



COCKTAILS

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
The Gilded Fig <i>house-infused fig bourbon, house sour mix, thyme simple syrup, aquafaba</i>	17
The Orchard Thief <i>gin, housemade spiced pear syrup, lemon, cava</i>	17
Golden Maize <i>reposado tequila, mezcal, nixta licor de elote, simple syrup, mole bitters</i>	18
Final Eclipse <i>house-infused blackberry bourbon, lime, mint, simple syrup, club soda</i>	17
Autumn’s Embrace <i>bourbon, bitter bianco, housemade tangerine peppercorn syrup (served warm)</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, rosemary lemonade or apple cider</i>	16
Pathfinder Spritz <i>(spirit-free)</i> <i>pathfinder non-alcoholic amaro, lemon, lime, club soda</i>	14

JUICES & ELIXIRS

Spiced Pear Fizz <i>add bourbon to make it a cocktail for an additional \$10</i>	8
Pomegranate 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
Pumpkin Date Nog <i>pumpkin, dates, almond butter, hemp seeds, cinnamon, nutmeg, ginger, agave & coconut milk</i>	10
Golden Milk <i>turmeric, black pepper, white pepper, ginger & cinnamon, with steamed coconut milk</i>	8
Rachel’s Ginger Beer <i>blood orange</i>	9
Puget Sound Kombucha	7
Rosemary Lemonade	6
Iced Tea <i>assam black tea</i>	5
Apple Cider <i>hot or cold</i>	6
Orange Juice	6
Grapefruit Juice	6
San Pellegrino <i>sparkling mineral water (500mL bottle)</i>	6

WINE

REDS	
Brave Cellars <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
Anne Amie <i>’Amrita’ Sparkling White</i>	14/56
Château Ste Michelle <i>Brut Rosé</i>	15/60
Woody’s <i>Non-Alcoholic Sparkling White</i>	13/52

B E E R & C I D E R

Bizarre <i>’Death Rides a Horse’ Pilsner</i>	9
Urban Family <i>’Zone In’ Pale Ale</i>	9
Offset Ciderworks <i>Off-Dry Cider</i> <i>Next Up: Offset Ciderworks Cranberry + Spice Cider</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
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	