

# CAFE FLORA



## COCKTAILS

|  |    |
|--|----|
| <b>Rosemary Lemon Drop</b>   | 17 |
| <i>lemon &amp; rosemary-infused vodka, rosemary lemonade, orange liqueur</i>   |    |
| <b>Ten Trees</b>   | 18 |
| <i>douglas fir-infused tequila, combier elderflower liqueur, lime</i><br>\$1 from every Ten Trees cocktail benefits Camp Ten Trees |    |
| <b>Madison</b>   | 18 |
| <i>rye whiskey, earl grey-infused vermouth, angostura bitters</i>  |    |
| <b>Siren's Call</b>  | 17 |
| <i>dark rum, letterpress nocino, fig preserves, orange, lime, simple syrup, cardamom bitters</i>                                   |    |
| <b>Montenegro Sour</b>   | 17 |
| <i>amaro montenegro, bourbon, yuzu-kaffir lime-lemongrass sour, aquafaba</i>   |    |
| <b>Kissed By A Rose</b>  | 16 |
| <i>gin, brovo rose geranium liqueur, grapefruit cordial</i>  |    |
| <b>Oaxacan Fog</b>   | 17 |
| <i>mezcal, reposado tequila, housemade allspice dram, hot apple cider, mole bitters (served warm)</i>                              |    |
| <b>Permanent Midnight</b> (spirit-free)  | 15 |
| <i>the pathfinder non-alcoholic amaro, housemade raspberry-meyer lemon shrub, grapefruit, lime</i>                                 |    |
| <b>Kimchi Bloody Mary</b>  | 17 |
| <i>vodka, gochugaru-ginger spiced tomato juice, furikake rim, pickled vegetables</i>   |    |
| <b>Mimosa</b>  | 16 |
| <i>cava or alcohol-free prosecco with choice of orange juice, grapefruit juice or rosemary lemonade</i>                            |    |

## JUICES & ELIXIRS

|   |    |
|---|----|
| <b>Rachel's Ginger Beer</b> <i>spring punch</i>   | 9  |
| <b>Puget Sound Kombucha</b>   | 7  |
| <b>Rosemary Lemonade</b>  | 6  |
| <b>Iced Tea</b> <i>apricot-vanilla black tea</i>  | 5  |
| <b>Orange Juice</b>   | 6  |
| <b>Grapefruit Juice</b>   | 6  |
| <b>Apple Cider</b> <i>hot or cold</i>   | 6  |
| <b>San Pellegrino</b> <i>sparkling mineral water (500mL bottle)</i>   | 6  |
| <b>Raspberry Meyer Lemon Shrub</b>  | 7  |
| <i>add vodka to make it a cocktail for an additional \$9</i>  |    |
| <b>Blood Orange Douglas Fir Fizz</b>  | 7  |
| <i>add gin to make it a cocktail for an additional \$9</i>  |    |
| <b>Kumquat, Anise &amp; Clove Fizz</b>  | 7  |
| <i>add tequila to make it a cocktail for an additional \$9</i>  |    |
| <b>Vitamin C Kombucha Tonic</b>   | 10 |
| <i>puget sound kombucha with a housemade tonic of fresh mint, lime, orange, grapefruit, agave, cayenne, camu camu powder, cardamom &amp; sea salt</i> |    |
| <b>Blackberry Tangerine Nog</b>   | 10 |
| <i>blackberries, mandarin-tangerine puree, hemp seeds, coconut milk, agave, lime &amp; coconut water</i>  |    |
| <b>Golden Milk</b>  | 10 |
| <i>turmeric, black pepper, white pepper, ginger &amp; cinnamon, with steamed coconut milk</i>   |    |

## WINE

### REDS

|  |       |
|--|-------|
| <b>Violet Hill</b> <i>Pinot Noir</i>                 | 15/60 |
| <b>In Sheep's Clothing</b> <i>Cabernet Sauvignon</i> | 14/56 |
| <b>Iruai</b> <i>'Shasta-Cascade' Red Blend</i>       | 16/64 |
| <b>Two Vintners</b> <i>Syrah</i>                     | 16/64 |
| <b>Fidélitas</b> <i>Bordeaux Blend</i>               | 15/60 |

### WHITES

|   |       |
|---|-------|
| <b>Anne Amie</b> <i>Pinot Gris</i>      | 14/56 |
| <b>Matthews</b> <i>Sauvignon Blanc</i>  | 14/56 |
| <b>Brooks</b> <i>'Sweet P' Riesling</i> | 16/64 |
| <b>Novelty Hill</b> <i>Chardonnay</i>   | 15/60 |

### ROSÉ, BUBBLES, ETC

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

## BEER & CIDER

|  |   |
|--|---|
| <b>Stoup</b> <i>'Che Fico' Italian Pilsner</i>             | 9 |
| <i>Next Up: <b>Bizarre</b> Pilsner</i>                     |   |
| <b>Holy Mountain</b> <i>'Violent Astronomy' Double IPA</i> | 9 |
| <i>Next Up: <b>Standard Brewing</b> Pale Ale</i>           |   |
| <b>Finn River</b> <i>Black Currant Cider</i>               | 9 |

## ESPRESSO, ETC

|   |        |
|---|--------|
| <b>Orange Halva Latte</b>   | 8      |
| <i>tahini*, brown sugar &amp; orange blossom water</i>                                    |        |
| <i>*contains sesame</i>   |        |
| <b>Miso Caramel Latte</b>   | 8      |
| <i>shiro miso*, caramel syrup &amp; hawaiian black salt</i>                               |        |
| <i>*contains soy</i>  |        |
| <b>Yuzu Matcha Tonic</b>  | 8      |
| <i>yuzu-kaffir lime-lemongrass sour, kina tonic &amp; club soda with travelers matcha</i> |        |
| <b>Drip Coffee</b>  | 4.25   |
| <b>Latte</b>  | 6/6.50 |
| <b>Cappuccino</b>   | 5.50/6 |
| <b>Mocha</b>  | 6/6.50 |
| <b>Americano</b>  | 4.75   |
| <b>Travelers Matcha</b>   | 7      |
| <b>Travelers Chai</b>   | 6      |
| <b>Hot Chocolate</b>  | 5      |

|   |  |
|---|--|
| <b>Milk Options</b>                                       |  |
| <i>almond, coconut, oat (contains gluten), soy, whole</i> |  |
| <b>Syrups - \$0.75</b>                                    |  |
| <i>vanilla, caramel, hazelnut</i>                         |  |

## PORTAL LOOSE LEAF TEA - \$7

|                        |                                     |
|------------------------|-------------------------------------|
| <b>Chamomile Bliss</b> | <b>Jasmine Pearl Green</b>          |
| <b>Lychee Rose</b>     | <b>Moroccan Mint Green</b>          |
| <b>Tangerine Dream</b> | <b>Chrysanthemum Puer</b>           |
| <b>Lemon Ginger</b>    | <b>Iron Goddess of Mercy Oolong</b> |
| <b>Wild Strawberry</b> | <b>Peach Blossom White</b>          |
| <b>Lavender Sunset</b> | <b>Banana Bread Chai</b>            |
| <b>Allergy Relief</b>  | <b>Creme de la Earl Grey</b>        |
| <b>Decaf Earl Grey</b> | <b>Northwest Breakfast</b>          |
| <b>Genmai Cha</b>      | <b>Peach Ginger Black</b>           |