



B R E A K F A S T

BREAKFAST AVAILABLE: 6AM - 1PM

Cinnamon Roll

classic cinnamon roll topped with cream cheese frosting

VEGAN, NUT-FREE

12

Breakfast Platter

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

Winter Scramble

choice of eggs* or tofu with roasted butternut squash, spinach, and leeks 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

S T A R T E R S

Seasonal Soup

housemade daily, ask your server for today's selection

8/10

Yam Fries

served with garden aioli

GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN

10

Garlicky Yam Fries

fresh garlic, parmesan & cilantro served with garden aioli

GLUTEN-FREE, NUT-FREE AVAILABLE VEGAN

12

Emerald City Chips

fresh cut potato chips made daily and tossed with house seasoning

VEGAN, GLUTEN-FREE, NUT-FREE

6.5

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

Portobello Mushroom French Dip

22

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

Black Bean Burger

22

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

Sweet & Spicy Crispy Tofu Sandwich

22

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

Grain Bowl

24

brown rice with braised greens, broccoli, oyster mushrooms, pickled onions, and carrots topped with teriyaki sauce and toasted sesame seeds (add an egg \$3, add crispy tofu \$3)

VEGAN, GLUTEN-FREE, NUT-FREE, CONTAINS SESAME

D E S S E R T

Coconut Cake

14

four layers of coconut cake with almond-coconut cream filling & cream cheese frosting topped with mango coulis

VEGAN, SESAME FREE, CONTAINS NUT

Roasted Apple Crisp

14

honeycrisp apple topped with spiced oat crumble served warm with tillamook vanilla bean ice cream

GLUTEN-FREE, NUT-FREE *NOT AVAILABLE TO-GO

Fudge Brownie

6.5

VEGAN, GLUTEN-FREE

French Toast

19

macrina brioche topped with bananas, spiced oat crumble, mascarpone whip & pure maple syrup NUT-FREE

SoDo Breakfast Sandwich

19.5

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

Yogurt & Granola Bowl

16.5

local zoi yogurt, blood oranges, honey, bakehouse granola, and cranberry puree

GLUTEN-FREE, CONTAINS NUTS

Cheesy Grits

7.5

creamy polenta with smoked mozzarella

GLUTEN-FREE, NUT-FREE

Crispy Coconut Cauliflower

12

crispy coconut cauliflower served with sweet chili vinaigrette

VEGAN, GLUTEN-FREE, NUT-FREE

Spinach and Artichoke Dip

16

smoked mozzarella and parmesan, served with housemade chips

GLUTEN-FREE, NUT-FREE

Black Bean & Zucchini Quesadilla

18

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)

Avocado Toast

20

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

Golden Beet and Quinoa Salad

22

spring greens with golden beets, quinoa, blood oranges, candied hazelnuts, and blue cheese tossed with house made blood orange vinaigrette

GLUTEN FREE, AVAILABLE VEGAN AND NUT FREE

Caesar Salad

18

baby kale and romaine lettuce in a housemade caesar dressing, with herbed focaccia croutons, parmesan & crispy capers

AVAILABLE VEGAN, AVAILABLE GLUTEN-FREE, NUT-FREE

Cinnamon Roll

12

classic cinnamon roll topped with cream cheese frosting

VEGAN, NUT-FREE

Affogato / Matchagato

8.5

tillamook vanilla bean ice cream topped with espresso or matcha

Toffee Chocolate Chip Cookies

5

CONTAINS NUTS



C O C K T A I L S

Garden Mary house blend tomato juice, vodka, spices, spiced rim	19	Purple Rain butterfly peacock flower infused gin, lemon juice, cardamom syrup, sparkling rose	19
Layover Lemondrop rosemary lemon infused vodka, lavender syrup, orange curacao, sugar rim	19	Espresso Martini vodka, espresso, kahlua, simple syrup *AVAILABLE ZERO PROOF	20
Blood Orange Ginger Mule vodka, blood orange syrup, lime juice, ginger beer	19	Raspberry White Chocolate Martini vodka, white chocolate liqueur, and raspberry syrup	21
Persephone Margarita tequila, pama pomegranate liqueur, cranberry puree, curacao, lemon *AVAILABLE ZERO PROOF	20	Daisy Side Car bourbon, curacao, honey syrup, lemon	21
Grande Mimosa sparkling wine, pama liqueur, passion fruit, blood orange, pomegranate puree and orange juice	20	Market Manhattan rye whiskey, market spice earl grey infused vermouth, angostura bitters	22

W I N E

R O S E & B U B B L E S

Mimosa	16
Kind Stranger rose	15.5
Moet brut rose	18

Mionetto prosecco

W H I T E S

Novelty Hill chardonnay

Anne Amie pinot gris

Matthews sauvignon blanc

R E D S

In Sheep's Clothing cabernet

Violet Hill pinot noir

Cana's Feast bordeaux blend

B E E R & C I D E R

Bodhizafa IPA 16/20oz draft

Stoup Sandals & Flannels IPA 16/20oz draft

pFriem Pilsner 16/20oz draft

Metier Kolsch 16/20oz draft

Rainier Tall Boy 16oz can

Fort George Cavatica Stout 16oz can

Space Needle West Coast IPA 16oz can

Mac and Jack's Amber Ale 16oz can

Yonder Hard Cider 16oz can

San Juan Huckleberry Seltzer 16oz can

Fremont n/a IPA 12oz can

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

Ginger Peach Kombucha Tonic	8.5
kombucha with a housemade tonic of mint, cayenne, cardamom, agave, camu camu & citrus	
Rosemary Lemonade	8
housemade lemonade infused w/ rosemary	
Jones Soda	4.5
cola, diet cola, lemon-lime, ginger beer	
Juice	6
orange, grapefruit & cranberry	
E S P R E S S O , E T C	
Matcha Rose Latte	7.5
matcha, cardamom rose syrup, your choice of milk	
Lavender Fields Latte	8.5
lavender, honey, oat milk & espresso	
Cardamom Rose Latte	7.5
cardamom rose syrup, your choice of milk & espresso	
Salted Caramel Latte	7.5
housemade salted caramel sauce, your choice of milk & espresso	
Hazelnut Brittle Latte	7.5
hazelnut, salted caramel sauce, your choice of milk & espresso, topped with raw sugar	
Raspberry Romance Latte	7.5
raspberry syrup, white chocolate, your choice of milk & espresso	
Portal Tea Co. Teas	4.25
Chai	6.5/7.5
Matcha	6.5/7.5
Espresso Doppio	3.75
Americano	4.25
Cappuccino	5.25/6.25
Latte	5.5/6.5
Mocha	6/7