

## 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

- RAINIER CHERRY RHUBARB FIZZ *liquor suggestion: vodka* 5  
 PINEAPPLE CHAMOMILE FIZZ *liquor suggestion: tequila* 5  
 BLUEBERRY LAVENDER YUZU FIZZ *liquor suggestion: gin* 5  
 STRAWBERRY PINK PEPPERCORN FIZZ (sugar-free) 5  
 RACHEL'S GINGER BEER -- ON DRAFT 6.75

flora specialties

- ROSEMARY LEMONADE or CRANBERRY GINGER CIDER 4  
 COMBO (1/2 rosemary lemonade, 1/2 cranberry ginger cider) 4  
 BLACK 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 COLD BREW 5

coffee & tea

- 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, plum berry*  
 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

## 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, combier liqueur d'orange, rosemary lemonade*

cocktails \$11



## RISE & SHINE

*vanilla bean & cacao nib infused tequila, amaro montenegro, pistachio orgeat, stumptown cold brew, scrappy's orange bitters*

## SECOND SIP OF SUMMER

*green tea infused vodka, house strawberry hibiscus shrub, cocchi americano, bonal gentiane quina, club soda*

## FLOWER CHILD

*blackfish distillery blackberry liqueur, grand poppy amaro, cava*

## SUMMERTIME MULE

*vodka, thatcher's organic cucumber liqueur, rachel's ginger beer, nootka rose tayberry compote, bittermen's melon bitters*

## PALO VERDE

*tequila, ancho reyes verde liqueur, aperol, grapefruit, cilantro, house palo santo bitters*

## THE ACCIDENTAL TOURIST

*pineapple infused dark & light rum, house pistachio orgeat, combier liqueur d'orange, lime, bittermens elemakule tiki bitters, campari*

## GOLDEN NEGRONI

*saffron infused gin, broVo pink vermouth, bonal gentiane quina, bar keep saffron bitters*

**beer & cider**

**rotating draft beers:**

pFRIEM IPA 6

*Hood River, OR*

REVEREND NAT'S "HALLELUJAH HOPRICOT" CIDER 7

*Portland, OR*

CHUCKANUT BREWERY PILSNER 6

*Bellingham, WA*

**bottles & cans:**

AVERY "WHITE RASCAL" BELGIAN WIT 6

*Boulder, CO*

FREMONT SUMMER AMERICAN PALE ALE 6

*Seattle, WA*

GHOSTFISH "VANISHING POINT" PALE ALE GLUTEN-FREE 7

*Seattle, WA*

DOUBLE MOUNTAIN "VAPORIZER" DRY-HOPPED PALE ALE 8

*Hood River, OR*

DOUBLE MOUNTAIN "SWEET JANE" IPA 8

*Hood River, OR*

SCUTTLEBUTT PORTER 6

*Everett, WA*

ANDERSON VALLEY BRINEY MELON GOSE 6

*Boonville, CA*

RAMBLING ROUTE PEAR CIDER 8

*Yakima, WA*

INCLINE "THE LEGEND" LEMONGRASS CIDER 6

*Auburn, WA*

HIEROPHANT LAVENDER CITRUS MEAD 8

*Mead, WA*

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

ALL DRAFT BEER & CIDER 3

WINE - PHOTOBOMB *cabernet sauvignon, WA* 6

- NACHES HEIGHTS "CAN-CAN" *white blend, WA* 6

- WYSLING *table rosé, WA* 6

WELL HIGHBALLS 5

WITTY GIN & TONIC 6

*gin, broVo witty vermouth, kina tonic, orange bitters*

DOUBLEMINT JULEP 6

*bourbon, broVo spearmint liqueur, mint simple syrup, club soda*

**happy hour specials**

**red wine**

FARMLANDS *biodynamic pinot noir*, OR 13/52

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

FOR A SONG "THE SCORE" *bordeaux blend*, WA 10/40

BASEL CELLARS *merlot*, WA 10/40

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

RADICLE VINE *rare red blend*, OR 9/36

ISENHOWER *malbec*, WA 11/44

THE GUIDE *pinot noir*, OR 40

PROCEDO *sangiovese*, OR 48

THE HUNTSMAN *cabernet sauvignon*, WA 44

THE JACK *syrah*, WA 44

TRES RIOJAS *rioja blend*, WA 36

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

**white wine**

PHOTOBOMB *pinot gris*, WA 9/36

PALENCIA *sauvignon blanc*, WA 12/48

REVELRY *lightly oaked chardonnay*, WA 10/40

PAREJAS CELLARS *albarino*, WA 10/40

W.T. VINTNERS *grüner veltliner*, WA 12/48

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

LAUREN ASHTON *sémillon*, WA 60

WYSLING "BAND OF SISTERS" *white rhone blend*, WA 32

OTIS KENYON *roussane*, WA 48

**rosé/bubbles**

TREVERI *blanc de blancs extra brut*, WA 9/36

GRUET *pinot noir brut rosé*, NM 11/44

THE JACK *grenache/syrah/mourvèdre rosé*, WA 9/36

ANNE AMIE "MIDNIGHT SAIGNÉE" *pinot noir rosé*, OR 10/40

JOHAN *biodynamic pinot noir pétillant naturel*, OR 52

**CAFE FLORA drinks**