

# CAFE FLORA

WEEKEND BRUNCH  
8 AM - 2:30 PM



## M O R N I N G L I B A T I O N S

<b>Kimchi Bloody Mary</b> vodka, gochugaru-ginger spiced tomato juice, furikake rim, pickled vegetables	17	<b>Vitamin C Kombucha Tonic</b> puget sound kombucha with a housemade tonic of fresh mint, lime, orange, grapefruit, agave, cayenne, camu camu powder, cardamom & sea salt	10
<b>Kyoto Espresso Martini</b> vodka, chuckanut coffee liqueur, housemade miso caramel sauce, stumptown espresso	17	<b>Blackberry Tangerine Nog</b> blackberries, mandarin-tangerine puree, hemp seeds, coconut milk, agave, lime & coconut water	10
<b>Lavender Haze French 75</b> lavender earl grey-infused gin, simple syrup, lemon, cava	17	<b>Golden Milk</b> turmeric, black pepper, white pepper, ginger & cinnamon, with steamed coconut milk	8
<b>Mimosa</b> cava or alcohol-free prosecco with choice of orange juice, grapefruit juice or rosemary lemonade	16		

## S T A R T E R S

<b>Cinnamon Roll</b> topped with cream cheese frosting & maple toasted pecans VEGAN, SESAME-FREE, AVAILABLE NUT-FREE	12	<b>Yam Fries</b> served with cayenne aioli VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE	9
<b>Mochi Beignets</b> served with seasonal fruit coulis VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE	12	<b>Bakehouse Buttermilk Biscuit</b> served with seasonal housemade jam NUT-FREE, SESAME-FREE	7
		<b>Bakehouse Sourdough Toast</b> served with seasonal housemade jam VEGAN, NUT-FREE, SESAME-FREE	6.5

## F L O R A F A V O R I T E S

<b>Kale Caesar Salad</b> baby kale in a housemade caesar dressing, herbed croutons, parmesan & crispy capers SESAME-FREE, AVAILABLE VEGAN, GLUTEN FREE, & NUT-FREE	9/16	<b>Hummingbird Pancakes</b> hummingbird pancakes with caramelized pineapple, whipped cream cheese & candied pecans SESAME-FREE, AVAILABLE NUT-FREE	17
<b>Asparagus &amp; Leek Scramble</b> eggs* or seasoned tofu scrambled with asparagus, roasted leeks, arugula & pecorino romano, served with roasted potatoes or cheesy grits GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE	18.5	<b>Carrot Cake Belgian Waffle</b> carrot cake belgian waffle with apple compote, whipped mascarpone, caramel & oat crumble VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE	17
<b>Rancho Colorado Scramble</b> eggs* or seasoned tofu with slow cooked pinto beans, tomatillos, fresh chilis & sweet corn, topped with cotija cheese & corn tortilla strips, served with roasted potatoes or cheesy grits GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE	18.5	<b>Carrot Lox Tartine</b> toasted bakehouse sourdough with smoky carrots, cream cheese, pickled red onion, cucumber & fresh dill, served with spring mix salad in lemon vinaigrette (add fried egg* for \$3) VEGAN, NUT-FREE, SESAME-FREE, AVAILABLE GLUTEN-FREE	18
<b>Breakfast Platter</b> eggs* or seasoned tofu & garlicky greens, served with roasted potatoes or cheesy grits GLUTEN FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE	18	<b>Spring Pea Hummus Tartine</b> toasted bakehouse sourdough with spring pea hummus, whipped garlic, radish & pea vines, served with spring mix salad in lemon vinaigrette (add fried egg* for \$3) VEGAN, NUT-FREE, AVAILABLE GLUTEN-FREE	18
<b>Biscuits &amp; Gravy</b> housemade mushroom country gravy served over either vegan rosemary biscuits or buttermilk biscuits (add a side of eggs* or seasoned tofu for \$6) SESAME-FREE, CONTAINS NUTS, AVAILABLE VEGAN	10/17		
<b>Southern Platter</b> eggs* or seasoned tofu, garlicky greens & either a vegan rosemary biscuit or a buttermilk biscuit, topped with mushroom country gravy CONTAINS NUTS, AVAILABLE VEGAN & SESAME-FREE	19		
<b>Fennel, Leek &amp; Gruyere Frittata</b> baked eggs with roasted fennel, leeks, cremini mushrooms, and gruyere cheese, topped with pickled mustard seeds, served with roasted potatoes or cheesy grits GLUTEN-FREE, NUT-FREE, SESAME-FREE	18		
<b>Kimchi Black Bean Burger</b> grilled black bean burger, kimchi slaw, barbecue sauce, cheddar & cilantro aioli on a potato roll, served with yam fries (sub kale caesar for \$2) (add avocado for \$1.5) CONTAINS NUTS, AVAILABLE VEGAN, GLUTEN-FREE & SESAME-FREE	20		

## K I D S M E N U (12 & under)

<b>Kid's Basic Breakfast</b> scrambled eggs* or seasoned tofu served with cheesy grits or roasted potatoes GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE	10
<b>Kid's Hummingbird Pancake</b> served with maple syrup NUT-FREE, SESAME-FREE	10
<b>Kid's Carrot Cake Belgian Waffle</b> served with maple syrup VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE	10
<b>Kid's Black Bean Burger</b> grilled black bean burger with cheddar, on a potato roll, served with yam fries SESAME-FREE, CONTAINS NUTS, AVAILABLE VEGAN & GLUTEN-FREE	14

please inform your server of food allergies & dietary restrictions before ordering, our food is prepared in kitchens that contain dairy, gluten, nuts & soy

\*eggs are cooked to order; consuming raw or undercooked eggs may increase your risk of food borne illness