

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