



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
Summer Scramble choice of eggs* or tofu with heirloom tomatoes, walla walla sweet onions and spinach, 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

French Toast macrina brioche topped with blueberries, spiced oat crumble, mascarpone whip, banana caramel sauce & pure maple syrup NUT-FREE	19
SoDo Breakfast Sandwich 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
Yogurt & Granola Bowl local zoi yogurt, blueberries, honey, and bakehouse granola GLUTEN-FREE, CONTAINS NUTS	16.5
Cheesy Grits creamy polenta with smoked mozzarella GLUTEN-FREE, NUT-FREE	7.5

S T A R T E R S

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

Shishito Peppers seasoned blistered shishito peppers served with cayenne aioli. VEGAN, GLUTEN-FREE, NUT-FREE	12
Hummus Plate hummus, fried chickpeas, charmoula, pickled onions & sumac, served with toasted bakehouse sourdough, celery and carrots NUT-FREE, VEGAN, AVAILABLE GLUTEN-FREE FOR \$2, CONTAINS SESAME	16
Black Bean & Zucchini Quesadilla 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

Portobello Mushroom French Dip 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
Black Bean Burger 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
Sweet & Spicy Crispy Tofu Sandwich 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
Grain Bowl 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

Summer Pesto Rigatoni (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
Elote Avocado Toast bakehouse sourdough w/ avocado, roasted sweet corn, mama lil peppers, pickled red onion topped with crema, cilantro and cotija cheese served w/ a salad tossed in herbed vinaigrette (add an egg* for \$3) AVAILABLE VEGAN, AVAILABLE GLUTEN-FREE FOR \$2	20
Summer Panzanella Salad arugula, cucumbers, cherry tomatoes, roasted corn, mama lil peppers, herbed croutons, mozzarella tossed in a dill vinaigrette AVAILABLE VEGAN AND GLUTEN FREE	22
Caesar Salad 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

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

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

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
PSL Martini <i>vanilla vodka, pumpkin spice liqueur, espresso</i>	22
Daisy Side Car <i>bourbon, curacao, honey syrup, lemon</i>	21
Market Manhattan <i>rye whiskey, earl grey infused vermouth, angostura bitters</i>	22
Stone Fruit Ginger Mule <i>vodka, peach puree, apricot plum & peach syrup, lime juice, ginger beer</i>	19

W I N E

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

Opera <i>brut</i>	16
Chandon <i>brut rose</i>	18
Mionetto <i>prosecco</i>	16
Kind Stranger <i>rose</i>	15.5

W H I T E S

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

R E D S

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

B E E R & C I D E R

Bodhizafa IPA <i>16/20oz draft</i>	12/14
Stoup Sandals & Flannels IPA <i>16/20oz draft</i>	12/14
pFriem Pilsner <i>16/20oz draft</i>	12/14
Georgetown Tavern Lager <i>16/20oz draft</i>	12/14
Rainier Tall Boy <i>16oz can</i>	8
Space Needle West Coast IPA <i>16oz can</i>	12
Mac and Jack's Amber Ale <i>16oz can</i>	12
Yonder Hard Cider <i>16oz can</i>	12
Schilling Strawberry Rhubarb Cider <i>12oz can</i>	9
San Juan Seltzer <i>16oz can</i>	12
Fremont n/a IPA <i>12oz can</i>	8
Athletic n/a Lager <i>12oz can</i>	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

Hot Caramel Apple Cider <i>apple cider, house made caramel</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
Cardamom Rose Latte <i>cardamom rose syrup, your choice of milk & espresso</i>	7.5
Pumpkin Spice Latte <i>house spiced pumpkin puree, your choice of milk & espressos</i>	7.5
Salted Caramel Latte <i>housemade salted caramel sauce, your choice of milk & espresso</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