

# 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

<b>Flora Bloody Mary</b> <i>cucumber &amp; jalapeño-infused vodka, spiced tomato juice &amp; pickled vegetables</i>	17
<b>Moonlit Panther</b> <i>vodka, chuckanut coffee liqueur, housemade spiced pumpkin syrup, espresso, simple syrup</i>	17
<b>Mimosa</b> <i>cava or alcohol-free prosecco with choice of orange juice, grapefruit juice, rosemary lemonade or apple cider</i>	16

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

S T A R T E R S

<b>Spiced Pumpkin Cinnamon Roll</b> <i>classic cinnamon roll topped with spiced pumpkin cream cheese frosting &amp; candied pepitas</i> VEGAN, NUT-FREE, SESAME-FREE	12
<b>Mochi Beignets</b> <i>served with pomegranate coulis</i> VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE	12
<b>Croissant Bread Pudding</b> <i>warm bakehouse croissant, chocolate &amp; whipped caramel crème fraîche</i> NUT-FREE, SESAME-FREE	14
<b>Pear Almond Clafoutis</b> <i>roasted pears in a crustless almond tart with cardamom-rose crème anglaise</i> VEGAN, GLUTEN-FREE, SESAME-FREE	14

<b>Grilled Honey Cornbread</b> <i>served with pumpkin butter</i> NUT-FREE, SESAME-FREE	10
<b>Yam Fries</b> <i>served with cayenne aioli</i> VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE	9
<b>Bakehouse Buttermilk Biscuit</b> <i>served with seasonal housemade jam</i> NUT-FREE, SESAME-FREE	7

<b>Pumpkin Pancakes</b> <i>pumpkin pancakes with pomegranate gastrique, whipped ginger mascarpone &amp; maple-roasted pepitas</i> NUT-FREE, SESAME-FREE	17
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<b>Apple Cider Doughnut Belgian Waffle</b> <i>apple cider belgian waffle dusted in cinnamon-sugar with spiced apple compote, salted caramel &amp; spiced oat crumble</i> VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE	17
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<b>Avocado &amp; Pickled Beet Tartine</b> <i>toasted bakehouse sourdough with mashed avocado, pickled beets &amp; almond-nigella-pistachio-sesame oil drizzle, served with spring mix salad in lemon vinaigrette (add fried egg* for \$3)</i> VEGAN, AVAILABLE GLUTEN-FREE, NUT-FREE & SESAME-FREE	18
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<b>Poached Pear Tartine</b> <i>toasted bakehouse sourdough with herbed ricotta, red wine-poached pears, honey &amp; toasted hazelnuts, served with spring mix salad in lemon vinaigrette (add fried egg* for \$3)</i> SESAME-FREE, AVAILABLE GLUTEN-FREE & NUT-FREE	18
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<b>Kale Caesar Salad</b> <i>baby kale in a housemade caesar dressing, herbed croutons, parmesan &amp; crispy capers</i> SESAME-FREE, AVAILABLE VEGAN, GLUTEN FREE, & NUT-FREE	9/16
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K I D S   M E N U (12 & under)

<b>Kid's Basic Breakfast</b> <i>scrambled eggs* or seasoned tofu served with cheesy grits or breakfast potatoes</i> GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE	10
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<b>Kid's Pumpkin Pancake</b> <i>served with maple syrup</i> SESAME-FREE	10
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<b>Kid's Apple Cider Doughnut Belgian Waffle</b> <i>dusted in cinnamon-sugar, served with maple syrup</i> VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE	10
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<b>Kid's Black Bean Burger</b> <i>grilled black bean burger with cheddar, on a potato roll, served with yam fries</i> 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