CAFE FLORA



10

10

0

6.5

17

18

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 juic pickled vegetables	17
Sweater Weather bourbon, housemade spiced pumpkin syrup, apple cider ginger beer, angostura bitters	17
Moonlit Panther vodka, chuckanut coffee liqueur, housemade spiced pur syrup, espresso, simple syrup	17 npkin
Mimosa cava or alcohol-free prosecco with choice of orange juic grapefruit juice or rosemary lemonade	16 ce,
S T A R T E R S	
Cinnamon Roll topped with cream cheese frosting & maple toasted peo VEGAN, SESAME-FREE, AVAILABLE NUT-FREE	12 cans
Blackberry Peach Shortcake blackberries, peaches, lemon-ginger syrup, honey cornb basil & whipped crème fraîche nut-free, sesame-free	14 read,
Mochi Beignets served with pomegranate coulis vegan, Gluten-free, nut-free, sesame-free	12
Cherry Almond Clafoutis cherries in a crustless almond tart with cardamom rose anglaise VEGAN, GLUTEN-FREE, SESAME-FREE	14 créme
FLORA FAVORITES —	
Corn & Tomato Scramble eggs* or seasoned tofu scrambled with cherry tomatoes grilled corn, walla walla onions, summer squash, zucchir and pecorino romano, served with breakfast potatoes o cheesy grits	ni,
GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE	
Rancho Colorado Scramble eggs* or seasoned tofu with slow cooked pinto beans, tomatillos, fresh chilis & sweet corn, topped with cotija cheese & corn tortilla strips, served with breakfast potat or cheesy grits GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE	18.5 oes
Breakfast Platter	18
eggs* or seasoned tofu & garlicky greens, served with breakfast potatoes or cheesy grits GLUTEN FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE	
Biscuits & Gravy housemade mushroom country gravy served over either vegan rosemary biscuits or buttermilk biscuits (add a side of eggs* or seasoned tofu for \$6) sesame-free, Contains nuts, available vegan	10/17
Southern Platter	19

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 **Mango Passion Fruit Nog** mango, passion fruit, hemp seeds, coconut milk, agave, lime & coconut water **Espresso Tonic** pathfinder non-alcoholic amaro, stumptown espresso, kina tonic, club soda Yam Fries served with cayenne aioli VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE Bakehouse Buttermilk Biscuit served with seasonal housemade jam NUT-FREE, SESAME-FREE **Bakehouse Sourdough Toast** served with seasonal housemade jam VEGAN, NUT-FREE, SESAME-FREE

Stone Fruit Pancakes stone fruit compote, lemon-ginger whipped chevre & brown butter candied pistachios SESAME-FREE, AVAILABLE NUT-FREE 17

Apple Cider Doughnut Belgian Waffle apple cider belgian waffle dusted in cinnamon-sugar with spiced apple-peach compote, salted caramel & spiced oat crumble VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE

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

Elote Tartine 18 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

Kale Caesar Salad 9/16 baby kale in a housemade caesar dressing, herbed croutons, parmesan & crispy capers SESAME-FREE, AVAILABLE VEGAN, GLUTEN FREE, & NUT-FREE

K I D S

 $M \, E \, N \, U$ (12 & under) -Kid's Basic Breakfast 10 scrambled eggs* or seasoned tofu served with cheesy grits or breakfast potatoes GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE Kid's Stone Fruit Pancake 10 served with maple syrup SESAME-FREE Kid's Apple Cider Doughnut Belgian Waffle 10 dusted in cinnamon-sugar, served with maple syrup VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE Kid's Black Bean Burger 14

grilled black bean burger with cheddar, on a potato roll, served with yam fries

SESAME-FREE, CONTAINS NUTS, AVAILABLE VEGAN & GLUTEN-FREE

hayton farms, collins family orchards, alvarez farms, martin

our food is prepared in kitchens that contain dairy, gluten, nuts & soy

please inform your server of food allergies & dietary restrictions before ordering,

Local Farms We Are Currently Working With:

family orchards, foraged & found

eggs* or seasoned tofu, garlicky greens & either a vegan

baked eggs with curry spiced summer squash, walla walla

topped with pickled mustard seeds, served with breakfast

grilled black bean burger, kimchi-spiced cabbage slaw, barbecue sauce, cheddar & cilantro aioli on a potato roll,

served with yam fries (sub kale caesar for \$2)

CONTAINS NUTS, AVAILABLE VEGAN, GLUTEN-FREE & SESAME-FREE

onions, squash blossoms, basil and swiss & parmesan cheeses,

20

rosemary biscuit or a buttermilk biscuit, topped with

mushroom country gravy

Alvarez Farms Frittata

potatoes or cheesy grits

(add avocado for \$1.5)

GLUTEN-FREE, NUT-FREE, SESAME-FREE

Kimchi Black Bean Burger

CONTAINS NUTS, AVAILABLE VEGAN & SESAME-FREE

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