

non-alcoholic* beverages

*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*

fizzes

POMEGRANATE ROSE FIZZ *liquor suggestion: vodka* 5

HUCKLEBERRY ORANGE BLOSSOM FIZZ *liquor suggestion: tequila* 5

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 2.5% alcohol*) 5

VITAMIN C KOMBUCHA TONIC* (*contains 2.5% 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, relief*

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*



AUTUMN MULE #2

*vodka, fernet branca, lime, rachel's ginger beer,
scrappy's orleans bitters*

OLD TIME MAPLE

bourbon, nocino, maple syrup, scrappy's cardamom bitters

NORTHWEST BLUSH

*broVo pink vermouth, campari, communita kombucha,
bittermen's burlesque bitters*

SOUTHERN SWEET TART

*modern steep earl grey infused gin, broVo curacao,
rosemary lemonade, lemon*

MODERN ENGLISH

gin, house pear syrup, lemon, maple syrup

OAXACAN FOG (served warm)

*mezcal, tequila reposado, allspice dram, apple cider,
bittermen's xocolatl mole bitters*

SIREN'S CALL

*dark rum, nocino, fig preserves, orange juice, lime,
angostura bitters*

beer & cider

rotating draft beers:

pFRIEM IPA	6
<i>Hood River, OR</i>	
pFRIEM PUMPKIN BIER	6
<i>Hood River, OR</i>	
EVERYBODY'S LOCAL LOGGER LAGER	6
<i>White Salmon, WA</i>	

bottles & cans:

FREMONT "BONFIRE" WINTER WARMER	6
<i>Seattle, WA</i>	
GREAT DIVIDE YETI IMPERIAL STOUT (9.5% ABV)	8
<i>Denver, CO</i>	
DOUBLE MOUNTAIN "KILLER RED" FRESH HOP IRA	8
<i>Hood River, OR</i>	
SCUTTLEBUTT HOMEPORT BLONDE ALE	6
<i>Everett, WA</i>	
WINGMAN COCONUT P-51 PORTER	6
<i>Tacoma, WA</i>	
GROUNDBREAKER GLUTEN FREE IPA	8
<i>Portland, OR</i>	
RAMBLING ROUTE PEAR CIDER	8
<i>Yakima, WA</i>	
HIDDEN LEGEND SPICED MEAD (served HOT or COLD)	8
<i>Victor, MT</i>	



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

ALL DRAFT BEER	3
FOR A SONG "THE SCORE" <i>red bordeaux blend, WA</i>	6
WYSLING "BAND OF SISTERS" <i>white rhone blend, WA</i>	6
RED EARL GIN & TONIC	6
<i>(red earl tea infused gin, sun liquor orange bitters, tonic)</i>	
WELL HIGHBALLS	5

happy hour specials

red wine

MONTINORE <i>pinot noir</i> , OR	12/48
NACHES HEIGHTS VINEYARD "CARMEN" <i>tempranillo</i> , WA	12/48
REVELRY "REVELER" <i>bordeaux blend</i> , WA	13/52
SHOOTING STAR "COTE DE COLUMBIA" <i>blaufrankisch</i> , WA	10/40
AD LUCEM <i>southern rhone blend</i> , WA	11/44
RACONTEUR <i>syrah/cab sauv blend</i> , WA	10/40
PROCEDO <i>sangiovese</i> , WA	11/44
TWO MOUNTAIN <i>lemberger</i> , WA	36
FOR A SONG "THE SCORE" <i>bordeaux blend</i> , WA	38
REVELRY "RANGE" <i>grenache/syrah</i> , WA	70
THE HUNTSMAN <i>cabernet sauvignon</i> , WA	44
TENET WINE "THE PUNDIT" <i>syrah</i> , WA	44
DEVIL'S PLAYGROUND <i>cabernet sauvignon/syrah</i> , WA	65
OTIS KENYON "MATCHLESS" <i>syrah/cabernet sauv blend</i> , WA	48

white wine

LADY HILL <i>pinot gris</i> , OR	11/44
PALENCIA <i>sauvignon blanc</i> , WA	11/44
REVELRY <i>lightly oaked chardonnay</i> , WA	10/40
PAREJAS CELLARS <i>albarino</i> , WA	10/40
BIG SALT <i>riesling/gewurtztraminer blend</i> , OR	11/44
MONTINORE "ALMOST DRY" <i>organic riesling</i> , OR	11/44
NACHES HEIGHTS VINEYARD "CAN -CAN" <i>white table wine</i> , WA	36
NACHES HEIGHTS VINEYARD <i>pinot gris</i> , WA	40
SHOOTING STAR <i>aligoté</i> , WA	40
LAUREN ASHTON <i>sémillon</i> , WA	60

bubbles & rosé

GRUET <i>sparkling brut</i> , NM	9/36
QUADY NORTH <i>grenache/syrah/mourvèdre rosé</i> , OR	12/48
WYSLING <i>rosé table wine</i> , WA	8/32

CAFE FLORA drinks