



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>Winter Scramble</b> 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

<b>French Toast</b> macrina brioche topped with bananas, spiced oat crumble, 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 yogurt, blood oranges, honey,bakehouse granola, and cranberry puree 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 Coconut Cauliflower</b> crispy coconut cauliflower served with sweet chili vinaigrette 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> 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	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>Golden Beet and Quinoa Salad</b> 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	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 almond-coconut cream filling & cream cheese frosting topped with mango coulis VEGAN, SESAME FREE, CONTAINS NUT	14
<b>Roasted Apple Crisp</b> honeycrisp apple topped with spiced oat crumble served warm with tillamook vanilla bean ice cream GLUTEN-FREE, NUT-FREE *NOT AVAILABLE TO-GO	14
<b>Fudge Brownie</b> VEGAN, GLUTEN-FREE	6.5

<b>Cinnamon Roll</b> classic cinnamon roll topped with cream cheese frosting VEGAN, NUT-FREE	12
<b>Affogato / Matchagato</b> tillamook vanilla bean ice cream topped with espresso or matcha	8.5
<b>Toffee Chocolate Chip Cookies</b> CONTAINS NUTS	5

\*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> <i>house blend tomato juice, vodka, spices, spiced rim</i>	19
<b>Layover Lemondrop</b> <i>rosemary lemon infused vodka, lavender syrup, orange curacao, sugar rim</i>	19
<b>Blood Orange Ginger Mule</b> <i>vodka, blood orange syrup, lime juice, ginger beer</i>	19
<b>Persephone Margarita</b> <i>tequila, pama pomegranate liqueur, cranberry puree, curacao, lemon</i> *AVAILABLE ZERO PROOF	20
<b>Grande Mimosa</b> <i>sparkling wine, pama liqueur, passion fruit, blood orange, pomegranate puree and orange juice</i>	20

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

<b>Purple Rain</b> <i>butterfly peaflower infused gin, lemon juice, cardamom syrup, sparkling rose</i>	19
<b>Espresso Martini</b> <i>vodka, espresso, kahlua, simple syrup</i> *AVAILABLE ZERO PROOF	20
<b>Raspberry White Chocolate Martini</b> <i>vodka, white chocolate liqueur, and raspberry syrup</i>	21
<b>Daisy Side Car</b> <i>bourbon, curacao, honey syrup, lemon</i>	21
<b>Market Manhattan</b> <i>rye whiskey, market spice earl grey infused vermouth, angostura bitters</i>	22

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

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

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

<b>Matcha Rose Latte</b> <i>matcha, cardamom rose sryup, your choice of milk</i>	7.5
<b>Lavender Fields Latte</b> <i>lavender, honey, oat milk &amp; espresso</i>	8.5
<b>Cardamom Rose Latte</b> <i>cardamom rose syrup, your choice of milk &amp; espresso</i>	7.5
<b>Salted Caramel Latte</b> <i>housemade salted caramel sauce, your choice of milk &amp; espresso</i>	7.5
<b>Hazelnut Brittle Latte</b> <i>hazelnut, salted caramel sauce, your choice of milk &amp; espresso, topped with raw sugar</i>	7.5
<b>Raspberry Romance Latte</b> <i>raspberry syrup, white chocolate, your choice of milk &amp; espresso</i>	7.5
<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