CAFE FLORA





MORNING LIBATIONS —	ŗ	
Flora Bloody Mary cucumber & jalapeño-infused vodka, spiced tomato juice & pickled vegetables	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
Moonlit Panther vodka, chuckanut coffee liqueur, housemade spiced pumpkin syrup, espresso, simple syrup	Mango Passion Fruit Nog mango, passion fruit, hemp seeds, coconut milk, agave, lime & coconut water	10
Mimosa 16 cava or alcohol-free prosecco with choice of orange juice, grapefruit juice, rosemary lemonade or apple cider	Espresso Tonic pathfinder non-alcoholic amaro, stumptown espresso, kina tonic, club soda	14
S T A R T E R S		
Spiced Pumpkin Cinnamon Roll classic cinnamon roll topped with spiced pumpkin cream cheese frosting & candied pepitas VEGAN, NUT-FREE, SESAME-FREE	served with pumpkin butter NUT-FREE, SESAME-FREE	10
Mochi Beignets served with pomegranate coulis VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE	Yam Fries served with cayenne aioli vegan, gluten-free, nut-free, sesame-free	9
Croissant Bread Pudding warm bakehouse croissant, chocolate & whipped caramel crème fraîche NUT-FREE, SESAME-FREE	Bakehouse Buttermilk Biscuit served with seasonal housemade jam NUT-FREE, SESAME-FREE	7
Pear Almond Clafoutis roasted pears in a crustless almond tart with cardamomrose créme anglaise VEGAN, GLUTEN-FREE, SESAME-FREE	Pumpkin Pancakes pumpkin pancakes with pomegranate gastrique, whipped ginger mascarpone & maple-roasted pepitas NUT-FREE, SESAME-FREE	17
F L O R A F A V O R I T E S Forager Scramble 18.5	Apple Cider Doughnut Belgian Waffle apple cider belgian waffle dusted in cinnamon-sugar with spiced apple compote, salted caramel & spiced oat crumble VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE	17
eggs* or seasoned tofu scrambled with butternut squash, cremini & king oyster mushrooms, lacinato kale & herbed chevre, served with breakfast potatoes or cheesy grits GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE	Avocado & Pickled Beet Tartine toasted bakehouse sourdough with mashed avocado, pickled beets & almond-nigella-pistachio-sesame oil drizzle, served with spring mix salad in lemon vinaigrette	18
Rancho Colorado Scramble eggs* or seasoned tofu with slow cooked pinto beans, tomatillos, fresh chilis & sweet corn, topped with cotija	(add fried egg* for \$3) VEGAN, AVAILABLE GLUTEN-FREE, NUT-FREE & SESAME-FREE Poached Pear Tartine	10
cheese & corn tortilla strips, served with breakfast potatoes or cheesy grits GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE	toasted bakehouse sourdough with herbed ricotta, red wine-poached pears, honey & toasted hazelnuts, served with spring mix salad in lemon vinaigrette	18
Breakfast Platter eggs* or seasoned tofu & garlicky greens, served with breakfast potatoes or cheesy grits	(add fried egg* for \$3) SESAME-FREE, AVAILABLE GLUTEN-FREE & NUT-FREE	
GLUTEN FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE Biscuits & Gravy 10/17	Kale Caesar Salad baby kale in a housemade caesar dressing, herbed croutons, parmesan & crispy capers	9/16
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, AVAILABLE VEGAN, GLUTEN FREE, & NUT-FREE $K\ I\ D\ S\ M\ E\ N\ U\ (12\ \&\ under)$	
SESAME-FREE, CONTAINS NUTS, AVAILABLE VEGAN	Kid's Basic Breakfast	10
Southern Platter eggs* or seasoned tofu, garlicky greens & either a vegan rosemary biscuit or a buttermilk biscuit, topped with	scrambled eggs* or seasoned tofu served with cheesy grits or breakfast potatoes GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE	
mushroom country gravy CONTAINS NUTS, AVAILABLE VEGAN & SESAME-FREE	served with maple syrup	10
Alvarez Farms Frittata baked eggs with curry spiced summer squash, walla walla onions, squash blossoms, basil and swiss & parmesan cheeses, topped with pickled mustard seeds, served with breakfast	Kid's Apple Cider Doughnut Belgian Waffle dusted in cinnamon-sugar, served with maple syrup VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE	10
potatoes or cheesy grits GLUTEN-FREE, NUT-FREE, SESAME-FREE Kimchi Black Bean Burger 20	Kid's Black Bean Burger grilled black bean burger with cheddar, on a potato roll,	14
Kimchi Black Bean Burger grilled black bean burger, kimchi-spiced cabbage slaw, barbecue sauce, cheddar & cilantro aioli on a potato roll,	served with yam fries SESAME-FREE, CONTAINS NUTS, AVAILABLE VEGAN & GLUTEN-FREE	

Local Farms We Are Currently Working With:

hayton farms, collins family orchards, alvarez farms, martin

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

(add avocado for \$1.5)

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

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