

fizzes

housemade n/a cordials of seasonal fruit mixed with sparkling water
add a suggested liquor to make it a cocktail for an additional charge

ANISE & CLOVE SPICED KUMQUAT FIZZ *liquor suggestion: tequila* 5

GRAPEFRUIT THYME FIZZ *liquor suggestion: gin* 5

POMEGRANATE ROSE FIZZ *liquor suggestion: vodka* 5

ROSEMARY LEMONADE or CRANBERRY GINGER CIDER 4

COMBO *(1/2 rosemary lemonade, 1/2 cranberry ginger cider)* 4

BLACK OR HERBAL ICED TEA 3.5

APPLE CIDER *served hot or cold* 4

ORANGE OR GRAPEFRUIT JUICE 4.5

COMMUNITEA KOMBUCHA *(contains alcohol)* 5

VITAMIN C KOMBUCHA TONIC *(contains alcohol)* 8
kombucha with a housemade tonic of fresh mint, lime, grapefruit, camu camu, agave, cardamom, cayenne, & sea salt

PASSIONFRUIT MANGO NOG 7
passionfruit, mango, coconut milk, hemp seeds, lime, agave

STUMPTOWN DRIP COFFEE *regular or decaffeinated* 3

STUMPTOWN ESPRESSO BAR *regular or decaffeinated* 3-5
locally roasted and crafted
americano, latté, mocha, cappuccino, macchiato

TRAVELER'S CHAI 4.5

HOT CHOCOLATE 4

ORGANIC LOOSE LEAF TEA FROM REMEDY TEAS 5

BLACK TEAS: *english breakfast, earl la crème, assam*
GREEN TEAS: *brown rice, jasmine blueberry, spring green, la creme*
HERBAL TEAS: *chamomile, peppermint, wonder woman, aphroditea*
coconut lavender

our water and ice are filtered

flora specialties

coffee & tea

cocktails \$11

MADISON
rye whiskey, remedy teas earl grey infused vermouth, angostura bitters

TEN TREES
pine infused tequila, st. germaine, lime

ROSEMARY LEMON DROP
rosemary-lemon infused vodka, lemon, rosemary lemonade, broVo curacao



WINTERTIME MULE
vodka, housemade huckleberry curd, broVo douglas fir liqueur, lime, ginger beer, dram palo santo bitters

AMARO SOUR
bourbon, amaro montenegro, lemon, almond syrup, egg whites, psychaud's bitters

EMPRESS
silver rum, st. germaine, fresh squeezed grapefruit juice, scrappy's grapefruit bitters

EARL GREY FRENCH 75
remedy teas earl grey infused gin, lemon, gluten-free ipa syrup, scrappy's black lemon bitters, cava float

DUCHESS OF PERTH
scotch, broVo ginger liqueur, housemade quince syrup, scrappy's cardamom bitters

KISSED BY A ROSE
gin, broVo rose geranium liqueur, simple syrup, fresh squeezed grapefruit juice

RUBY SUN
tequila reposado, broVo amaro #01, gluten-free ipa syrup, hibiscus liqueur, pomegranate punch, angostura bitters

FORBIDDEN FRUIT
thatcher's blood orange liqueur, st. germaine, cava float

beer & cider

rotating beer on tap:

pFRIEM IPA 6
Hood River, OR

bottled beers:

FREMONT UNIVERSALE PALE 5
Seattle, WA

CASCADE LAKES BLONDE BOMBSHELL ALE 6
Redmond, OR

EVERYBODY'S LOCAL LOGGER LAGER 5
White Salmon, WA

FORT GEORGE PLAID SCOTCH ALE 6
Astoria, OR

DOUBLE MOUNTAIN SWEET JANE IPA 8
Hood River, OR

SCUTTLEBUTT PORTER 5
Everett, WA

FORT GEORGE CAVATICA IMPERIAL STOUT 8
Astoria, OR

GROUNDBREAKER GLUTEN FREE IPA 8
Portland, OR

INCLINE "THE EXPLORER" HOPPED CIDER 6
Yakima, WA

RAMBLING ROUTE PEAR CIDER 8
Yakima, WA

HIDDEN LEGEND SPICED MEAD (hot or cold) 8
Victor, MT



Join us for Happy Hour Monday-Friday 3-6p
(please mention "happy hour!" when ordering)

PFRIEM IPA *or* FORT GEORGE PLAID SCOTCH ALE 3

OUR DAILY CAB *organic cabernet sauvignon* 6

ROTATING WHITE WINE SELECTION 6

SPICED APPLE GINGER TODDY 6
(bourbon, spiced apple ginger liqueur, hot water, lemon)

WELL HIGHBALLS 5

happy hour specials

bubbles

MIONETTO ORGANIC *prosecco*, Italy 9/45

GRUET *sparkling bru*, NM (half bottle) 20

GRUET *sparkling brut rosé*, NM (half bottle) 20

red wine

FARMLANDS *biodynamic pinot noir*, OR 12/48

TWO MOUNTAIN *lemberger*, WA 9/36

PROCEDO *sangiovese*, WA 11/44

NACHES HEIGHTS VINEYARD "CARMEN" *tempranillo*, WA 12/48

FOR A SONG "THE SCORE" *bordeaux blend*, WA 10/38

SYNCLINE "SUBDUCTION" *red rhone blend*, WA 10/38

THE HUNTSMAN *cabernet sauvignon*, WA 11/44

RAPTOR RIDGE *pinot noir*, OR 60

SHOOTING STAR "COTE DE COLUMBIA" *blaufrankisch*, WA 40

PASCAL AUFRANC "CHENAS" *beaujolais*, France 36

PAREJAS "TRES ROJAS" *monastrell/garnacha*, WA 40

OTIS KENYON "MATCHLESS" *syrah/cab sauv blend*, WA 44

TENET WINE "THE PUNDIT" *syrah*, WA 44

DEVIL'S PLAYGROUND *cab sauv/syrah*, WA 65

NEWSPRINT *malbec*, WA 48

white wine

NACHES HEIGHTS VINEYARD *pinot gris*, WA 10/40

RADICAL VINE *sauvignon blanc*, OR 11/44

WAITSBURG CELLARS "THREE" *grenache blanc blend*, WA 8/32

AIRFIELD ESTATES *unoaked chardonnay*, WA 9/36

MONTINORE *organic off-dry reisling*, OR 11/44

A. MAURICE *viognier*, Germany 65

MICHAEL LYNCH *sauvignon blanc*, WA 36

TWO MOUNTAIN *riesling*, WA 34

NACHES HEIGHTS VINEYARD "CAN -CAN" *white table wine*, WA 36

OWEN ROE *pinot gris*, WA 52

SHOOTING STAR *aligoté*, CA 40

DONKEY & GOAT "GADABOUT" *organic rhone blend*, CA 36

TWO MOUNTAIN *oaked chardonnay*, WA 44

CAFE FLORA drinks