

CAFE FLORA

DESSERT



DESSERT

BLACKBERRY-EARL GREY BASQUE CHEESECAKE

caramelized blackberry-earl grey cheesecake, blackberry gastrique | 14 | SF

CHOCOLATE CROISSANT BREAD PUDDING *warm flora*

bakehouse chocolate croissant, callebaut bittersweet chocolate, caramel whipped cream | 14 | SF

PEACH & BLUEBERRY SHORTCAKE *honey cornbread, whipped cream, basil, bee pollen* | 14 | SF

BLACKBERRY NECTARINE CRISP *spiced oat crumble, sweet alchemy triple vanilla ice cream* | 14 | V, GF, SF

DARK CHOCOLATE BROWNIE SUNDAE *warm dark chocolate brownie, sweet alchemy triple vanilla ice cream, housemade fudge sauce, cacao nibs* | 14 | V, GF, SF

COCONUT CAKE *four layers of coconut cake with almond-coconut cream filling & cream cheese frosting with seasonal coulis* | 14 | V, SF

V | vegan

GF | gluten-free

SF | sesame-free

ESPRESSO & TEA

S'MORES LATTE | 8 |

house made vegan s'mores syrup, stumptown espresso, milk of choice (*contains soy)*

BLACK SESAME LATTE | 8 |

house made black sesame syrup, stumptown espresso, milk of choice

ICED COCONUT LIME MATCHA LATTE | 8 |

house made lime cordial, coconut milk, travelers matcha

COLD BREW | 6.50 |

TRAVELERS MATCHA LATTE | 7 |

DRIP COFFEE | 4.25 |

TRAVELERS CHAI LATTE | 6 |

LATTE | 6/6.50 |

MILK OPTIONS

CAPPUCCINO | 5.50/6 |

almond, oat, coconut, soy, whole

MOCHA | 6/6.50 |

SYRUPS | .75 |

AMERICANO | 4.75 |

vanilla, caramel, hazelnut

HOT CHOCOLATE | 5 |