

FLORA CLASSICS

<u>RED SKY AT NIGHT</u>	10
House infused prickly pear and fennel rum topped with a float of our homemade ginger brew.	
<u>LADY FLORA</u>	8
Vodka, fresh squeezed lime juice and orange liqueur topped with a splash of our own cranberry ginger cider.	
<u>SEASONAL MOJITO</u>	8
Muddled mint, seasonal fruit and lime with white rum. Oh so good.	
<u>ROSEMARY LEMON DROP</u>	8
Rosemary lemon vodka, lemon juice, rosemary lemonade and orange liqueur.	
<u>KIR NOUVEAU</u>	8
Sparkling bubbles alongside Rockridge Orchards spiced blackberry wine.	

FLORA CREATIONS

<u>BULLSEYE OCHO</u>	10
Refreshing mixture of tequila, Aperol, mint and agave with housemade ginger brew!	
<u>SOUTHERN SWEETART</u>	10
Earl grey gin, rosemary lemonade, lemon, and orange liqueur.	
<u>THAI CAIPIRINHA</u>	10
Lemongrass infused organic Novo Fogo Cachaca, and muddled Thai basil with fresh lime and grapefruit juice. Incredibly refreshing.	
<u>MADISON</u>	9
Rye whiskey, Earl Grey sweet vermouth, and bitters. Like a Manhattan, but smoother.	
<u>CAMP TEN TREES</u>	9
Pine infused tequila, St. Germaine, lime and an orange twist. Part of the proceeds goes toward the non-profit camp from which this drink is named.	
<u>MAGNIQUE</u>	9
Sparkling wine laced with French elderflower liqueur and floating seasonal berries. Delicate and delicious.	
<u>FORBIDDEN FRUIT</u>	8
Pama pomegranate liqueur and St. Germaine served up and topped with champagne.	
<u>APPLE OF MY EYE</u>	8
Applejack brandy, Benedictine, lemon and a dash of bitters.	
<u>SILHOUETTE</u>	8
Gin, absinthe, lemon juice and simple. Has a lovely soft herbal flavor.	

FLORA WARMERS

<u>AMARULA CHAI</u>	8
Amarula cream liquor and Traveler's Chai served nice and hot, with a dash of cinnamon.	
<u>AGAVE TODDY</u>	7
Irish whiskey, cloves, cinnamon stick, star anise and agave nectar floating in lemon laced hot water.	

INFUSIONS

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

<u>BLOSSOMING VODKA</u>	9
Asian cucumber, jalapenos, vodka.	
<u>LEMONGRASS CACHACA</u>	8
Lemongrass, Novo Fogo cachaca.	
<u>RED SKY RUM</u>	8
Fennel and prickly pear infused rum.	
<u>EARL GREY GIN</u>	7
Earl Grey la Crème Tea, gin.	
<u>ROSEMARY LEMON VODKA</u>	6
Rosemary, lemon peel, vodka.	
<u>PINE INFUSED TEQUILA</u>	6
Douglas fir pine, tequila.	

LOCAL CRAFT BEER & CIDER

BOTTLES

HALE'S RED MENACE	4.5
NEW GRIST GLUTEN FREE AMBER ALE	4.5
NINKASI SPRING REIGN (22 oz)	9
NINKASI SLEIGH'R DOUBLE ALT (22 oz)	9
ELYSIAN WISE ESB (22 oz)	9
HUB SEVEN GRAIN STOUT (22 oz)	9

ON TAP

ELLERSICK SCOTCH ALE	4.5
ELYSIAN IMMORTAL IPA	4.5

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

OUR WINE LIST

REDS BY THE GLASS

GLASS/BOTTLE

KYRA SANGIOVESE ~ 2007

9.5/33

Washington ~ Velvety ripe plum with luscious ripe strawberry, laced with tart cherry. Accents of clove and tea leaves linger with a smoky finish. (vegan, sustainable)

O'REILLY'S PINOT NOIR ~ 2007

12/40

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.

BRIDGMAN CABERNET ~ 2008

9/30

Washington ~ This well balanced blend leads to tantalizing aromas of blackberry, sweet cherry, blueberry and cedar spice. All of these delicate flavors continue and harmonize on the lush palate and linger all the way through the finish.

KYRA MERLOT ~ 2007

9.5/34

Washington ~ Juicy fruit of mulberry, red currants and bing cherry laced with pumpkin pie spices and licorice. Light tannin. (vegan, sustainable growing)

WHITES BY THE GLASS

SLEEPING DOG SAUVIGNON BLANC ~ 2009

10.5/36

Washington ~ Nice light creamy texture which fills the mouth. Off dry with honey and melon aromas and apricot to taste with just a touch of grassiness. Imagine a clear summer pond and water lilies. (vegan)

SEVEN HILLS PINOT GRIS ~ 2009

10.5/36

Oregon ~ Aromas of ripe pear, mint and vanilla. There's just a hint of butterscotch from the oak. The wine is dry, but has a bright, sweet fruit palate made more interesting by a hint of spearmint by mouth. The finish is clean and warming. (vegan)

TERRA BLANCA VIOGNIER ~ 2007

10/35

Yakima Valley, Washington ~ A sweet perfume of apricots and peaches radiates from the glass and opens up to the refreshing, crisp flavors of fresh apricot and peach. Softer hints of walnut and spice preside over a touch of pear. (salmon-safe)

APEX II CHARDONNAY ~ 2008

9.5/34

Washington ~ Aromas of caramel dipped apples with vanilla bean and buttery fruit.

WINE FLIGHTS

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

NORTHWEST REDS

12

Kyra Sangiovese
O'Reilly's Pinot Noir
Corvidae Lenore Syrah
~ With Bridgman Cab

15.5

NORTHWEST WHITES

10

Apex II Chardonnay
Sleeping Dog Sauvignon Blanc
Terra Blanca Viognier
~ With Ste. Michelle Brut

12

PORTS AND DESSERT WINES

SANDEMAN CHARACTER SHERRY

8

GRAHAM'S SIX GRAPES RESERVE

8

BLANDY'S MALMSEY 10 YR MADEIRA

12

GRAHAM'S 20 YR TAWNY

14

DESSERT FLIGHT

Try a 1 oz pour of each of our dessert ports and wine.

21

PORTS AND DESSERT WINES

SANDEMAN CHARACTER SHERRY

8

GRAHAM'S SIX GRAPES RESERVE

8

BLANDY'S MALMSEY 10 YR MADEIRA

12

GRAHAM'S 20 YR TAWNY

14

DESSERT FLIGHT

Try a 1 oz pour of each of our dessert ports and wine.

21

SPARKLING WINES

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.

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

- CORVIDAE CROWE~2009** 30
Columbia Valley, Washington ~ This crisp and delightful white blend is a terrific summer sipper, with our without food. Enjoy it with a selection of cheeses, with a fresh green salad, or a light pasta. Classic fresh cut hay aromas balanced with tropical guava and peach notes and just a hint of orange peel.
- KIONA CHENIN BLANC~2009** 30
Columbia Valley, Washington ~ Kiona is an Indian word meaning brown hills. This family owned winery helped pioneer the Washington wine industry by planting some of the first vines in 1975. The Chenin Blanc is an easy to drink, off-dry crisp white that will be sure to please.
- 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.
- KYRA CHENIN BLANC~ 2009** 34
Washington ~ Tangerine, honey, and almond infusion add to the tropical notes of this terrific sipper. Beautiful viscous mouthfeel. (vegan, sustainable)
- COUER D'ALENE NO. 6~ 2008** 39
Washington ~ Refreshing candied peach and green apple aromas lead to a honied fruit palate. The crisp acidity balances the off-dry fruitiness of this delicious summer wine and enhances the long clean finish. (vegan)
- CHEHALEM PINOT GRIS~ 2009** 42
Washington ~ Shows richness and a great emollience, tropical fruit and spice, slate and minerality, and ripe and creamy palate characters. Melon, mango, passion fruit, and jasmine or orange blossom aromas and flavors abound. A relatively big wine waiting for big foods to match. (sustainable, salmon-safe)
- CHATEAU ROLLAT SEMILLON~2008** 50
Columbia Valley, Washington ~ 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 taste with white flowers and a slightly peppery touch.
- PECH DE SAINT JEAN VIONGNIER~2005** 59
France ~ Exotic notes of peach and apricots. Slightly mineral with a nice almond finish.

REDS BY THE BOTTLE

- MONTINORE ESTATE PINOT NOIR~2009** 37
Willamette Valley, Oregon ~ Rich in bright red fruits and accents with notes of spice and mocha. True to its past character, this wine is a medium bodied Pinot. (organic, biodynamic)
- PLANING MILL RED~2008** 41
Washington ~ This wine is a perfect week-day drinker. The wine has strong notes of black fruits (think ripe black cherries), and a hint of spicy oak just around the edges. Very smooth, round, delicious flavor. (vegan)
- BASEL CLARET~2007** 41
Walla Walla, Washington ~ Fruit-forward red blend with exceptional quality and flavors. Merlot, Cab Sauv, Cab Franc, Malbec and Petit Verdot. Cherries, raspberries and tea leaf. (sustainable)
- KYRA DOLCETTO~2008** 45
Washington ~ The color of a sparkling gemstone, with blueberries, dark raspberries and violets that flood the senses and stretch into a crisp tart finish. Bright, fruity, juicy with a hint of something darker. Very light on the tongue. (vegan, sustainable growing)
- SEVEN HILLS SYRAH~2008** 49
Walla Walla, Washington ~ Smoky Syrah with black cherry, pepper and vanilla accents. Great integration on a firm structure, bright with a youthful vigor. (vegan)
- ALEXANDRIA NICOLE QUARRY BUTTE~2008** 49
Horse Heaven Hills, Washington ~ An elegantly expressive five varietal blend. It is loaded with aromatics of vanilla and dried herbs; ripe with berry flavors, rich tannins and elegant oak that lead to a balanced structure and lengthy finish.
- ZEFINA TEMPRANILLO~2005** 49
Horse Heaven Hills, Washington ~ This wine expresses the rugged terrain it was grown in. Dark dried fruits, hints of clove and vanilla aromas. Dates, raspberries and Spanish olives marry on the palate. Full finish.
- SEVEN HILLS MALBEC~2007** 65
Washington ~ Classic Malbec with layers of flavors. Medium weight, round body with fine tannin. Ripe tropical and blueberry with a slightly drying, hint of pepper finish. (vegan)
- SEVEN HILLS CARMENERE~2006** 65
Walla Walla, Washington ~ A varietal most well known from Chile but with a long history in Bordeaux. Full bodied, complex red with aromas of spice and pepper and herbs. Rich enchanting flavors, balanced tannin and acidity and a long fruitful finish. (vegan)
- 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.

RUM

Barbancourt 8 Years	7
Cruzan Dark Rum	7
Mount Gay silver	7
Old Monk	7
Novo Fogo Silver Cachaca	7
Sailor Jerry Spiced Rum	7
Pampero Aniversario anejo	10

GENEVER

Bols Genever	10
--------------	----

GIN

Tanqueray	6
Bombay Sapphire	7
Aviation	8
Dry Fly	9

VODKA

360	6
Belvedere	7
Chopin	7
Ebb + Flow	
Grey Goose	8

TEQUILA

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

RYE

Old Overholt	7
Rí	11

WHISKEY

Bushmills	6
Jack Daniels Single Barrel	9

BOURBON

Makers Mark	7
Woodford	8
Booker's 6yr	9

SCOTCH

Drambuie scotch liqueur	8
Laphroaig Quarter Cask	11
Oban	13
Glenrothes 91	16

BRANDY

E & J VSOP	7
Metaxa *****	7
Laird's Applejack	8
Clear Creek Pear	9

APÉRITIF & DIGESTIF

Served before or after a meal to aid digestion.

Amaro ~	6
Italian bitter and sweet herbal liqueur.	
Cynar ~	6
Artichoke flavored herbal liqueur.	
Dubonnet ~	6
Fortified blend of wine, herbs and spices.	
Pernod ~	6
French anise flavored liqueur.	
Zwack ~	7
Hungarian made herbal liqueur. Bold, slightly bitter with a citrus edge.	
Absente Absinthe ~	8
Traditional southern France green absinthe recipe, with Grande Wormwood and botanicals.	
Chartreuse ~	8
Made by the Carthusian Monks and infused with herbs.	

CORDIAL

A sweeter liqueur, cordials are dessert by themselves.

Amaretto di Amore ~	6
Amarula Cream Liqueur ~	6
Cofia Hazelnut Espresso Vodka ~	6
Kahlua ~	6
Chambord ~	7
Godiva White Chocolate ~	7
Luxardo Maraschino Cherry ~	7
Pama Pomegranate Liqueur ~	7

COGNAC

Hennesey v.s.o.p.	8
-------------------	---