



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>	19
Cherry Lime Mule <i>vodka, cherry puree, lime juice, ginger beer</i>	19
Passion Fruit Margarita <i>tequila, passion fruited puree, brovo curacao, lime, sugar rim</i>	19
Spicy Mango Margarita <i>tequila, brovo 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>	5.5

W I N E

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 St. Michelle <i>brut rose</i>	16
Mionetto <i>prosecco</i>	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
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
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>lavender, honey, oat 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 & elderflowers with espresso & your choice of milk</i>	6.5/7.5

B E E R & C I D E R

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



B R E A K F A S T

BREAKFAST AVAILABLE: 6AM - 1PM

Cinnamon Roll (served all day) <i>baked fresh daily & served with cream cheese frosting</i> \$1 FROM EVERY CINNAMON ROLL BENEFITS TRANS JUSTICE FUNDING PROJECT, QUEER THE LAND & THE GSBA SCHOLARSHIP FUND VEGAN, NUT-FREE	12	Floret French Toast <i>macrina brioche, sliced banana, streusel topping, whipped mascarpone & pure maple syrup</i> NUT-FREE	18
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	19	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	18.5
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	19	Yogurt & Granola Bowl <i>local zoi greek yogurt, fresh strawberries, flora granola, honey drizzle.</i> GLUTEN-FREE, CONTAINS NUTS	14
		Cheesy Grits <i>creamy polenta with smoked mozzarella</i> GLUTEN-FREE, NUT-FREE	7

S T A R T E R S

Seasonal Soup <i>ask your server for today's selection</i>	8/10	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	17
Yam Fries <i>served with garden aioli</i> AVAILABLE VEGAN, GLUTEN-FREE, NUT-FREE	9	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>	18
Garlicky Yam Fries <i>fresh garlic, parmesan & cilantro served with garden aioli</i> AVAILABLE VEGAN, GLUTEN-FREE, NUT-FREE	12	Emerald City Chips <i>fresh cut potato chips made daily and tossed with house seasoning</i> VEGAN, GLUTEN-FREE, NUT-FREE	6.5
Coconut Cauliflower <i>coconut breaded cauliflower with sweet chili vinaigrette</i> VEGAN, GLUTEN-FREE, NUT-FREE , CONTAINS SESAME	12	Shishito Peppers <i>blistered shishito peppers with cayenne aioli</i> VEGAN, GLUTEN-FREE, NUT-FREE	12

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

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	20	Spring Farro Salad <i>spring mix, snap peas, watermelon radish, farro, candied walnuts, hard boiled egg, honey-lemon dressing</i> CONTAINS NUTS	20
Black Bean Burger <i>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)</i> CONTAINS ALMONDS, AVAILABLE VEGAN & AVAILABLE GLUTEN-FREE FOR \$2	20	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	20
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	20	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	24
Kale & Roasted Mushroom Pasta <i>roasted mushrooms, kale and spinach, marsala, porcini grana padano cream sauce</i> NUT-FREE	24		

D E S S E R T

Coconut Cake <i>four layers of coconut cake with coconut filling & cream cheese frosting topped with mango coulis</i> VEGAN, NUT-FREE	12	Cinnamon Roll (served all day) <i>baked fresh daily & served with cream cheese frosting</i> VEGAN, NUT-FREE \$1 FROM EVERY CINNAMON ROLL BENEFITS TRANS JUSTICE FUNDING PROJECT, QUEER THE LAND & THE GSBA SCHOLARSHIP FUND	12
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*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