

FLORA CLASSICS

- RED SKY AT NIGHT** 10
House infused prickly pear and fennel rum topped with a float of our homemade ginger brew.
- LADY FLORA** 8
Vodka, fresh squeezed lime juice and orange liqueur topped with a splash of our own cranberry ginger cider.
- STRAWBERRY BASIL MOJITO** 8
Muddled basil, strawberries and lime with white rum. Oh so good.
- ROSEMARY LEMON DROP** 8
Rosemary lemon vodka, lemon juice, rosemary lemonade and orange liqueur.
- KIR NOUVEAU** 8
Sparkling bubbles alongside Rockridge Orchards spiced blackberry wine.
- STRAWBERRY LEMON DROP** 8
Strawberry infused vodka and lemon. Fresh, refreshing and very tasty.

FLORA CREATIONS

- BULLSEYE OCHO** 10
Refreshing mixture of tequila, Aperol, mint and agave with housemade ginger brew!
- SILHOUETTE** 10
Gin, Absinthe, and lemon juice.
- SOUTHERN SWEETART** 10
Earl grey gin, rosemary lemonade, lemon, and orange liqueur.
- MADISON** 9
Rye whiskey, Earl Grey sweet vermouth, and bitters. Like a Manhattan, but smoother.
- MAGNIQUE** 9
Sparkling wine laced with French elderflower liqueur and floating seasonal berries. Delicate and delicious.
- THE RED-TAILED PARROT** 8
Novo Fogo silver cachaca, lime, mint and a little sugar, with pineapple juice and a strawberry garnish. For every Red-Tail cocktail purchased, Novo Fogo will contribute \$.50 to help preserve its endangered namesake.
(Recipe courtesy of Novo Fogo)
- LA PIAZZA** 8
Gin, lime and a little simple with a float of Campari. Beautiful and simple, it brings to mind sitting in a summertime piazza café. Go ahead, sit back and relax.
- DIABLO** 8
Tequila, Crème de Cassis, and housemade ginger brew.

*Please note Café Flora uses fresh squeezed juices in its cocktails and ginger brew. Because they are fresh squeezed the juices are not pasteurized.

INFUSIONS

Great for making your own cocktail, or just have them on the rocks!

- BLOSSOMING VODKA** 9
Asian cucumber, jalapenos, vodka.
- RED SKY RUM** 8
Fennel and prickly pear infused rum.
- EARL GREY GIN** 7
Earl Grey la Crème Tea, gin.
- ROSEMARY LEMON VODKA** 6
Rosemary, lemon peel, vodka.
- STRAWBERRY VODKA** 6
Fresh strawberries, vodka.

REDS BY THE GLASS

- O'REILLY'S PINOT NOIR ~ 2007** 12
Oregon ~ Elegant and lighter-bodied, with bright red berries, purple flowers and earth in the aromas. Vibrant and juicy flavors of raspberry, cranberry, and hints of cherry.
- WINEGLASS CELLARS ZINFANDEL ~ 2007** 13
Washington ~ Nose of thick strawberry jam, a dash of nutmeg and a dollop of oak. As you sip your mouth will fill with black pepper, wild strawberries and oak. The finish yields a jammy spiciness that lingers. Delicious and a great bargain!
- CANYON'S EDGE CABERNET ~ 2006** 10.5
Horse Heaven Hills, Washington ~ This wine tastes forward and bright, with red fruit, a long finish and velvety texture. Aromas of ripe blackberries, dark cherries, sweet oak and spices.

- WAVING TREE GRENACHE ~ 2005** 11.5
Washington ~ Dark cherry fruit with a touch of white pepper and cloves combined with soft oak make this medium bodied Grenache a delight. Great finish.

WHITES BY THE GLASS

- MT. BAKER VIOGNIER ~ 2006** 8.5
Everson, Washington ~ An old world grape new to Washington. Silky smooth with panoply of peaches, mangos, nectarines, and papaya. Crisp and clean!
- BELLE PENTE PINOT GRIS ~ 2007** 12
Willamette Valley, Oregon ~ Fresh, lively apple, honeydew melon wash easily across the palate. Creamy texture, nice acidity, moderately dry. (vegan, organic, biodynamic)
- NORTHWEST CELLARS ADAGIO ~ 2008** 8.5
Willamette Valley, Oregon ~ Aromas of ripe green apples, juicy nectarines and lush tropical fruit integrate seamlessly with deep herbal notes. The wine's flavor is a racy blend of succulent fruits nuzzling up to a creamy lemon custard that has a bit of spice to the finish. Yum!
- APEX II CHARDONNAY ~ 2008** 9.5
Washington ~ Aromas of caramel dipped apples with vanilla bean and buttery fruit.

ROSES BY THE GLASS

- TUCKER INDIAN SUMMER ROSE ~ 2005** 8
Washington ~ Summer in the Yakima Valley occasionally extends into the fall. The warm sunny days of Autumn create an exciting season of vivid colors known as "Indian Summer". This medium-dry Pinot Noir Rose wine captures the flavor of this special season in the Yakima Valley.

WINE FLIGHTS

Each flight is served as a 2oz pour, and is served in the order listed unless requested otherwise.

NORTHWEST REDS	13
O'Reilly's Pinot Noir	
Wineglass Cellars Zinfandel	
Waving Tree Grenache	
~ With Canyon's Edge Cab	16.5
NORTHWEST WHITES	10
Mt. Baker Viognier	
Apex II Chardonnay	
Northwest Cellars Adagio	
~ With Ste. Michelle Brut	12

LOCAL CRAFT BEER & CIDER

BOTTLES

DESCHUTES MIRROR POND ALE	4.5
GREEN LAKES ORGANIC ALE	4.5
NEW GRIST GLUTEN FREE AMBER ALE	4.5
SPIRE HARD CIDER	4.5
NINKASI TRICERAHOPS DOUBLE IPA (22oz)	9
ELYSIUM PERSEUS PORTER (22 oz)	9

ON TAP

MACK AND JACKS AMBER	4.5
FREMONT SUMMER ALE	4.5

SPARKLING BY THE GLASS

DOMAINE STE MICHELLE EXTRA DRY	6
Columbia Valley, Washington ~ A rich, golden sparkler with abundant bubbles. Very elegant on the palate, and bursts with flavors of pear, guava and kiwi.	
DOMAINE STE MICHELLE BRUT	7
Columbia Valley, Washington ~ Not too dry or sweet. Aromas of apple and citrus with a lightly toasty finish.	

SPARKLING BY THE BOTTLE

DOMAINE STE MICHELLE BRUT	26
Columbia Valley, Washington ~ Not too dry or sweet. Aromas of apple and citrus with a lightly toasty finish.	
TAITTINGER 2005 DOMAINE CARNEROS	59
California ~ Clean, slightly floral front with undertones of vanilla, toasted hazelnut, pear and spice.	

WHITES BY THE BOTTLE

PAPPAS PINOT BLANC~2009	30
Oregon ~ Delightfully crisp and refreshing wine with bright fruit and a touch of spritzy minerality. Dry nectarine and lime notes make this a nice choice for pairing with many spring and summer dishes.	
SNOQUALMIE NAKED CHARD~2008	30
Washington ~ Crisp and clean minerality. Not your usual oaky Chardonnay.	
KING ESTATES PINOT GRIS~ 2006	32
Willamette Valley, Oregon ~ Bright and gentle creaminess with Bosc pear and white peach. Has a delightful mouth-filling finish.	
PAUL DOLAN CHARDONNAY~2007	35
California ~ Café Flora tries to buy locally at all times, but once in a while an exception comes along. Paul Dolan makes wine with dedicated holistic practices, earning the title of the first carbon neutral winery. They don't sacrifice taste for green practices, though. Nice and creamy with a touch of vanilla. (vegan, organic, biodynamic)	
ILLAHE GRUNER VELTLINER~2008	41
Willamette Valley, Oregon ~ Aroma of apple and candy.	
MAISON BLEUE NOTRIE VIE VIOGNIER~2008	44
Washington ~ Delicate fruit flavors of apricot and pear are seamlessly counter-balanced with minerality and an age-worthy structured acidity.	
DUSTED VALLEY VIOGNIER~2008	45
Washington ~ Alluring, seductive and sassy with well balanced fruit flavors. A definite crowd pleaser.	
POET'S LEAP RIESLING~2009	45
Washington ~ Fresh, clean, crisp with flavors of ripe melon and white peach. Lively with just a hint of sweetness and well-balanced acidity, this Riesling dances on your tongue.	
SYNCLINE ROUSSANE~2008	48
Horse Heaven Hills, Washington ~ Flavors lead with pears and peach stone, followed by chamomile, almonds and mangos, finishing with a rich mouth feel and a fine persistent finish. (vegan)	
CHATEAU ROLLAT SEMILLON~2008	50
Columbia Valley ~ Spicy, lush and tropical with perfect balance. Part of the proceeds from each bottle help support the Seattle Dance Project.	
QUINCY DOMAINE LECOMTE~2007	56
France ~ This light dry white wine has a lemony fresh complex with white flowers and slightly peppery. Great for a pre-dining drink and pairs excellently with cheese and spice dishes.	
PECH DE SAINT JEAN VIONGNIER~2005	59
France ~ Exotic notes of peach and apricots. Slightly mineral with a nice almond finish.	
SPARKMAN LUMIERE CHARDONNAY~2008	60
Washington ~ Hazelnuts and nutmeg season a rich, creamy, citrus and peach mid-palate leading to a long clean finish. Golden and rich, this is the perfect wine for summer.	

REDS BY THE BOTTLE

COR MOMENTUM~2007 40

Washington ~ Blackberry, black cherry, plum and cassis. Hints of dark chocolate, spice and violets. A young wine bursting with enthusiasm.

DOMAINE POUILLON~2007 40

Horse Heaven Hills, Washington ~ Aromas of cassis, black tea, raspberries and entice you to taste this fruit-forward and earthy wine.

FACELLI WINERY MERLOT~2005 50

Bacchus Vinyard, Washington ~ Moderate tannins and robust acidity, exhibiting a rich Merlot character. This wine is soft on the palate with flavors of black cherry and raspberry. Hints of vanilla and spice linger in the background.

COEUR D'ALENE CABERNET SAUVIGNON~2007 55

Horse Heaven Hills, Washington ~ Deep and rich, flavors of cassis and black tea, cherry and mocha with spice. Delicious and fantastic with food.

OPOLO PINOT NOIR~2006 55

California ~ Earthy minerality, with berry fruit and toastiness born of 18 months in French oak.

SYNCLINE SYRAH~2008 58

Washington ~ Dark bramble fruits, blueberries, olive stones, spice, and violets. Deep and complex, with a nice weightiness and great balance. Lengthy finish, ripe tannins, and a bright backbone of acidity.

OPOLO CABERNET SAUVIGNON~2006 65

California ~ This huge and authoritative wine is dry and rich in tannins. Blackberry, black cherry and new oak flavors are wrapped into a smooth, velvety mouth feel whose finish goes on forever.

ZERO ONE WILD SKY CAB SAUV~2007 65

Walla Walla Valley, Washington ~ 93 points Wine Spectator. Lithe, elegant and refined. Currant, blackberry, coffee and chocolate with a luxuriously long finish. Part of the proceeds goes to benefit Leave No Trace, an educational non-profit organization dedicated to the responsible enjoyment and active stewardship of the outdoors by all people, of all ages, worldwide.

BELLE PENTE PINOT NOIR~2006 72

Oregon ~ The nose is deep and complex, with notes of thyme, anise, and lavender accenting the wild black cherry and ripe blackberry aromas. On the palate, the wine is smooth and suave, structured yet lively, and impeccably balanced. The flavors bring to mind a summer herb garden. (vegan, organic, biodynamic)

ROTIE CELLERS NORTHERN BLEND~2007 74

Washington ~ Dark color, intense berry nose with violets and roses. A mouthful of chewy layers of boysenberries, bitter chocolate and licorice

BOURBON

Bulleit	6
Evan Williams	6
Makers Mark	7
Booker's 6yr	9
Eagle Rare 10yr	10

SCOTCH

Laphroaig Quarter Cask	11
Oban	13
Glenrothes 91	16

BRANDY

Presidente	6
Alto del Carmen Pisco	7
Metaxa *****	7
Grand Solage Calvados	7
Laird's Applejack	8
Clear Creek Pear	9

APÉRITIF & DIGESTIF

Served before or after a meal to aid digestion.

Strega ~	6
Herbal blend, including saffron, mint and Fennel.	
Campari ~	6
With blood orange and cherry flavors, try it with a splash of orange juice.	
Ouzo ~	6
Classic Greek anise liqueur.	
Pernod ~	6
Black licorice.	
Chartreuse ~	8
Made by the Carthusian Monks and infused with herbs.	
Galliano ~	8
Flavors of vanilla and anise, sweet and spicy.	
Absente Absinthe ~	8
Anise liqueur. Contains no grande wormwood.	

CORDIAL

A sweeter liqueur, cordials can be dessert all by themselves.

Pimms ~	6
Subtle spice and citrus fruit.	
Amaretto di Amore ~	6
A taste reminiscent of traditional cola.	
Velvet Falernum ~	6
Cinnamon and sweet, tastes like gingerbread.	
Bailey's ~	6
The popular Irish Cream.	
Frangelico ~	6
A hazelnut liqueur.	
Kahlua ~	6
The coffee favorite.	

RUM

Flor De Caña 7 Years	7
Mount Gay silver	7
Old Monk	7
Novo Fogo Silver Cachaca	7
Flor De Caña Black Label	8
Pampero Aniversario anejo	10

GIN

Tanqueray	6
Bombay sapphire	7
Rogue Pink Spruce	9
Dry Fly	9

VODKA

360	6
Belvedere	7
Chopin	7
Grey Goose	8

Flavored

Pinnacle Cherry	6
Pur Geist Framboise	7

TEQUILA

Hussong reposado	7
Aha Toro blanco	9
Patron silver	10
Patron anejo	12

RYE

Old Overholt	7
Sazerac	8
Michter's	9
Rí	11

WHISKEY

Seagram's 7	6
Bushmills	6
Crown Royal	7
Rogue Spirits Dead Guy	9
Jack Daniels Single Barrel	9

COGNAC

E & J v.s.o.p.	7
Hennesey v.s.o.p.	8
Navan vanilla	8