

CAFE FLORA

WEEKEND BRUNCH
8 AM - 2:30 PM



M O R N I N G L I B A T I O N S

Flora Bloody Mary cucumber & jalapeño-infused vodka, spiced tomato juice & pickled vegetables	17
Shadow Silk vodka, espresso, housemade black sesame syrup, chuckanut coffee liqueur	17
Mimosa cava or alcohol-free prosecco with choice of orange juice, grapefruit juice or rosemary lemonade	16

Vitamin C Kombucha Tonic puget sound kombucha with a housemade tonic of fresh mint, lime, orange, grapefruit, agave, cayenne, camu camu powder, cardamom & sea salt	10
Mango Passion Fruit Nog mango, passion fruit, hemp seeds, coconut milk, agave, lime & coconut water	10
Espresso Tonic pathfinder non-alcoholic amaro, stumptown espresso, kina tonic, club soda	14

S T A R T E R S

Cinnamon Roll topped with cream cheese frosting & maple toasted pecans VEGAN, SESAME-FREE, AVAILABLE NUT-FREE	12
Strawberry Shortcake strawberries with honey cornbread, basil, bee pollen & whipped crème fraîche NUT-FREE, SESAME-FREE	14
Mochi Beignets served with seasonal fruit coulis VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE	12
Cherry Almond Clafoutis cherries in a crustless almond tart with cardamom rose crème anglaise VEGAN, GLUTEN-FREE, SESAME-FREE	14

Yam Fries served with cayenne aioli VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE	9
Bakehouse Buttermilk Biscuit served with seasonal housemade jam NUT-FREE, SESAME-FREE	7
Bakehouse Sourdough Toast served with seasonal housemade jam VEGAN, NUT-FREE, SESAME-FREE	6.5

Blueberry Pancakes blueberries, ginger-lemon marmalade, vanilla crème anglaise, pine nut butter, candied almonds, mint SESAME-FREE, AVAILABLE NUT-FREE	17
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Peach Quinoa Belgian Waffle peach compote, crispy quinoa & candied bourbon walnuts VEGAN, GLUTEN-FREE, SESAME-FREE, AVAILABLE NUT-FREE	17
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Carrot Lox Tartine toasted bakehouse sourdough with smoky carrots, cream cheese, pickled red onion, cucumber & fresh dill, served with spring mix salad in lemon vinaigrette (add fried egg* for \$3) VEGAN, NUT-FREE, SESAME-FREE, AVAILABLE GLUTEN-FREE	18
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Elote Tartine toasted bakehouse sourdough with chipotle roasted corn, peppers & onion, avocado-pepita pistou, cilantro-lime crema, and cotija cheese, served with spring mix salad in lemon vinaigrette (add fried egg* for \$3) NUT-FREE, SESAME-FREE, AVAILABLE VEGAN & GLUTEN-FREE	18
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Kale Caesar Salad baby kale in a housemade caesar dressing, herbed croutons, parmesan & crispy capers SESAME-FREE, AVAILABLE VEGAN, GLUTEN FREE, & NUT-FREE	9/16
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K I D S M E N U (12 & under)

Kid's Basic Breakfast scrambled eggs* or seasoned tofu served with cheesy grits or roasted potatoes GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE	10
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Kid's Blueberry Pancake served with maple syrup SESAME-FREE	10
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Kid's Quinoa Belgian Waffle served with maple syrup VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE	10
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Kid's Black Bean Burger grilled black bean burger with cheddar, on a potato roll, served with yam fries SESAME-FREE, CONTAINS NUTS, AVAILABLE VEGAN & GLUTEN-FREE	14
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Local Farms We Are Currently Working With:
hayton farms, collins family orchards, alvarez farms, martin family orchards, foraged & found

*eggs are cooked to order; consuming raw or undercooked eggs may increase your risk of food borne illness

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