote flora granola, honey drizzle. GLUTEN-FREE, CONTAINS NUTS

Cheesy Grits
creamy polenta with smoked mozzarella
GLUTEN-FREE, NUT-FREE

STARTERS

with house seasoning

VEGAN, GLUTEN-FREE, NUT-FREE

Yam Fries
9 Seasonal Soup
served with garden aioli
available vegan, Gluten-free, Nut-free
Caesar Salad
6arlicky Yam Fries
12 baby kale and romaine lettuce in a housemade

19

19

18

confit garlic, parmesan & cilantro served w/ garden aioli

AVAILABLE VEGAN, GLUTEN-FREE, NUT-FREE

Maple Chili Brussels Sprouts

AVAILABLE VEGAN, AVAILABLE GLUTEN-FREE, NUT-FREE

Maple Chili Brussels Sprouts

deep fried brussels sprouts tossed
with tamari maple chili sauce
black Bean & Chayote Quesadilla
black beans, roasted chayote squash, cheese blend,
cilantro, sour cream, roasted tomato salsa
(add seasoned tofu for \$2, contains sesame)

Emerald City Chips

6.5

20

20

24

12

Poblano & Goat Cheese Snap Peas
sauteed snap peas, roasted poblano-goat cheese
sauce & toasted pepitas
NUT-FREE

ENTREES & SALADS

fresh cut potato chips made daily and tossed

Portobello Mushroom French Dip 20 portobello mushrooms, caramelized onions & swiss cheese on a macrina hoagie with mushroom garlic au jus, served w/ yam fries

NUT-FREE, AVAILABLE VEGAN, AVAILABLE GLUTEN-FREE FOR \$2, CONTAINS SESAME

Black Bean Burger
roasted galic-lemon aioli, leek-onion jam and arugula
on a macrina bun, served w/ yam fries
(add tillamook cheddar \$1, add avocado \$2)
CONTAINS ALMONDS, AVAILABLE VEGAN & AVAILABLE GLUTEN-FREE FOR \$2

Sweet & Spicy Crispy Tofu Sandwich crispy fried tofu coated with spicy sauce, cabbage slaw, & house pickles served on a macrina bun served w/ yam fries & cayenne aioli NUT-FREE, VEGAN, AVAILABLE GLUTEN-FREE FOR \$2

Kale & Roasted Mushroom Pasta roasted mushrooms, kale and spinach, marsala, porcini grana padano cream sauce NUT-FREE

Spring Farro Salad

spring mix, snap peas, watermelon radish, farro, candied walnuts, hard boiled egg, honey-lemon dressing

NUT-FREE

Floret Tartine bakehouse sourdough, rosemary garlic spread, leek-onion jam, pistachios, served w/ spring mix salad tossed in a honey lemon dressing (add an egg* for \$3)

CONTAINS SOY, AVAILABLE VEGAN, AVAILABLE GLUTEN-FREE FOR \$2

Floret Grain Bowl
quinoa & short grain rice w/ hazelnut gremolata,
chickpeas, sweet potato hummus, roasted cauliflower,
& delicata squash
(add an egg \$3)

VEGAN, GLUTEN-FREE, AVAILABLE NUT-FREE

D E S S E R T

Coconut Cakefour layers of coconut cake with coconut filling & cream cheese frosting topped with mango coulis **VEGAN, NUT-FREE**

Cinnamon Roll (served all day)

baked fresh daily & served with cream cheese frosting

VEGAN, NUT-FREE





C O C K T A I L S -

Garden Mary \$19

house blend tomato juice, vodka, spices, spiced rim

Layover Lemondrop \$19

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

Pomegranate Mule \$19

vodka, pomegranate liqueur, lime juice, ginger beer

Passion Fruit Margarita \$19

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

Spicy Mango Margarita \$19

cola, diet cola & lemon lime

In Sheep's Clothing cabernet

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

JUICES & ELIXERS —

Ginger Peach Kombucha Tonic							
kombucha with a housemade tonic of mint, cayenne,							
cardamom, agave, camu camu & citrus							

Rosemary Lemonadehousemade lemonade infused w/ rosemary

Floral Breeze Fizz rose, elderflower, cucumber and mint add gin to make it a cocktail for an additional \$11

9		 	
Innes S	oda		

Juice	5.50
orange, grapefruit & cranberry	

W	Ι	N	Ε				

R E D S

Violet Hill pinot noir	16.5
Cana's Feast bordeaux blend	15
WHITES	
Novelty Hill chardonnay	16

Anne Amie pinot gris				
Matthews sauvignon blanc	16.5			
ROSE & BUBBLES				

Kind Stranger rose	15.5
Mimosa	15

MIIIIOSG	13
Chateau Michelle brut rose	16
Mionetto prosecco	16

Mionetto prosecco

Perfect Pear Martini \$20

pear vodka, elderflower liqueur, lemon, simple syrup

Purple Rain \$19

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

Market Manhattan \$21

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

Espresso Martini \$20

8

8

16.5

vodka, espresso, kahlua, simple syrup

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Portal Tea Co. Teas	4.25
Chai	6.5/7.5
Matcha Dula Caffee	6.5/7.5
Drip Coffee	4.75 3.75
Espresso Doppio Americano	4.25
Cappuccino	5.25/6.25
Latte	5.5/6.5
Mocha	6/7
Lavender Fields Latte	8.5
lavender, honey, oat milk & espresso	
Cardamom Rose Latte	6.5/7.5
cardamom rose syrup, your choice of milk & espres	SSO
Salted Caramel Latte housemade salted caramel sauce, your choice of n & espresso	6.5/7.5 nilk
Spring Flowers Latte a blend of lavender, rose and elderflower flavors with espresso and your choice of milk	6.5/7.5
BEER & CIDER	
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 : 120z can	7

Fort George Stout: 16oz can

Yonder Hard Cider: 16oz can

Fremont n/a IPA: 12oz can

Mac and Jack Amber Ale: 16oz can