

## 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

APRICOT CARDAMOM FIZZ *liquor suggestion: rye* 5

RASPBERRY CHOCOLATE MINT FIZZ *liquor suggestion: vodka* 5

BLUEBERRY LAVENDER YUZU FIZZ *liquor suggestion: gin* 5

RACHEL'S GINGER BEER -- ON DRAFT 6.75

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

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**

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, combier liqueur d'orange, rosemary lemonade*

cocktails \$12



KENTUCKY BELLE

*bourbon, house black tea liqueur, peach mint syrup, lemon, dram black 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

*melon jasmine white tea infused vodka, thatcher's organic cucumber liqueur, rachel's ginger beer, nootka rose tayberry syrup*

PALO VERDE

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

THE ACCIDENTAL TOURIST

*black cherry infused dark & light rum, campari, lime, house pistachio-coconut orgeat, combier liqueur d'orange, dashfire old fashioned bitters*

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*

ACE "SPACE" BLOOD ORANGE CIDER 7

*Sabastopol, CA*

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*

SCUTTLEBUTT PORTER 6

*Everett, WA*

ANDERSON VALLEY BRINEY MELON GOSE 6

*Boonville, CA*

RAMBLING ROUTE PEAR CIDER 8

*Yakima, WA*

INCLINE "COMPASS ROSÉ" HIBISCUS CIDER 6

*Auburn, WA*

HIEROPHANT LAVENDER CITRUS MEAD 8

*Mead, WA*

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

ALL DRAFT BEER & CIDER 4

WINE - PHOTOBOMB *cabernet sauvignon, WA* 7

- NACHES HEIGHTS "CAN-CAN" *white blend, WA* 7

- WYSLING *table rosé, WA* 7

WELL HIGHBALLS 6

WITTY GIN & TONIC 7

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

DOUBLEMINT JULEP 7

*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

THE HUNTSMAN *cabernet sauvignon*, WA 44

THE JACK *syrah*, WA 44

TRES ROJAS *rioja blend*, WA 36

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

white wine

NACHES HEIGHTS VINEYARD *pinot gris*, WA 9/36

PALENCIA "LA MONARCHA" *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

NACHES HEIGHTS "GUINEVERE" *gewürztraminer*, WA 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