



B R E A K F A S T

BREAKFAST AVAILABLE: 6AM - 1PM

Cinnamon Roll (served all day) 12
baked fresh daily & served with cream cheese frosting

Breakfast Platter 19
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

Summer Scramble 19
choice of eggs or tofu with heirloom tomatoes, summer squash and spinach topped with 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 18
macrina brioche, strawberries, streusel topping, whipped mascarpone & pure maple syrup
NUT-FREE

SoDo Breakfast Sandwich 18.5
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 14
local zoi greek yogurt, fresh strawberries, flora granola, honey drizzle.
GLUTEN-FREE, CONTAINS NUTS

Cheesy Grits 7
creamy polenta with smoked mozzarella
GLUTEN-FREE, NUT-FREE

S T A R T E R S

Seasonal Soup 8/10
ask your server for today's selection

Yam Fries 9
served with garden aioli
AVAILABLE VEGAN, GLUTEN-FREE, NUT-FREE

Garlicky Yam Fries 12
fresh garlic, parmesan & cilantro served with garden aioli
AVAILABLE VEGAN, GLUTEN-FREE, NUT-FREE

Coconut Cauliflower 12
coconut breaded cauliflower with sweet chili vinaigrette
VEGAN, GLUTEN-FREE, NUT-FREE , CONTAINS SESAME

Caesar Salad 17
baby kale and romaine lettuce in a housemade caesar dressing, with herbed focaccia croutons, parmesan & crispy capers
AVAILABLE VEGAN, AVAILABLE GLUTEN-FREE, NUT-FREE

Black Bean & Zucchini Quesadilla 18
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)

Emerald City Chips 6.5
fresh cut potato chips made daily and tossed with house seasoning
VEGAN, GLUTEN-FREE, NUT-FREE

Shishito Peppers 12
blistered shishito peppers with cayenne aioli
VEGAN, GLUTEN-FREE, NUT-FREE

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

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 20
housemade black bean burger topped with 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 20
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 24
roasted mushrooms, kale and spinach, marsala, porcini grana padano cream sauce
NUT-FREE

Summer Panzanella Salad 20
Arugula, cucumbers, cherry tomatoes, roasted corn, mama lil peppers, herbed croutons, mozzarella, tossed in a dill vinaigrette
AVAILABLE VEGAN, AVAILABLE GLUTEN-FREE

Elote Avocado Toast 20
bakehouse sourdough, avocado, roasted sweet corn, mama lil' peppers, and red onion, topped with cilantro cotija served with an arugala salad tossed in a tarragon vinagrette (add an egg for \$3)*
AVAILABLE VEGAN, AVAILABLE GLUTEN-FREE FOR \$2

Summer Grain Bowl 24
lentils & jasmine rice served warm with asparagus, adobo zucchini, crispy tofu, pickled with cilantro vinaigrette and microgreens (add an egg \$3)
VEGAN, GLUTEN-FREE, AVAILABLE NUT-FREE

D E S S E R T

Coconut Cake 12
four layers of coconut cake with coconut filling & cream cheese frosting topped with mango coulis
VEGAN, NUT-FREE

Cinnamon Roll (served all day) 12
baked fresh daily & served with cream cheese frosting
VEGAN, NUT-FREE
\$1 FROM EVERY CINNAMON ROLL BENEFITS TRANS JUSTICE FUNDING PROJECT, QUEER THE LAND & THE GSBA SCHOLARSHIP FUND

*consuming raw or undercooked eggs may increase your risk of food borne illness

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



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
Island Time <i>whaler’s dark rum, malibu, pineapple, coconut, and lime topped with seltzer</i>	19
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, brovo curacao, lime, mango puree, spicy salted rim</i>	19

B E E R & C I D E R

Bodhizafa IPA 16/20oz draft	11/13
Stoup Sandals & Flannels IPA 16/20oz draft	11/13
pFriem Pilsner 16/20oz draft	11/13
Mex Lager 16/20oz draft	11/13
Rainier Tall Boy 16oz can	7
Reuben’s Crispy Town Lager 12oz can	7
Space Needle West Coast IPA 16oz can	9
Mac and Jack’s Amber Ale 16oz can	9
Yonder Hard Cider 16oz can	8
Spindrift Hard Seltzer 19oz can	9
Fremont n/a IPA 16oz can	6

W I N E

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 St. Michelle brut rose	16
Mionetto prosecco	16

Purple Rain <i>butterfly peaflower infused gin, lemon juice, cardamom syrup, sparkling rose</i>	19
Espresso Martini <i>vodka, espresso, kahlua, simple syrup</i>	19
Mango Comfort Class <i>malibu rum, mango puree, lime, coconut milk & seltzer</i>	19
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
Pimms Club Cup <i>pimms, lemon bitters, lemon, ginger beer</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, cayene, cardamom, agave, camu camu & citrus</i>	8
Rosemary Lemonade <i>housemade lemonade infused w/ rosemary</i>	7.5
Island Breeze Fizz <i>pineapple, coconut, and lime topped with seltzer</i>	7
Jones Soda <i>cola, diet cola & lemon lime</i>	4
Juice <i>orange, grapefruit & cranberry</i>	5.5

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

Strawberry Matcha <i>matcha, strawberry puree, milk</i>	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
Iced Midnight Dream <i>iced coconut latte with blackberry cold foam & toasted coconut with your choice of milk</i>	7.5
Portal Tea Co. Teas	4.25
Chai	6.5/7.5
Matcha	6.5/7.5
Espresso Doppio	3.75
Americano	4.25
Cappuccino	5.25/6.25
Latte	5.5/6.5
Mocha	6/7