



C O C K T A I L S

Garden Mary <i>house blend tomato juice, vodka, spices, spiced rim</i>	19
Layover Lemondrop <i>rosemary lemon infused vodka, lavender syrup, orange curacao, sugar rim</i>	19
Grande Grapefruit Mimosa <i>sparkling wine, grapefruit juice, st. germain</i>	20
Cherry Lime Mule <i>vodka, cherry puree, lime juice, ginger beer</i>	19
Passion Fruit Margarita <i>tequila, passion fruit puree, brovo curacao, lime, sugar rim</i>	19
Spicy Mango Margarita <i>tequila, bravo curacao, lime, mango puree, spicy salted rim</i>	19

J U I C E S & E L I X I R S

Ginger Peach Kombucha Tonic <i>kombucha with a housemade tonic of mint, cayenne, cardamom, agave, camu camu & citrus</i>	8
Rosemary Lemonade <i>housemade lemonade infused w/ rosemary</i>	7.5
Floral Breeze Fizz <i>rose, elderflower, cucumber and mint add gin to make it a cocktail for an additional \$11</i>	8
Jones Soda <i>cola, diet cola & lemon lime</i>	4
Juice <i>orange, grapefruit & cranberry</i>	5.50

W I N E

R E D S

In Sheep's Clothing <i>cabernet</i>	16.5
Violet Hill <i>pinot noir</i>	16.5
Cana's Feast <i>bordeaux blend</i>	15

W H I T E S

Novelty Hill <i>chardonnay</i>	16
Anne Amie <i>pinot gris</i>	15.5
Matthews <i>sauvignon blanc</i>	16.5

R O S E & B U B B L E S

Kind Stranger <i>rose</i>	15.5
Mimosa	15
Chateau Michelle <i>brut rose</i>	16
Mionetto <i>prosecco</i>	16

Purple Rain <i>butterfly peafflower infused gin, lemon juice, cardamom syrup, sparkling rose</i>	19
Espresso Martini <i>vodka, espresso, kahlua, simple syrup</i>	20
Loomi Old Fashioned <i>brandy, bourbon, black lemon bitters, simple syrup</i>	21
Daisy Side Car <i>bourbon, honey, lemon juice, bravo curacao, sugar rim</i>	21
Market Manhattan <i>rye whiskey, market spice earl grey infused vermouth, angostura bitters</i>	21

E S P R E S S O , E T C

Portal Tea Co. Teas	4.25
Chai	6.5/7.5
Matcha	6.5/7.5
Drip Coffee	4.75
Espresso Doppio	3.75
Americano	4.25
Cappuccino	5.25/6.25
Latte	5.5/6.5
Mocha	6/7
Lavender Fields Latte <i>lavender, honey, oat milk & espresso</i>	8.5
Cardamom Rose Latte <i>cardamom rose syrup, your choice of milk & espresso</i>	6.5/7.5
Salted Caramel Latte <i>housemade salted caramel sauce, your choice of milk & espresso</i>	6.5/7.5
Spring Flowers Latte <i>a blend of lavender, rose and elderflower flavors with espresso and your choice of milk</i>	6.5/7.5

B E E R & C I D E R

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
Reuben's CrispyTown Lager	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



B R E A K F A S T

BREAKFAST AVAILABLE: 6AM - 1PM

<p>Cinnamon Roll (served all day) <i>baked fresh daily & served with cream cheese frosting</i> VEGAN, NUT-FREE</p> <p>Breakfast Platter <i>choice of eggs* or seasoned tofu served w/ a choice of two sides, crispy potatoes, cheesy grits, garlicky greens, or sourdough toast</i> GLUTEN FREE \$2, NUT-FREE, AVAILABLE VEGAN, MAY CONTAIN SESAME</p> <p>Spring Scramble <i>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</i> GLUTEN-FREE \$2, NUT-FREE, AVAILABLE VEGAN, MAY CONTAIN SESAME</p> <p>Floret French Toast <i>macrina brioche, sliced banana, streusel topping, whipped mascarpone & pure maple syrup</i> NUT-FREE</p>	<p>12</p> <p>19</p> <p>19</p> <p>18</p>	<p>SoDo Breakfast Sandwich <i>scrambled eggs* & cheddar cheese, arugula, tomato and cayenne aioli served w/ a choice of crispy potatoes, cheesy grits, or garlicky greens (add avocado \$2)</i> AVAILABLE GLUTEN-FREE \$2, NUT-FREE</p> <p>Yogurt & Granola Bowl <i>local zoi greek yogurt, cherry compote flora granola, honey drizzle.</i> GLUTEN-FREE, CONTAINS NUTS</p> <p>Cheesy Grits <i>creamy polenta with smoked mozzarella</i> GLUTEN-FREE, NUT-FREE</p>	<p>18.5</p> <p>14</p> <p>7</p>
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S T A R T E R S

<p>Seasonal Soup <i>ask your server for today's selection</i></p> <p>Yam Fries <i>served with garden aioli</i> AVAILABLE VEGAN, GLUTEN-FREE, NUT-FREE</p> <p>Garlicky Yam Fries <i>fresh garlic, parmesan & cilantro served with garden aioli</i> AVAILABLE VEGAN, GLUTEN-FREE, NUT-FREE</p> <p>Coconut Cauliflower <i>coconut breaded cauliflower with sweet chili vinaigrette</i> VEGAN, GLUTEN-FREE, NUT-FREE, CONTAINS SESAME</p>	<p>8/10</p> <p>9</p> <p>12</p> <p>12</p>	<p>Caesar Salad <i>baby kale and romaine lettuce in a housemade caesar dressing, with herbed focaccia croutons, parmesan & crispy capers</i> AVAILABLE VEGAN, AVAILABLE GLUTEN-FREE, NUT-FREE</p> <p>Black Bean & Zucchini Quesadilla <i>savory black beans, roasted zucchini, mama lil's peppers, cheese, topped with cilantro served with sour cream and roasted tomato salsa (add seasoned tofu for \$2, contains sesame)</i></p> <p>Emerald City Chips <i>fresh cut potato chips made daily and tossed with house seasoning</i> VEGAN, GLUTEN-FREE, NUT-FREE</p> <p>Poblano & Goat Cheese Snap Peas <i>sauteed snap peas, roasted poblano-goat cheese sauce & toasted pepitas</i> NUT-FREE</p>	<p>17</p> <p>18</p> <p>6.5</p> <p>15</p>
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E N T R E E S & S A L A D S

<p>Portobello Mushroom French Dip <i>portobello mushrooms, caramelized onions & swiss cheese on a macrina hoagie with mushroom garlic au jus, served w/ yam fries</i> NUT-FREE, AVAILABLE VEGAN, AVAILABLE GLUTEN-FREE FOR \$2, CONTAINS SESAME</p> <p>Black Bean Burger <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> CONTAINS ALMONDS, AVAILABLE VEGAN & AVAILABLE GLUTEN-FREE FOR \$2</p> <p>Sweet & Spicy Crispy Tofu Sandwich <i>crispy fried tofu coated with spicy sauce, cabbage slaw, & house pickles served on a macrina bun served w/ yam fries & cayenne aioli</i> NUT-FREE, VEGAN, AVAILABLE GLUTEN-FREE FOR \$2</p> <p>Kale & Roasted Mushroom Pasta <i>roasted mushrooms, kale and spinach, marsala, porcini grana padano cream sauce</i> NUT-FREE</p>	<p>20</p> <p>20</p> <p>20</p> <p>24</p>	<p>Spring Farro Salad <i>spring mix, snap peas, watermelon radish, farro, candied walnuts, hard boiled egg, honey-lemon dressing</i> CONTAINS NUTS</p> <p>Avocado Toast <i>bakehouse sourdough, avocado, pickled beets, and nigella infused olive oil, served with a spring green salad tossed in a honey-lemon dressing (add an egg* for \$3)</i> CONTAINS NUTS, AVAILABLE VEGAN, AVAILABLE GLUTEN-FREE FOR \$2</p> <p>Spring Grain Bowl <i>lentils & jasmine rice served warm w/ asparagus, adobo zucchini, crispy tofu, pickled onions with cilantro vinaigrette and microgreens (add an egg \$3)</i> VEGAN, GLUTEN-FREE, AVAILABLE NUT-FREE</p>	<p>20</p> <p>20</p> <p>24</p>
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D E S S E R T

<p>Coconut Cake <i>four layers of coconut cake with coconut filling & cream cheese frosting topped with mango coulis</i> VEGAN, NUT-FREE</p>	<p>12</p>	<p>Cinnamon Roll (served all day) <i>baked fresh daily & served with cream cheese frosting</i> VEGAN, NUT-FREE</p>	<p>12</p>
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