



## B R E A K F A S T

BREAKFAST AVAILABLE: 6 AM - 1 PM

<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>Spring Scramble</b> 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 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 server 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 garlic-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>Spring Pesto Rigatoni</b> (available after 1pm) fresh pea and basil pesto, lemon and pecorino romano cream sauce topped with pea shoots and herbed bread crumbs CONTAINS NUTS	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 NUTS	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



C O C K T A I L S

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

<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>	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, earl grey infused vermouth, angostura bitters</i>	22
<b>Blood Orange Ginger Mule</b> <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

<b>Opera</b> brut	16
<b>Moet</b> brut rose	18
<b>Mionetto</b> prosecco	16
<b>Kind Stranger</b> rose	15.5

W H I T E S

<b>Novelty Hill</b> chardonnay	16
<b>Anne Amie</b> pinot gris	15.5
<b>Matthews</b> sauvignon blanc	16.5

R E D S

<b>In Sheep's Clothing</b> cabernet	16.5
<b>Violet Hill</b> pinot noir	16.5

B E E R & C I D E R

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

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