

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

- CHERRY COLA FIZZ *liquor suggestion: rum* 5
- STRAWBERRY PINK PEPPERCORN FIZZ *liquor suggestion: tequila* 5
- BLUEBERRY LAVENDER FIZZ *liquor suggestion: vodka* 5

RACHEL'S GINGER BEER -- **\*\*\*\*now on draft!\*\*\*** 8

flora specialties

- 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 juice, agave*

STUMPTOWN DRIP COFFEE *regular or decaffeinated* 3

STUMPTOWN COLD BREW COFFEE 4

STUMPTOWN ESPRESSO BAR *regular or decaffeinated* 3-5

*americano, latté, mocha, cappuccino, macchiato*

TRAVELER'S CHAI 4.5

HOT CHOCOLATE 4

ORGANIC LOOSE LEAF TEA FROM MODERN STEEP TEA CO. 5

BLACK TEAS: *english breakfast, earl grey la crème, assam*  
GREEN TEAS: *brown rice, jasmine blueberry, spring green, green yerba mate*  
HERBAL TEAS: *chamomile, peppermint, wonder woman, coconut lavender, aphroditea*  
**our water and ice are filtered**

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, scrappy's orleans bitters*

FLORA CUP  
*pimm's #1, gin, fresh lemonade, cucumber, citrus, & mint*

KENTUCKY BELLE  
*bourbon, house black tea liqueur, muddled mint, lemon, house peach syrup, scrappy's aromatic bitters*

FLOWER CHILD  
*thatcher's blood orange liqueur, grand poppy, 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, scrappy's black lemon 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>	
GREAT DIVIDE "NADIA KALI" HIBISCUS SAISON	6
<i>Denver, CO</i>	
DOUBLE MOUNTAIN HOP SHAKE IPA	8
<i>Hood River, OR - (collaboration with Fort George Brewery)</i>	
SCUTTLEBUTT PORTER	5
<i>Everett, WA</i>	
GROUNDBREAKER GLUTEN FREE IPA	8
<i>Portland, OR</i>	
INCLINE "THE SCOUT" MARIONBERRY 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
SHRUB-ARITA	6
<i>(tequila, apple fennel shrub, lemon &amp; lime, cinnamon rim)</i>	
WELL HIGHBALLS	5

happy hour specials

bubbles/rosé

GRUET <i>sparkling brut</i> , NM	9/36
LAUREN ASHTON <i>grenache/mourvèdre rosé</i> , WA	10/40
WYSLING <i>rosé table wine</i> , WA	8/32
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
PAREJAS CELLARS <i>albarino</i> , WA	10/40
MONTINORE "ALMOST DRY" <i>organic riesling</i> , OR	44
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
DONKEY & GOAT "GADABOUT" <i>organic rhone blend</i> , CA	36

red wine

FARMLANDS <i>organic/biodynamic 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