



B R E A K F A S T

BREAKFAST AVAILABLE: 6 AM - 1 PM

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

French Toast	19
<i>macrina brioche topped with bananas, spiced oat crumble, mascarpone whip & pure maple syrup</i>	
NUT-FREE	
SoDo Breakfast Sandwich	19.5
<i>scrambled eggs* & cheddar cheese, arugula, tomato and cayenne aioli served w/ a choice of crispy potatoes, cheesy grits, or garlicky greens (add avocado \$2)</i>	
AVAILABLE GLUTEN-FREE \$2, NUT-FREE	
Yogurt & Granola Bowl	16.5
<i>local zoi yogurt, blood oranges, honey, bakehouse granola, and cranberry puree</i>	
GLUTEN-FREE, CONTAINS NUTS	
Cheesy Grits	7.5
<i>creamy polenta with smoked mozzarella</i>	
GLUTEN-FREE, NUT-FREE	

S T A R T E R S

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

Crispy Coconut Cauliflower	12
<i>crispy coconut cauliflower served with sweet chili vinaigrette</i>	
VEGAN, GLUTEN-FREE, NUT-FREE	
Spinach and Artichoke Dip	16
<i>smoked mozzarella and parmesan, served with housemade chips</i>	
GLUTEN-FREE, NUT-FREE	
Black Bean & Zucchini Quesadilla	18
<i>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)</i>	

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

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

Spring Pesto Rigatoni (available after 1pm)	24
<i>fresh pea and basil pesto, lemon and pecorino romano cream sauce topped with pea shoots and herbed bread crumbs</i>	
CONTAINS NUTS	
Avocado Toast	20
<i>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)</i>	
CONTAINS NUTS, VEGAN, AVAILABLE GLUTEN-FREE FOR \$2	
Golden Beet and Quinoa Salad	22
<i>spring greens with golden beets, quinoa, blood oranges, candied hazelnuts, and blue cheese tossed with house made blood orange vinaigrette</i>	
GLUTEN FREE, AVAILABLE VEGAN AND NUT FREE	
Caesar Salad	18
<i>baby kale and romaine lettuce in a housemade caesar dressing, with herbed focaccia croutons, parmesan & crispy capers</i>	
AVAILABLE VEGAN, AVAILABLE GLUTEN-FREE, NUT-FREE	

D E S S E R T

Coconut Cake	14
<i>four layers of coconut cake with almond-coconut cream filling & cream cheese frosting topped with mango coulis</i>	
VEGAN, SESAME FREE, CONTAINS NUTS	
Roasted Apple Crisp	14
<i>honeycrisp apple topped with spiced oat crumble served warm with tillamook vanilla bean ice cream</i>	
GLUTEN-FREE, NUT-FREE *NOT AVAILABLE TO-GO	
Fudge Brownie	6.5
VEGAN, GLUTEN-FREE	

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



C O C K T A I L S

Garden Mary <i>house blend of tomato juice and spices, vodka with a spicy salted rim</i>	19
Layover Lemondrop <i>rosemary lemon infused vodka, lavender syrup, orange curacao, sugared rim</i>	19
Persephone Margarita <i>tequila, pama pomegranate liqueur, cranberry puree, curacao, lemon</i>	20
Spicy Mango Margarita <i>tequila, brovo curacao, lime, mango puree, spicy salted rim</i>	19
El Corazon Mimosa <i>sparkling wine, pama liqueur, passion fruit, blood orange, pomegranate puree and orange juice</i>	20

Purple Rain <i>butterfly peaflower infused gin, lemon juice, cardamom syrup, sparkling rose</i>	19
Espresso Martini <i>vodka, espresso, kahlua, simple syrup</i>	20
Raspberry White Chocolate Martini <i>vodka, white chocolate liqueur, and raspberry syrup</i>	21
Daisy Side Car <i>bourbon, curacao, honey syrup, lemon</i>	21
Market Manhattan <i>rye whiskey, earl grey infused vermouth, angostura bitters</i>	22
Blood Orange Ginger Mule <i>vodka, blood orange syrup, lime juice, ginger beer</i>	19

W I N E

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

Opera brut	16
Kind Stranger rose	15.5
Moet brut rose	18
Mionetto prosecco	16

W H I T E S

Novelty Hill chardonnay	16
Anne Amie pinot gris	15.5
Matthews sauvignon blanc	16.5

R E D S

In Sheep's Clothing cabernet	16.5
Violet Hill pinot noir	16.5

B E E R & C I D E R

Bodhizafa IPA 16/20oz draft	12/14
Stoup Sandals & Flannels IPA 16/20oz draft	12/14
pFriem Pilsner 16/20oz draft	12/14
Georgetown Tavern Lager 16/20oz draft	12/14
Rainier Tall Boy 16oz can	8
Fort George Cavatica Stout 16oz can	12
Space Needle West Coast IPA 16oz can	12
Mac and Jack's Amber Ale 16oz can	12
Yonder Hard Cider 16oz can	12
San Juan Seltzer 16oz can	12
Fremont n/a IPA 12oz can	8

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

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

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

Iced Mango Matcha Latte <i>matcha, mango puree, choice of milk</i>	7.5
Lavender Fields Latte <i>lavender, honey, oat milk & espresso</i>	8.5
Earl Grey Latte <i>earl grey syrup, vanilla, espresso, choice of milk</i>	7.5
Salted Caramel Latte <i>housemade salted caramel sauce, your choice of milk & espresso</i>	7.5
Cherry Blossom Fizz <i>housemade cherry blossom syrup and seltzer topped with cream.</i>	7.5
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