

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
Sunkissed Sour <i>gin, housemade peach syrup, housemade 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
Off The Vine <i>vodka, house tomato water, dry vermouth, olive oil</i>	18
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	
Ginger Nectarine Fizz <i>add rye to make it a cocktail for an additional \$10</i>	8
Plum Balsamic Shrub <i>add vodka to make it a cocktail for an additional \$10</i>	8
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>seasonal</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
Château Ste Michelle <i>Brut Rosé</i>	15/60

B E E R & C I D E R

Bizarre <i>’Skitch’ Light Lager</i>	9
Standard Brewing <i>’It’s What It’s’ Pale Ale</i> <i>Next Up: Stoup ’No Sleep Till Ballard’ IPA</i>	9
Yonder <i>’Coulee’ Pineapple-Lime-Cardamom Cider</i> <i>Next Up: Offset Ciderworks Off Dry</i>	9

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

Spiced Pumpkin Latte <i>housemade spiced pumpkin syrup, stumptown espresso & milk of choice</i>	8
Smoked Maple Latte <i>housemade smoked maple syrup, stumptown espresso & milk of choice</i>	8
Black Sesame Matcha Latte <i>housemade black sesame syrup, travelers matcha & milk of choice</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	