

CAFE FLORA

DRINKS



C O C K T A I L S

Rosemary Lemon Drop	17
<i>lemon & rosemary-infused vodka, rosemary lemonade, orange liqueur</i>	
Ten Trees	18
<i>douglas fir-infused tequila, combier elderflower liqueur, lime</i> \$1 from every Ten Trees cocktail benefits Camp Ten Trees	
Madison	18
<i>rye whiskey, earl grey-infused vermouth, angostura bitters</i>	
The Gilded Fig	17
<i>house-infused fig bourbon, house sour mix, thyme simple syrup, aquafaba</i>	
The Orchard Thief	17
<i>gin, housemade spiced pear syrup, lemon, cava</i>	
Golden Maize	18
<i>reposado tequila, mezcal, nixta licor de elote, simple syrup, mole bitters</i>	
Final Eclipse	17
<i>house-infused blackberry bourbon, lime, mint, simple syrup, club soda</i>	
Oaxacan Fog	17
<i>reposado tequila, mezcal, housemade allspice dram, hot apple cider, mole bitters (served warm)</i>	
Flora Bloody Mary	17
<i>cucumber & jalapeño-infused vodka, spiced tomato juice & pickled vegetables</i>	
Mimosa	16
<i>cava or alcohol-free prosecco with choice of orange juice, grapefruit juice, rosemary lemonade or apple cider</i>	
Pathfinder Spritz <i>(spirit-free)</i>	14
<i>pathfinder non-alcoholic amaro, lemon, lime, club soda</i>	

J U I C E S & E L I X I R S

Ginger Nectarine Fizz	8
<i>add gin to make it a cocktail for an additional \$10</i>	
Spiced Pear Fizz	8
<i>add bourbon to make it a cocktail for an additional \$10</i>	
Watermelon Basil Shrub	8
<i>add vodka to make it a cocktail for an additional \$10</i>	
Vitamin C Kombucha Tonic	10
<i>puget sound kombucha with a housemade tonic of fresh mint, lime, orange, grapefruit, agave, cayenne, camu camu powder, cardamom & sea salt</i>	
Mango Passion Fruit Nog	10
<i>mango, passion fruit, hemp seeds, coconut milk, agave, lime & coconut water</i>	
Golden Milk	8
<i>turmeric, black pepper, white pepper, ginger & cinnamon, with steamed coconut milk</i>	
Rachel’s Ginger Beer <i>blackberry lavender</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

W I N E

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
Stoup <i>’No Sleep Til Ballard’ IPA</i> <i>Next Up: Urban Family ’Zone In’ Pale Ale</i>	9
Yonder <i>’Coulee’ Pineapple-Lime-Cardamom Cider</i> <i>Next Up: Offset Ciderworks Off-Dry Cider</i>	9

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

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