



B R E A K F A S T

BREAKFAST AVAILABLE: 6AM - 1PM

<b>Cinnamon Roll (served all day)</b> <i>baked fresh daily &amp; served with cream cheese frosting</i>	12
<b>Breakfast Platter</b> <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
<b>Summer Scramble</b> <i>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</i> GLUTEN-FREE \$2, NUT-FREE, AVAILABLE VEGAN, MAY CONTAIN SESAME	19

<b>Floret French Toast</b> <i>macrina brioche, strawberries, streusel topping, whipped mascarpone &amp; pure maple syrup</i> NUT-FREE	18
<b>SoDo Breakfast Sandwich</b> <i>scrambled eggs* &amp; 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
<b>Yogurt &amp; Granola Bowl</b> <i>local zoi greek yogurt, fresh strawberries, flora granola, honey drizzle.</i> GLUTEN-FREE, CONTAINS NUTS	14
<b>Cheesy Grits</b> <i>creamy polenta with smoked mozzarella</i> GLUTEN-FREE, NUT-FREE	7

S T A R T E R S

<b>Seasonal Soup</b> <i>ask your server for today's selection</i>	8/10
<b>Yam Fries</b> <i>served with garden aioli</i> AVAILABLE VEGAN, GLUTEN-FREE, NUT-FREE	9
<b>Garlicky Yam Fries</b> <i>fresh garlic, parmesan &amp; cilantro served with garden aioli</i> AVAILABLE VEGAN, GLUTEN-FREE, NUT-FREE	12
<b>Coconut Cauliflower</b> <i>coconut breaded cauliflower with sweet chili vinaigrette</i> VEGAN, GLUTEN-FREE, NUT-FREE , CONTAINS SESAME	12

<b>Caesar Salad</b> <i>baby kale and romaine lettuce in a housemade caesar dressing, with herbed focaccia croutons, parmesan &amp; crispy capers</i> AVAILABLE VEGAN, AVAILABLE GLUTEN-FREE, NUT-FREE	17
<b>Black Bean &amp; Zucchini Quesadilla</b> <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
<b>Emerald City Chips</b> <i>fresh cut potato chips made daily and tossed with house seasoning</i> VEGAN, GLUTEN-FREE, NUT-FREE	6.5
<b>Shishito Peppers</b> <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

<b>Portobello Mushroom French Dip</b> <i>portobello mushrooms, caramelized onions &amp; 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
<b>Black Bean Burger</b> <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
<b>Sweet &amp; Spicy Crispy Tofu Sandwich</b> <i>crispy fried tofu coated with spicy sauce, cabbage slaw, &amp; house pickles served on a macrina bun served w/ yam fries &amp; cayenne aioli</i> NUT-FREE, VEGAN, AVAILABLE GLUTEN-FREE FOR \$2	20
<b>Kale &amp; Roasted Mushroom Pasta</b> <i>roasted mushrooms, kale and spinach, marsala, porcini grana padano cream sauce</i> NUT-FREE	24

<b>Summer Panzanella Salad</b> <i>arugula, cucumbers, cherry tomatoes, roasted corn, mama lil peppers, herbed croutons and mozzarella, tossed in a dill vinaigrette</i> AVAILABLE VEGAN	20
<b>Elote Avocado Toast</b> <i>bakehouse sourdough, avocado, roasted sweet corn, mama lil' peppers, and red onion, topped with cilantro and cotija served with an arugula salad tossed in a tarragon vinaigrette (add an egg* for \$3)</i> AVAILABLE VEGAN, AVAILABLE GLUTEN-FREE FOR \$2	20
<b>Summer Grain Bowl</b> <i>lentils &amp; jasmine rice served warm with asparagus, adobo zucchini, crispy tofu, pickled onions with cilantro vinaigrette and microgreens (add an egg \$3)</i> VEGAN, GLUTEN-FREE, AVAILABLE NUT-FREE	24

D E S S E R T

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



C O C K T A I L S

<b>Garden Mary</b>	19
<i>house blend tomato juice, vodka, spices, spiced rim</i>	
<b>Layover Lemondrop</b>	19
<i>rosemary lemon infused vodka, lavender syrup, orange curacao, sugar rim</i>	
<b>Island Time</b>	19
<i>whaler's dark rum, malibu, pineapple, coconut, and lime topped with seltzer</i>	
<b>Cherry Lime Mule</b>	19
<i>vodka, cherry puree, lime juice, ginger beer</i>	
<b>Passion Fruit Margarita</b>	19
<i>tequila, passion fruit puree, brovo curacao, lime, sugar rim</i>	
<b>Spicy Mango Margarita</b>	19
<i>tequila, brovo curacao, lime, mango puree, spicy salted rim</i>	

B E E R & C I D E R

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

W I N E

R E D S

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

W H I T E S

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

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

<b>Kind Stranger</b> rose	15.5
<b>Mimosa</b>	15
<b>Chateau St. Michelle</b> brut rose	16
<b>Mionetto</b> prosecco	16

<b>Purple Rain</b>	19
<i>butterfly peaflower infused gin, lemon juice, cardamom syrup, sparkling rose</i>	
<b>Espresso Martini</b>	19
<i>vodka, espresso, kahlua, simple syrup</i>	
<b>Mango Comfort Class</b>	19
<i>malibu rum, mango puree, lime, coconut milk &amp; seltzer</i>	
<b>Daisy Side Car</b>	21
<i>bourbon, honey, lemon juice, bravo curacao, sugar rim</i>	
<b>Market Manhattan</b>	21
<i>rye whiskey, market spice earl grey infused vermouth, angostura bitters</i>	
<b>Pimms Club Cup</b>	19
<i>pimms, lemon bitters, lemon, ginger beer</i>	

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

<b>Ginger Peach Kombucha Tonic</b>	8
<i>kombucha with a housemade tonic of mint, cayene, cardamom, agave, camu camu &amp; citrus</i>	
<b>Rosemary Lemonade</b>	7.5
<i>housemade lemonade infused w/ rosemary</i>	
<b>Island Breeze Fizz</b>	7
<i>pineapple, coconut, and lime topped with seltzer</i>	
<b>Jones Soda</b>	4
<i>cola, diet cola &amp; lemon lime</i>	
<b>Juice</b>	5.5
<i>orange, grapefruit &amp; cranberry</i>	

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

<b>Strawberry Matcha</b>	7
<i>matcha, strawberry puree, milk</i>	
<b>Lavender Fields Latte</b>	8.5
<i>lavender, honey, oat milk &amp; espresso</i>	
<b>Cardamom Rose Latte</b>	6.5/7.5
<i>cardamom rose syrup, your choice of milk &amp; espresso</i>	
<b>Salted Caramel Latte</b>	6.5/7.5
<i>housemade salted caramel sauce, your choice of milk &amp; espresso</i>	
<b>Iced Midnight Dream</b>	7.5
<i>iced coconut latte with blackberry cold foam &amp; toasted coconut with your choice of milk</i>	
<b>Portal Tea Co. Teas</b>	4.25
<b>Chai</b>	6.5/7.5
<b>Matcha</b>	6.5/7.5
<b>Espresso Doppio</b>	3.75
<b>Americano</b>	4.25
<b>Cappuccino</b>	5.25/6.25
<b>Latte</b>	5.5/6.5
<b>Mocha</b>	6/7