



B R E A K F A S T

BREAKFAST AVAILABLE: 6AM - 1PM

<b>Cinnamon Roll</b> classic cinnamon roll topped with cream cheese frosting VEGAN, NUT-FREE	12
<b>Breakfast Platter</b> choice of eggs* or seasoned tofu and served w/ a choice of two sides: crispy potatoes, cheesy grits, garlicky greens, or sourdough toast GLUTEN FREE \$2, NUT-FREE, AVAILABLE VEGAN, MAY CONTAIN SESAME	19.5
<b>Autumn Scramble</b> choice of eggs* or tofu with roasted butternut squash, sauteed mushrooms & spinach, topped with herbed goat cheese, served w/ a choice of crispy potatoes, cheesy grits, garlicky greens, or sourdough toast GLUTEN-FREE \$2, NUT-FREE, AVAILABLE VEGAN	19.5

<b>Eggnog French Toast</b> macrina brioche, cranberry-apple compote, crisp, mascarpone whip & pure maple syrup NUT-FREE	19
<b>SoDo Breakfast Sandwich</b> scrambled eggs* & cheddar cheese, arugula, tomato and cayenne aioli served w/ a choice of crispy potatoes, cheesy grits, or garlicky greens (add avocado \$2) AVAILABLE GLUTEN-FREE \$2, NUT-FREE	19.5
<b>Yogurt &amp; Granola Bowl</b> local zoi greek yogurt, cranberry-apple compote, flora granola, honey drizzle. GLUTEN-FREE, CONTAINS NUTS	16.5
<b>Cheesy Grits</b> creamy polenta with smoked mozzarella GLUTEN-FREE, NUT-FREE	7.5

S T A R T E R S

<b>Seasonal Soup</b> housemade daily, ask your serve for today's selection	8/10
<b>Yam Fries</b> served with garden aioli GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN	10
<b>Garlicky Yam Fries</b> fresh garlic, parmesan & cilantro served with garden aioli GLUTEN-FREE, NUT-FREE AVAILABLE VEGAN	12
<b>Emerald City Chips</b> fresh cut potato chips made daily and tossed with house seasoning VEGAN, GLUTEN-FREE, NUT-FREE	6.5

<b>Crispy Brussels Sprouts</b> tossed in a maple chili sauce garnished with toasted sesame seeds VEGAN, GLUTEN-FREE, NUT-FREE	12
<b>Spinach and Artichoke Dip</b> smoked mozzarella and parmesan, served with housemade chips GLUTEN-FREE, NUT-FREE	16
<b>Black Bean &amp; Zucchini Quesadilla</b> savory black beans, roasted zucchini, mama lil's peppers, cheese, topped with cilantro served with sour cream and roasted tomato salsa (add seasoned tofu for \$2, contains sesame)	18

E N T R E E S & S A L A D S

<b>Portobello Mushroom French Dip</b> portobello mushrooms, caramelized onions & swiss cheese on a macrina hoagie with mushroom garlic au jus, served w/ yam fries NUT-FREE, AVAILABLE VEGAN, AVAILABLE GLUTEN-FREE FOR \$2, CONTAINS SESAME	22
<b>Black Bean Burger</b> housemade black bean burger topped with roasted galic-lemon aioli, leek-onion jam and arugula on a macrina bun, served w/ yam fries (add tillamook cheddar \$1, add avocado \$2) CONTAINS ALMONDS, AVAILABLE VEGAN & AVAILABLE GLUTEN-FREE FOR \$2	22
<b>Sweet &amp; Spicy Crispy Tofu Sandwich</b> crispy fried tofu coated with spicy sauce, cabbage slaw, & house pickles served on a macrina bun served w/ yam fries & cayenne aioli NUT-FREE, VEGAN, AVAILABLE GLUTEN-FREE FOR \$2	22
<b>Grain Bowl</b> harissa chickpeas & brown rice served warm w/ broccoli, cauliflower, sweet potatoes and crispy tofu in an herb vinaigrette and microgreens (add an egg \$3) VEGAN, GLUTEN-FREE, AVAILABLE NUT-FREE	24

<b>Avocado Toast</b> bakehouse sourdough w/ avocado spread, pickled beets, nigella seed oil, served w/ an arugula salad tossed in an apple maple vinaigrette. (add an egg* for \$3) CONTAINS NUTS, VEGAN, AVAILABLE GLUTEN-FREE FOR \$2	20
<b>Delicata Squash and Kale Salad</b> kale, radicchio, arugula salad mix with roasted delicata, farro, fennel, honeycrisp apple, candied pepitas, & goat cheese tossed in an apple maple vinaigrette. NUT FREE, AVAILABLE VEGAN AND GLUTEN FREE	22
<b>Caesar Salad</b> baby kale and romaine lettuce in a housemade caesar dressing, with herbed focaccia croutons, parmesan & crispy capers AVAILABLE VEGAN, AVAILABLE GLUTEN-FREE, NUT-FREE	18

D E S S E R T

<b>Coconut Cake</b> four layers of coconut cake with coconut filling & cream cheese frosting topped with mango coulis VEGAN, NUT-FREE	14
<b>Roasted Apple Crisp</b> honeycrisp apple, topped with spiced oat crumbles served warm with tillamook vanilla bean ice cream GLUTEN-FREE, NUT-FREE *NOT AVAILABLE TO-GO	14

<b>Cinnamon Roll</b> classic cinnamon roll topped with cream cheese frosting VEGAN, NUT-FREE	12
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\*consuming raw or undercooked eggs may increase your risk of food borne illness

please inform your server of food allergies or dietary restrictions before ordering. our food is prepared in kitchens that contain nuts, gluten & dairy



C O C K T A I L S

<b>Garden Mary</b>	19
<i>house blend tomato juice, vodka, spices, spiced rim</i>	
<b>Layover Lemondrop</b>	19
<i>rosemary lemon infused vodka, lavender syrup, orange curacao, sugar rim</i>	
<b>Cranberry Ginger Mule</b>	19
<i>vodka, cranberry, lime juice, ginger beer</i>	
<b>Persephone Margarita</b>	19
<i>tequila, pama pomegranate liquer, curacao, lime</i>	
<b>Caramel Comfort Class</b>	20
<i>dark rum, pumpkin spice liqueur, caramel, hot apple cider, topped with vanilla cold foam</i>	

<b>Purple Rain</b>	19
<i>butterfly peaflower infused gin, lemon juice, cardamom syrup, sparkling rose</i>	
<b>Espresso Martini</b>	20
<i>vodka, espresso, kahlua, simple syrup</i>	
<b>Peppermint White Chocolate Martini</b>	21
<i>vodka, white chocolate liqueur, peppermint, espresso</i>	
<b>Grande Mimosa</b>	20
<i>sparkling wine, pama pomegranate liqueur, peach puree and orange juice</i>	
<b>Market Manhattan</b>	22
<i>rye whiskey, market spice earl grey infused vermouth, angostura bitters</i>	

W I N E

R O S E & B U B B L E S	
<b>Mimosa</b>	16
<b>Kind Stranger</b> <i>rose</i>	15.5
<b>Moet</b> <i>brut rose</i>	18
<b>Mionetto</b> <i>prosecco</i>	16
W H I T E S	
<b>Novelty Hill</b> <i>chardonnay</i>	16
<b>Anne Amie</b> <i>pinot gris</i>	15.5
<b>Matthews</b> <i>sauvignon blanc</i>	16.5
R E D S	
<b>In Sheep's Clothing</b> <i>cabernet</i>	16.5
<b>Violet Hill</b> <i>pinot noir</i>	16.5
<b>Cana's Feast</b> <i>bordeaux blend</i>	15

B E E R & C I D E R

<b>Bodhizafa IPA</b> <i>16/20oz draft</i>	12/14
<b>Stoup Sandals &amp; Flannels IPA</b> <i>16/20oz draft</i>	12/14
<b>pFriem Pilsner</b> <i>16/20oz draft</i>	12/14
<b>Metier Kolsch</b> <i>16/20oz draft</i>	12/14
<b>Rainier Tall Boy</b> <i>16oz can</i>	8
<b>Fort George Cavatica Stout</b> <i>16oz can</i>	12
<b>Space Needle West Coast IPA</b> <i>16oz can</i>	12
<b>Mac and Jack's Amber Ale</b> <i>16oz can</i>	12
<b>Yonder Hard Cider</b> <i>16oz can</i>	12
<b>San Juan Huckleberry Seltzer</b> <i>16oz can</i>	12
<b>Fremont n/a IPA</b> <i>12oz can</i>	8

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

<b>Ginger Peach Kombucha Tonic</b>	8.5
<i>kombucha with a housemade tonic of mint, cayenne, cardamom, agave, camu camu &amp; citrus</i>	
<b>Rosemary Lemonade</b>	8
<i>housemade lemonade infused w/ rosemary</i>	
<b>Jones Soda</b>	4.5
<i>cola, diet cola, lemon-lime, ginger beer</i>	
<b>Juice</b>	6
<i>orange, grapefruit &amp; cranberry</i>	

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

<b>Wintergreen Matcha</b>	7.5
<i>matcha, white chocolate, peppermint, your choice of milk</i>	
<b>Lavender Fields Latte</b>	8.5
<i>lavender, honey, oat milk &amp; espresso</i>	
<b>Cardamom Rose Latte</b>	7.5
<i>cardamom rose syrup, your choice of milk &amp; espresso</i>	
<b>Salted Caramel Latte</b>	7.5
<i>housemade salted caramel sauce, your choice of milk &amp; espresso</i>	
<b>Peppermint Bark Latte</b>	7.5
<i>peppermint, white and dark chocolate, your choice of milk &amp; espresso</i>	
<b>Smokey Maple Latte</b>	7.5
<i>housemade maple, vanilla, and hickory smoked salt syrup, your choice of milk &amp; espresso</i>	
<b>Portal Tea Co. Teas</b>	4.25
<b>Chai</b>	6.5/7.5
<b>Matcha</b>	6.5/7.5
<b>Espresso Doppio</b>	3.75
<b>Americano</b>	4.25
<b>Cappuccino</b>	5.25/6.25
<b>Latte</b>	5.5/6.5
<b>Mocha</b>	6/7