



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> VEGAN, NUT-FREE	12
Breakfast Platter <i>choice of eggs* or seasoned tofu and 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	19.5
Summer Scramble <i>choice of eggs* or tofu with heirloom tomatoes, walla walla onions and spinach topped with herbed goat cheese, and 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	19.5

Floret French Toast <i>macrina brioche, peach compote, streusel topping, whipped mascarpone & pure maple syrup</i> NUT-FREE	18.5
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	19
Yogurt & Granola Bowl <i>local zoi greek yogurt, fresh blueberries, flora granola, honey drizzle.</i> GLUTEN-FREE, CONTAINS NUTS	16
Cheesy Grits <i>creamy polenta with smoked mozzarella</i> GLUTEN-FREE, NUT-FREE	7

S T A R T E R S

Shishito Peppers <i>blistered shishito peppers with cayenne aioli</i> VEGAN, GLUTEN-FREE, NUT-FREE	12
Yam Fries <i>served with garden aioli</i> AVAILABLE VEGAN, GLUTEN-FREE, NUT-FREE	10
Garlicky Yam Fries <i>fresh garlic, parmesan & cilantro served with garden aioli</i> AVAILABLE VEGAN, GLUTEN-FREE, NUT-FREE	12
Spinach and Artichoke Dip <i>smoked mozzarella and parmesan, served with housemade chips</i> GLUTEN-FREE, NUT-FREE	16

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

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
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
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
Lemon Ricotta Pasta <i>summer squash, sun dried tomatoes, spinach and lemon ricotta sauce topped with pistachio bread crumbs</i>	24

Summer Panzanella Salad <i>arugula, cucumbers, cherry tomatoes, roasted sweet corn, mama lil's peppers, herbed croutons, and mozzarella, tossed in dill vinaigrette</i> AVAILABLE VEGAN & GLUTEN FREE	22
Elote Avocado Toast <i>bakehouse sourdough, avocado, roasted sweet corn, mama lil' peppers, and red onion topped with cilantro and cotija cheese served with an arugula salad tossed in dill vinaigrette (add an egg* for \$3)</i> AVAILABLE VEGAN, AVAILABLE GLUTEN-FREE FOR \$2	20
Summer Grain Bowl <i>lentils & 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

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

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>dark rum, malibu, pineapple, coconut, and lime topped with seltzer</i>	19
Peach Ginger Mule <i>vodka, peach 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
Metier Kolsch 16/20oz draft	11/13
Rainier Tall Boy 16oz can	7.5
Reuben’s Crispy Town Lager 12oz can	7.5
Space Needle West Coast IPA 16oz can	11
Mac and Jack’s Amber Ale 16oz can	11
Yonder Hard Cider 16oz can	11
Spindrift Hard Seltzer 19oz can	9
Fremont n/a IPA 16oz can	7

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
Mango Comfort Class <i>malibu rum, mango puree, lime, coconut milk & seltzer</i>	19
Espresso Martini <i>vodka, espresso, kahlua, simple syrup</i>	19
Grande Mimosa <i>sparkling wine, amaretto, cherry puree and orange juice.</i>	20
Market Manhattan <i>rye whiskey, market spice earl grey infused vermouth, angostura bitters</i>	21
Blackberry Old Fashioned <i>bourbon, blackberry puree & syrup, cardamom bitters</i>	21

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
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

Blackberry Matcha <i>matcha, blackberry 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