

fizzes

housemade n/a cordials of seasonal fruit mixed with sparkling water  
add a suggested liquor to make it a cocktail for an additional \$5 charge

GRAPEFRUIT THYME FIZZ <i>liquor suggestion: gin</i>	5
STRAWBERRY PINK PEPPERCORN FIZZ <i>liquor suggestion: vodka</i>	5
RASPBERRY MINT FIZZ <i>liquor suggestion: silver rum</i>	5
RACHEL'S GINGER BEER -- ****now on draft!***	8
ROSEMARY LEMONADE or CRANBERRY GINGER CIDER	4
COMBO <i>(1/2 rosemary lemonade, 1/2 cranberry ginger cider)</i>	4
BLACK OR HERBAL ICED TEA	3.5
APPLE CIDER <i>served hot or cold</i>	4
ORANGE OR GRAPEFRUIT JUICE	4.5
COMMUNITEA KOMBUCHA <i>(contains alcohol)</i>	5
VITAMIN C KOMBUCHA TONIC <i>(contains alcohol)</i> <i>kombucha with a housemade tonic of fresh mint, lime, grapefruit, camu camu, agave, cardamom, cayenne, &amp; sea salt</i>	8
PASSIONFRUIT MANGO NOG <i>passionfruit, mango, coconut milk, hemp seeds, lime juice, agave</i>	7
STUMPTOWN DRIP COFFEE <i>regular or decaffeinated</i>	3
STUMPTOWN COLD BREW COFFEE	4
STUMPTOWN ESPRESSO BAR <i>regular or decaffeinated</i> <i>americano, latté, mocha, cappuccino, macchiato</i>	3-5
TRAVELER'S CHAI	4.5
HOT CHOCOLATE	4
ORGANIC LOOSE LEAF TEA FROM MODERN STEEP TEA CO. BLACK TEAS: <i>english breakfast, earl grey la crème, assam</i> GREEN TEAS: <i>brown rice, jasmine blueberry, spring green, green yerba mate</i> HERBAL TEAS: <i>chamomile, peppermint, wonder woman, coconut lavender, aphroditea</i>	5

our water and ice are filtered

flora specialties

coffee & tea

cocktails \$11

MADISON  
*rye whiskey, modern steep earl grey infused vermouth, angostura bitters*

TEN TREES  
*douglas fir infused tequila, st. germaine, lime*

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



SUMMERTIME MULE  
*vodka, rothman & winter cherry liqueur, rachel's ginger beer, lime, barkeep chinese bitters*

GOLDEN CHILD  
*broVo lemon balm liqueur, lillet blanc, bonal aperitif, lemon, club soda*

MOULIN ROUGE  
*gin, lillet rouge, lemon, honey syrup, scrappy's lavender bitters, communita kombucha*

KENTUCKY BELLE  
*bourbon, house black tea liqueur, muddled mint, lemon, gluten-free ipa syrup, scrappy's aromatic bitters*

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

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

WISHWANDERER  
*gin, muddled strawberries & basil, dandelion wine, lemon, dandelion bitters*

EL CHUPACABRA  
*mezcal, ancho reyes chile liqueur, rothman & winter apricot liqueur, lime, bittermens xocolatl mole bitters*

RISE AND SHINE  
*bourbon, broVo amaro #14, stumptown cold brew coffee, vanilla-bourbon infused coconut cream*

**beer & cider**

**rotating draft beers:**

pFRIEM IPA	6
<i>Hood River, OR</i>	
PACIFIC BREWING 1897 PALE LAGER	6
<i>Tacoma WA</i>	
TIETON DRY HOPPED CIDER	6
<i>Yakima Valley, WA</i>	

**bottled beers:**

FREMONT SUMMER ALE	6
<i>Seattle, WA</i>	
CASCADE LAKES BLONDE BOMBSHELL ALE	5
<i>Redmond, OR</i>	
GREAT DIVIDE "NADIA KALI" HIBISCUS SAISON	6
<i>Denver, CO</i>	
DOUBLE MOUNTAIN CITRA HOP IPA	8
<i>Hood River, OR</i>	
SCUTTLEBUTT PORTER	5
<i>Everett, WA</i>	
GROUNDBREAKER GLUTEN FREE IPA	8
<i>Portland, OR</i>	
INCLINE "THE LEGEND" LEMONGRASS CIDER	6
<i>Yakima, WA</i>	
RAMBLING ROUTE PEAR CIDER	8
<i>Yakima, WA</i>	



**Join us for Happy Hour Monday-Friday 3-6p**

ALL BEER & CIDER ON DRAFT	3
OUR DAILY CAB <i>organic cabernet sauvignon, CA</i>	6
WYSLING "BAND OF SISTERS" <i>white rhone blend, WA</i>	6
NORTH BY NORTHWEST	6
<i>(campari, brovo jammy sweet vermouth, kombucha)</i>	
WELL HIGHBALLS	5

**happy hour specials**

**bubbles/rosé**

DE FAVERI <i>prosecco</i> , Italy	9/45
LAUREN ASHTON <i>grenache/mourvèdre rosé</i> , WA	10/40
WYSLING <i>rosé table wine</i> , WA	8/32
GRUET <i>sparkling brut</i> , NM (half bottle)	20
GRUET <i>sparkling brut rosé</i> , NM (half bottle)	20

**white wine**

NACHES HEIGHTS VINEYARD <i>pinot gris</i> , WA	10/40
WILLOW CREST <i>sauvignon blanc</i> , WA	9/36
WAITSBURG CELLARS "THREE" <i>grenache blanc blend</i> , WA	8/32
THE JACK <i>lightly oaked chardonnay</i> , WA	10/40
FREY "AGRICULTURIST BLANC" <i>organic chard/sauv blanc</i> , CA	9/36
MONTINORE "ALMOST DRY" <i>organic riesling</i> , OR	11/44
AIRFIELD ESTATE <i>viognier</i> , WA	10/40
TWO MOUNTAIN <i>riesling</i> , WA	34
NACHES HEIGHTS VINEYARD "CAN -CAN" <i>white table wine</i> , WA	36
OWEN ROE <i>pinot gris</i> , WA	52
REVELRY <i>lightly oaked chardonnay</i> , WA	40
LAUREN ASHTON <i>sémillon</i> , WA	60
SHOOTING STAR <i>aligoté</i> , WA	40
DONKEY & GOAT "GADABOUT" <i>organic rhone blend</i> , CA	36
TWO MOUNTAIN <i>oaked chardonnay</i> , WA	44

**red wine**

FARMLANDS <i>organic pinot noir</i> , OR	12/48
NACHES HEIGHTS VINEYARD "CARMEN" <i>tempranillo</i> , WA	12/48
FOR A SONG "THE SCORE" <i>bordeaux blend</i> , WA	10/38
SHOOTING STAR "COTE DE COLUMBIA" <i>blaufrankisch</i> , WA	10/40
NEWSPRINT <i>malbec</i> , WA	12/48
OTIS KENYON "MATCHLESS" <i>syrah/cab sauv blend</i> , WA	12/48
TWO MOUNTAIN <i>lemberger</i> , WA	36
PROCEDO <i>sangiovese</i> , WA	44
PAREJAS "TRES ROJAS" <i>monastrell/garnacha</i> , WA	40
THE HUNTSMAN <i>cabernet sauvignon</i> , WA	44
TENET WINE "THE PUNDIT" <i>syrah</i> , WA	44
DEVIL'S PLAYGROUND <i>cab sauv/syrah</i> , WA	65

**CAFE FLORA drinks**