

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

CRANBERRY SAGE FIZZ *liquor suggestion: mezcal* 5

DOUGLAS FIR BLOOD ORANGE FIZZ *liquor suggestion: gin* 5

SPICED KUMQUAT FIZZ *liquor suggestion: tequila* 5

RACHEL'S GINGER BEER -- 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

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, broVo curacao, rosemary lemonade

GARDEN PARTY

gin, muddled arugula, black pepper simple syrup, lime

cocktails \$11



BOOMERANG BILL'S

bourbon, broVo boomerang liqueur, communitea kombucha, pink peppercorn tincture, scrappy's orleans bitters

WINTER MULE

vodka, broVo douglas fir liqueur, huckleberry compote, lime, rachel's ginger beer, dashfire old fashioned bitters

FROSTED FROND

fennel-infused gin, fresh pear juice, house jasmine liqueur, kina tonic, lemon, barkeep fennel bitters

OLD TIME MAPLE

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

CHAMOMILE HOT TODDY

chamomile infused brandy, lemon, agave, nutmeg

DUCHESS OF PERTH

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

OAXACAN FOG (served warm)

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

beer & cider

rotating draft beers:

pFRIEM IPA 6

Hood River, OR

ANDERSON VALLEY BOURBON BARREL STOUT 6

Boonville, CA

EVERYBODY'S LOCAL LOGGER LAGER 6

White Salmon, WA

bottles & cans:

FREMONT "UNIVERSALE" PALE ALE 6

Seattle, WA

SCUTTLEBUTT PORTER 6

Everett, WA

DOUBLE MOUNTAIN "HOP LION" IPA 8

Hood River, OR

CASCADE LAKES "BLONDE BOMBSHELL" 6

Cascade Lakes, OR

ECLIPTIC "FILAMENT" WINTER IPA 6

Portland, OR

COUNTERBALANCE "RACONTEUR RYE" PALE ALE 6

Seattle, WA

ANDERSON VALLEY HOLY GOSE ALE 6

Boonville, CA

GROUNDBREAKER GLUTEN-FREE IPA 6

Portland, OR

RAMBLING ROUTE PEAR CIDER 8

Yakima, WA

INCLINE "WINTER WAYPOINT" SPICED CIDER 6

Auburn, WA

HIDDEN LEGEND SPICED MEAD (served HOT or COLD) 8

Victor, MT

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

ALL DRAFT BEER 3

INCLINE SPICED CIDER 4

HOUSE RED WINE - ROTATING SELECTION 6

HOUSE WHITE WINE - SHOOTING STAR *aligoté, WA* 6

WELL HIGHBALLS 5

RED EARL GIN & TONIC 6

red earl infused gin, scrappy's orange bitters, kina tonic

HARVEST OLD FASHIONED 6

rosemary-thyme bourbon, old fashioned bitters, orange

happy hour specials

red wine

FARMLANDS BIODYNAMIC *pinot noir*, OR 13/52

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

REVELRY "REVELER" *bordeaux blend*, WA 13/52

BASEL CELLARS *merlot*, WA 11/44

RACONTEUR *syrah/cabernet sauvignon blend*, WA 12/48

PAREJAS "TRES ROJAS DE MESA" *rioja blend*, WA 9/36

WRITER'S BLOCK *malbec*, CA 11/44

TWO MOUNTAIN *lemberger*, WA 36

FOR A SONG "THE SCORE" *bordeaux blend*, WA 32

REVELRY "RANGE" *grenache/syrah*, WA 70

PROCEDO *sangiovese*, WA 44

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

MONTINORE *pinot noir*, OR 48

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

white wine

LEFT COAST *pinot gris*, 10/40

PALENCIA *sauvignon blanc*, WA 12/48

REVELRY *lightly oaked chardonnay*, WA 10/40

PAREJAS CELLARS *albarino*, WA 10/40

BIG SALT *riesling/gewurtztraminer blend*, OR 11/44

MONTINORE "ALMOST DRY" *organic riesling*, OR 11/44

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

OWEN ROE *pinot gris*, OR 50

SHOOTING STAR *aligoté*, WA 32

OTIS KENYON *roussane*, WA 48

LAUREN ASHTON *sémillon*, WA 60

LADY HILL *pinot gris*, OR 44

rosé & bubbles

GRUET *sparkling brut*, NM 9/36

JOHAN *biodynamic pinot noir pétillant naturel*, OR 60

WYSLING *rosé table wine*, WA 32

CAFE FLORA drinks