

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

- BLACKBERRY MINT FIZZ *liquor suggestion: gin* 5
- PEACH BASIL FIZZ *liquor suggestion: bourbon* 5
- HUCKLEBERRY ORANGE BLOSSOM FIZZ *liquor suggestion: tequila* 5

flora specialties

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

coffee & tea

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



LAST SIP OF SUMMER
house pineapple mint shrub, gin, lillet blanc, cynar, club soda

AUTUMN MULE
vodka, thatcher's apple spice ginger liqueur, lime, rachel's ginger beer, dashfire old fashioned bitters

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

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

FLOWER CHILD
grand poppy, thatcher's blood orange liqueur, cava

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

THE MAJESTIC
plum infused gin, pimm's #1, sage syrup, dram sage bitters, lemon, club soda

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

VOYAGER'S PUNCH
dark rum, fernet, broVo lucky falernum, pineapple juice, lime, coconut milk

beer & cider

rotating draft beers:

pFRIEM IPA 6

Hood River, OR

pFRIEM PUMPKIN BIER 6

Hood River, OR

EVERYBODY'S LOCAL LOGGER LAGER 6

White Salmon, WA

bottled beers:

FREMONT "FIELD TO FERMENT" FRESH HOP ALE 6

Seattle, WA

GREAT DIVIDE YETI IMPERIAL STOUT (9.5% ABV) 8

Denver, CO

DOUBLE MOUNTAIN "KILLER RED" FRESH HOP IRA 8

Hood River, OR

SCUTTLEBUTT HOMEPORT BLONDE ALE 6

Everett, WA

SCUTTLEBUTT PORTER 6

Everett, WA

GROUNDBREAKER GLUTEN FREE IPA 8

Portland, OR

RAMBLING ROUTE PEAR CIDER 8

Yakima, WA

INCLINE "THE EXPLORER" HOPPED CIDER 6

Auburn, WA



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

ALL DRAFT BEER 3

OUR DAILY CAB *organic cabernet sauvignon, CA* 6

WYSLING "BAND OF SISTERS" *white rhone blend, WA* 6

RED EARL GIN & TONIC 6

(red earl tea infused gin, sun liquor orange bitters, tonic)

WELL HIGHBALLS 5

happy hour specials

red wine

FARMLANDS *organic/biodynamic pinot noir*, OR 12/48

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

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

SHOOTING STAR "COTE DE COLUMBIA" *blaufrankisch*, WA 10/40

NEWSPRINT *malbec*, WA 12/48

RACONTEUR *syrah/cab sauv blend*, WA 10/40

PROCEDO *sangiovese*, WA 11/44

TWO MOUNTAIN *lemberger*, WA 36

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

THE HUNTSMAN *cabernet sauvignon*, WA 44

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

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

OTIS KENYON "MATCHLESS" *syrah/cab sauv blend*, WA 48

white wine

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

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

REVELRY *lightly oaked chardonnay*, WA 10/40

FREY "AGRICULTURIST BLANC" *organic chard/sauv blanc*, CA 9/36

PAREJAS CELLARS *albarino*, WA 10/40

MONTINORE "ALMOST DRY" *organic riesling*, OR 44

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

SHOOTING STAR *aligoté*, WA 40

TWO MOUNTAIN *oaked chardonnay*, WA 44

LAUREN ASHTON *sémillon*, WA 60

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

bubbles/rosé

GRUET *sparkling brut*, NM 9/36

QUADY NORTH *grenache/syrah/mourvèdre rosé*, OR 12/48

WYSLING *rosé table wine*, WA 8/32

CAFE FLORA drinks