

CAFE FLORA

DRINKS



C O C K T A I L S

Rosemary Lemon Drop <i>lemon & rosemary-infused vodka, rosemary lemonade, orange liqueur</i>	17
Ten Trees <i>douglas fir-infused tequila, combier elderflower liqueur, lime</i> \$1 from every Ten Trees cocktail benefits Camp Ten Trees	18
Madison <i>rye whiskey, earl grey-infused vermouth, angostura bitters</i>	18
Ceremonial Sour <i>gin, travelers ceremonial matcha, bitter bianco, house sour, aquafaba</i>	17
Golden Maize <i>reposado tequila, mezcal, nixta licor de elote, simple syrup, mole bitters</i>	18
Final Eclipse <i>blackberry-infused bourbon, lime, mint, simple syrup, club soda</i>	17
The Optimist <i>gin, dizolve lemonbalm-orange-lemon mead*, housemade strawberry-lemon syrup, black lemon bitters, brut rosé</i> *contains honey	18
Ultraviolet <i>gin, creme de violette, housemade lavender-infused honey, lemon, kombucha</i>	17
Flora Bloody Mary <i>cucumber & jalapeño-infused vodka, spiced tomato juice & pickled vegetables</i>	17
Mimosa <i>cava or alcohol-free prosecco with choice of orange juice, grapefruit juice or rosemary lemonade</i>	16
Pathfinder Spritz <i>(spirit-free)</i> <i>pathfinder non-alcoholic amaro, lemon, lime, club soda</i>	14
J U I C E S & E L I X I R S	
Apricot Cardamom Fizz <i>add rye to make it a cocktail for an additional \$9</i>	7
Honeydew Cilantro Fizz <i>add tequila to make it a cocktail for an additional \$9</i>	7
Vitamin C Kombucha Tonic <i>puget sound kombucha with a housemade tonic of fresh mint, lime, orange, grapefruit, agave, cayenne, camu camu powder, cardamom & sea salt</i>	10
Mango Passion Fruit Nog <i>mango, passion fruit, hemp seeds, coconut milk, agave, lime & coconut water</i>	10
Golden Milk <i>turmeric, black pepper, white pepper, ginger & cinnamon, with steamed coconut milk</i>	8
Rachel’s Ginger Beer <i>cucumber tarragon</i>	9
Puget Sound Kombucha	7
Rosemary Lemonade	6
Iced Tea <i>assam black tea</i>	5
Orange Juice	6
Grapefruit Juice	6
San Pellegrino <i>sparkling mineral water (500mL bottle)</i>	6

W I N E

REDS	
Violet Hill <i>Pinot Noir</i>	15/60
In Sheep’s Clothing <i>Cabernet Sauvignon</i>	14/56
Dunham Cellars <i>’Trutina’ Bordeaux Blend</i>	16/64
Two Vintners <i>Syrah</i>	16/64
WHITES	
Kind Stranger <i>Pinot Gris</i>	14/56
Matthews <i>Sauvignon Blanc</i>	14/56
Barnard Griffin <i>Viognier/Roussanne Blend</i>	16/64
Novelty Hill <i>Chardonnay</i>	15/60
ROSÉ, BUBBLES, ETC	
Landmass <i>’Two Sides’ Rosé</i>	15/60
Lucius Wines <i>Rosé of Mourvedre</i>	16/64
Anne Amie <i>’Amrita’ Sparkling White</i>	14/56
Château Ste Michelle <i>Brut Rosé</i>	15/60

B E E R & C I D E R

Bizarre <i>’Cold Cold Ground’ Extra Pale Ale</i> <i>Next Up: Standard Brewing ’It’s What It’s’ Pale Ale</i>	9
Holy Mountain <i>’Carriage of the Spirits’ Italian Pilsner</i>	9
Yonder <i>’Coulee’ Pineapple-Lime-Cardamom Cider</i>	9

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

Black Sesame Latte <i>housemade black sesame syrup</i>	8
Lavender Fields Latte <i>housemade lavender-infused honey</i>	8
Iced Strawberry Matcha Latte <i>housemade strawberry syrup with travelers matcha & oat milk</i>	8
Cold Brew <i>housemade with stumptown flora roast</i>	6
Drip Coffee <i>stumptown flora roast</i>	4.25
Latte	6/6.50
Cappuccino	5.50/6
Mocha	6/6.50
Americano	4.75
Travelers Matcha	7
Travelers Chai	6
Hot Chocolate	5
Milk Options <i>almond, coconut, oat, soy, whole</i>	
Syrups - \$0.75 <i>vanilla, caramel, hazelnut</i>	

P O R T A L L O O S E L E A F
T E A - \$ 7

Chamomile Bliss	Night Bloom Jasmine
Blueberry Rooibos	Raspberry Lemon Mate
Lemon Ginger	Iron Goddess of Mercy Oolong
Wild Strawberry	Peach Blossom White
Lavender Sunset	Banana Bread Chai
Midnight Mint	Creme de la Earl Grey
Allergy Relief	Northwest Breakfast
Decaf Earl Grey	Peach Ginger Black
Genmai Cha	