

Flora & Muse

There are two sides to every story.

Flora & Muse was derived from the idea of marrying two great things—art & Greek mythology, romance & beauty, sweet & savory, laughter & people. Flora & Muse represents the idea of two people sharing a moment together in a charming yet eclectic setting—a concept that its owners found easy to come by during their travels in Europe but found few and far between in the states, and completely absent in Houston. Longing for that European style bistro that offered the lively yet casual atmosphere of a bistro combined with the sweet temptations of a patisserie, a new eatery was born—

The place to go in Houston for food & cocktails, coffee & pastries, flowers & friends.

A place where friends, fashionistas, artists, professionals and starry-eyed lovers could meet for coffee, dinner, a fabulous pastry or simply for inspiration. A place where the aroma of fresh-baked artisanal bread being pulled from a stone oven overcomes you when you first walk in, and a place where friends can sip a bellini while watching families shop and ladies walk their dogs. A place where high tea and daily fresh pastries are an absolute must and where going for a late afternoon coffee might turn into dinner and drinks. It is a place where a husband who is late can make up for it in spades with a fresh bouquet and chocolate.



The place would be called Flora & Muse. A bistro & bar and late-night eatery all nestled into one spot—the heart of CITYCENTRE.

MORNING FARE

BREAKFAST ON TRAY

Parisian 12

Fresh Baked Croissant with Herbed Goat Cheese, Spinach, Butter, House-made Fruit Preserves and French Press or Tea

Irish 11

Steel Cut Irish Oatmeal with Golden Raisins, Roasted Hazelnuts, Honey, Cream, Berries and French Press or Tea

European 15 *

Two Farm Fresh Eggs, Herb Roasted Potatoes, Spicy Grilled Lamb Sausage, Fresh Baked Croissant, House-made Fruit Preserves, Fresh Orange Juice and French Press or Tea

Mediterranean 12 *

Boiled Egg, French Feta Cheese, Tomatoes, Olives, Cucumbers, Baguette, House-made Fruit Preserves, Honey, Crème Fraîche, Fresh Orange Juice and French Press or Tea

Houstonian 15 *

Two Farm Fresh Eggs, Applewood Smoked Bacon, Herb Roasted Potatoes, Texas Toast, House-made Fruit Preserves, Fresh Orange Juice and French Press or Tea

EGGS & OMELETTES *

Served using farm fresh eggs

Healthy Start 12

Six Egg Whites Scrambled with Oven Roasted Turkey, Spinach, Tomatoes and Artichokes. Served with Multi Grain Toast

Steak & Eggs 21

Aged Grass-fed NY Strip with Maître d'Butter, Three Farm Fresh Eggs, Herb Roasted Potatoes, Texas Toast, House-made Fruit Preserves and Butter

Mediterranean Omelette 12

French Feta, Greek Olives, Roasted Peppers, and Tomatoes served with Baguette, Herb Roasted Potatoes and Grilled Asparagus

Black Forest Omelette 15

Natural Black Forest Ham and Gruyère served with Baguette, Herb Roasted Potatoes and Grilled Asparagus

Forestiére Omelette 12

Stone Oven Roasted Wild Mushrooms, Arugula and Goat Cheese served with Baguette, Herb Roasted Potatoes and Grilled Asparagus

Classic Benedict 12

Twin Poached Eggs, Black Forest Ham, Toasted English Muffin and Classic Hollandaise served with Grilled Asparagus and Tomato Salad

Salmon Benedict 14

Twin Poached Eggs, Smoked Salmon, Arugula, Toasted English Muffin and Classic Hollandaise served with Grilled Asparagus and Tomato Salad

Spanish Benedict 15

Twin Poached Eggs, Spicy Lamb Sausage, Potatoes, Roasted Tomatoes, Toasted English Muffin and Hollandaise served with Grilled Asparagus and Tomato Salad

Quiche Flora 11

Gruyère, Spinach, Stone Oven Roasted Wild Mushrooms, Leeks served with Herb Roasted Potatoes and Asparagus

Quiche Lorraine 11

Applewood Smoked Bacon, Gruyère and Leeks served with Herb Roasted Potatoes and Asparagus

BREAKFAST SIDES

Two Lamb Sausage Links 6

Two Applewood Bacon Strips 4

Two Slices Black Forest Ham 4

Herb Roasted Potatoes 4

LIGHTER SELECTIONS 7


Homemade Granola Bowl with Yogurt

Irish Steel Cut Oatmeal

Low Fat Yogurt with Fruit

Fresh Fruit Bowl

Fresh Berries & Cream Cup

* Gluten Free When Requested/Served without Bread  Items May Contain Nuts  Vegetarian Friendly

. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. Not all ingredients are listed on the menu. Please let your server know if you have any food allergies.

Any substitution may require an additional charge to the listed menu price.

MORNING FARE

WAFFLES & RUSTIC PANCAKES ♡

Belgian “Liege” Waffle 9

Traditional Liege Style Waffle served with Fresh Fruit and Whipped Cream

Rustic Pancakes 9

Apple and Walnut Pancake with Apple Compote

Fresh Berry Pancake with Berry Coulis and Homemade Whipped Cream

Buttermilk Pancake with Vermont Maple Syrup and Butter

Chocolate Walnut Pancake – A buttermilk pancake drizzled with homemade chocolate sauce, walnuts and topped with homemade whipped cream

CRÊPERIE

Available all day

Savory Crêpes 12

Lamb Sausage & Egg

With Caramelized Onions and Gruyère

Chicken & Stone Oven Roasted Wild Mushrooms ♠

With Gruyère and Pesto Cream

Spinach & Eggplant ♡

With Herbed Goat Cheese and Roasted Peppers and Tomato Basil Puree

Sweet Crêpes ♡

Nutella & Stone Oven Roasted Bananas 11

With Almonds and Chocolate Sauce

Fresh Strawberry & Mascarpone 11

With Walnuts and Whipped Cream

French Crêpes with Butter and Sugar 8

Additional Sides

Mixed Berries.....4

Chocolate Sauce.....4

Chicken or Lamb.....4

DAILY FARE

APPETIZERS

Crispy Calamari 12

Crispy Calamari Served with Sriracha-lime Mayo

Greek Zucchini Fritters 9 ♡

Pan Fried Zucchini Fritters with Feta, Spinach and Tzatziki Sauce

Ahi Poke 16

Fresh Ahi Tuna with Sea Salt, Soy, Sesame and Scallions with Mustard Soy and Taro Chips

Mediterranean Platter 14 ♡

Hummus, Baba Ghanoush, Sun Dried Tomato-Olive Tapenade and Tabouli

Additional Stone Oven Baked Flatbread 5

Tuscan Platter 15

White Bean Tapenade, Tomato Salad, Mozzarella, Ricotta Salata and Prosciutto with Parmesan Crackers

Additional Stone Oven Baked Flatbread 5

Tikki Chicken Skewers 12

Grilled Yogurt and Garam Masala Spiced Chicken with Mint-Cilantro Sauce, Cucumbers, Red Onion, Watercress and Lemon

Salmon Lollipops 15

Hazelnut Crusted Goat Cheese and Smoked Salmon with Dill, Capers, Red Onion, Crème Fraîche and Crostinis

Turkish “Kumpir” Baked Potato 15 ♡

(Available Friday, Saturday & Sunday – 5pm to Close)

Baked Potato with Butter and Gruyere Cheese and up to five choices from our select, premium ingredients:

Beets, Mushrooms, Bacon, Turkish “Sucuk” Sausage, Caramelized Onion, Red Onion, Chives, Gruyere, Sriracha Mayo, Kalamata Olive, Sour Crème or Giardiniera Mix

F&M MAC & CHEESE 10

Featuring Orechiette Pasta

Three Cheeses

Broccoli & Mac

Chicken & Mushroom

Bacon & Scallion

Bread Basket 6

Daily Assortment of Freshly Baked Artisan Bread with House Infused Olive Oil and Whipped Butter

* Gluten Free When Requested/Served without Bread ♠ Items May Contain Nuts ♡ Vegetarian Friendly

. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.
Not all ingredients are listed on the menu. Please let your server know if you have any food allergies.

Any substitution may require an additional charge to the listed menu price.

DAILY FARE

F&M SOUP KETTLE

Classic French Onion.....9

Roasted Red Pepper & Tomato.... 5/8

Green Gazpacho.....5/8

Soup of the Day..... 5/8

SALADS

Ahi Niçoise Salad 16 *

Seared Ahi Tuna, Field Greens, Haricot Verts, Herb Roasted Potatoes, Tomato-Olive Tapenade, Boiled Egg, Roasted Peppers and Dijon Vinaigrette

Organic Quinoa & Roasted Beets Salad 12 ♦

Enoki Mushrooms, Alfalfa Sprouts, Butter Lettuce, Pesto and Citrus-White Balsamic Dressing
Add Chicken Breast 6

Tuscan White Bean & Prosciutto Salad 14 *

Arugula, Romaine Hearts, Shaved Parmesan Reggiano, Basil Oil Crostini

Grilled Shrimp Salad 16 * (Gluten Free Without Wonton)

Field Greens, Avocado, Mango, Cucumber, Crispy Wonton Cracker, Toasted Peanuts and Sesame Dressing

Grilled Chicken Cobb Salad 14

Field Greens, Avocado, Tomato, Applewood Smoked Bacon, Boiled Egg and Blue Cheese Dressing

Curried Chicken Salad Tartine 9 *

Red Grapes, Almonds, Red Onion and Multi-Grain Bread with Harissa-Cranberry Chutney (No greens)

Crab Salad 18 *

Alaskan Snow Crab with Butter Lettuce, Ruby Red Grapefruit, Avocado, Tomatoes and Citrus Vinaigrette

Steak Salad 19 *

Marinated Flank Steak, Mixed Spinach Greens, Roasted Shallots, Heirloom Tomatoes, Red Onion, Green Bell Pepper, Feta Cheese, Granny Smith Apples, Jicama, Balsamic Vinaigrette

CLASSIC LUNCH ENTREES

Served From 11am until 5 pm

Involtini 14 ♡*

Grilled Eggplant with Ricotta-Spinach Filling and Tomato Sauce, served with Petite Green and Orzo Pasta Salads

Grilled Salmon 18

Grilled Salmon with Watercress, Olives Lemon, Tomatoes and Olive Oil

Petite Filet Mignon 22

Aged Grass-fed Tenderloin with Pommes Frites, Maitre d'butter and Red Wine Sauce

Grilled Chicken 15

Grilled Marinated Chicken, Three Cheese Orschiette Pasta, Grilled Broccolini and Tomato Salad

Lunch Pasta 12

Artisan Pasta, Asparagus, Grape Tomatoes, Shallots, Spinach, Tossed in a light garlic olive oil dressing

with Chicken 15

with Shrimp 17

with Chicken & Shrimp 19

* Gluten Free When Requested/Served without Bread ♦ Items May Contain Nuts ♡ Vegetarian Friendly

. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Not all ingredients are listed on the menu. Please let your server know if you have any food allergies.

Any substitution may require an additional charge to the listed menu price.

DAILY FARE

F&M TURKISH PIES “PIDES”

Sausage & Olive Pide 15

Dried Imported Sausage, Gruyere, Olives and Egg Baked En Cruet with Turkish Style Dough

Chicken, Wild Mushroom & Gruyère Pide 14

Roasted Natural Chicken, Wild Mushrooms, Gruyère, Red Onion and Egg Baked En Cruet with Turkish Style Dough

Spinach & Egg Pide 12

Spinach, Feta, Sun Dried Tomato Tapenade, Red Onion and Egg Baked En Cruet with Turkish Style Dough

Akaushi Beef Pide 14

Minced Ground Beef with Fresh Tomatoes, Cucumbers, Red Onion, and Lemon with two sunny side farm fresh eggs with Turkish Style Dough

STONE OVEN FLATBREADS

Pear & Gorgonzola 14

Roasted Pears, Gorgonzola, Hazelnuts and Onion Jam with Arugula

Wild Mushrooms 14

Stone Oven Roasted Mushrooms, Garlic Confit, Gruyère and Truffle Oil

Eggplant & Mozzarella 12

Grilled Eggplant, Tomatoes, Red Onion, Mozzarella and Basil Oil

Cured Salmon 14

Cured Salmon, Red Onion, Crème Fraîche, Avocado, Watercress and Capers

Roasted Asparagus & Prosciutto 14

Stone Oven Roasted Asparagus, Prosciutto and Fresh Mozzarella

Seared Ahi Tuna 15

Seared Ahi Tuna, Tandoori Spiced Eggplant, Red Onion, Yogurt-Cucumber Relish and Toasted Sesame Seeds

Beef & Bleu 17

Stone Oven Roasted Beef with Bleu Cheese, Caramelized Onions, Watercress, and Walnuts

Lahmacun 12

Minced Akaushi Beef with Fresh Tomatoes, Cucumbers, Red Onion, and Lemon

DAILY FARE

PANINI

Served with F&M Kettle Chips and Choice of Orzo Salad or Petite Green Salad

Tomato & Mozzarella 10 ♡

Fresh Mozzarella, Roasted Garlic, Tomatoes and Basil Mayo on Ciabatta

Roasted Turkey & Spinach 12

Turkey, Spinach, Asiago, Tomatoes and Sriracha Mayo on Focaccia

Chicken & Eggplant 12

Grilled Marinated Chicken, Eggplant, Roasted Peppers and Goat Cheese on Ciabatta

HOT & COLD SANDWICHES

Served with F&M Kettle Chips and Choice of Orzo Salad or Petite Green Salad

Monte Cristo 12

Black Forest Ham and Gruyère on Griddled Whole Wheat served with House Made Fruit Preserves

Akaushi Burger 15

All Natural Akaushi Beef, Aged Cheddar and Caramelized Onions on a Fresh Baked Seeded Bun

Beet Burger 11 ♡

Vegetarian Roasted Beet Burger with Goat Cheese and Arugula on a Fresh Baked Seeded Bun

Ageless “Dorian Gray” Aged Steak Sandwich 20

Aged Natural Grass-fed NY Strip served Open Face on Grilled Ciabatta with Arugula, Tomato and Chimichurri

Club Sandwich 14

Oven Roasted Turkey, Avocado, Applewood Smoked Bacon, Boiled Egg, Bibb Lettuce, Tomatoes, Arugula Mayo on Wheat Bread with F&M Kettle Chips

Substitute F&M Chips with

- F&M Fries + \$2

- F&M Truffle Fries + \$4

* Gluten Free When Requested/Served without Bread ♠ Items May Contain Nuts ♡ Vegetarian Friendly

. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.
Not all ingredients are listed on the menu. Please let your server know if you have any food allergies.

Any substitution may require an additional charge to the listed menu price.

DAILY FARE

CLASSIC EVENING ENTREES

Served from 5 pm until Close

Mediterranean Chicken 22

Grilled Marinated Chicken with Roasted Fennel, Cilantro, Couscous and Tagine Sauce

Australian Lamb Chops 26

Australian Lamb Chops with Soft Mascarpone-Fresh Corn Polenta, Spinach Sauté and Tomato-Mint Chutney

Poisson Du Jour 26 *

Chef Choice of Fresh Fish with Market Fresh Vegetables and Butter Risotto

Steak Frites 28

Aged Grass-fed NY Strip with Pommes Frites and Maitre d'butter

Cedar Plank Salmon 24 *

Stone Oven Roasted Salmon with Herb Butter and Arugula Salad

Scampi 22

Garlic and Butter Roasted Gulf Shrimp with Roasted Potatoes, Haricot Verts and French Baguette

Grilled Chicken and Shrimp Pasta 20

Artisan Pasta, Oven-Roasted Mushrooms, Arugula, Goat Cheese, Grilled Chicken and Shrimp

DAILY FARE

F&M HIGH TEA

Served Monday through Friday 2pm to 5pm

Served for Two 30

Served for Four 55

Chef Inspired Finger Sandwiches with an Assortment of Mini Pastries, and your choice of English and Premium International Teas

CHEESE

Artisanal Cheese Plate accompanied with Toasted Almonds, Olives, Quince Paste, Wild Flower Honey and Crostini

One Selection 14

Two Selections 18

Three Selections 22

CHARCUTERIE 22

Chef Selected Cured and Smoked Meats. Plates are accompanied with Cornichons, Olives, Mustard and Crostini

CHEESE & CHARCUTERIE 36

Chef selected Three Artisanal Cheese and Meats. Plates accompanied with Toasted Almonds, Olives, Quince Paste, Cornichons, Mustard and Crostini

* Gluten Free When Requested/Served without Bread ♦ Items May Contain Nuts ♡ Vegetarian Friendly

. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Not all ingredients are listed on the menu. Please let your server know if you have any food allergies.

Any substitution may require an additional charge to the listed menu price.

DESSERT

Profiterole 9 ♡

House-made Pâte à Choux with Luscious Crème Filling, Bittersweet Chocolate Sauce and Toasted Hazelnuts

Crème Brûlée 8 ♡

Traditional Vanilla Bean Custard with Fresh Fruit

Apple Crostada 8 ♡

Hand Formed Apple Filled Pastry Served with Vanilla Ice Cream

Chocolate Cherry Bread Pudding 9 ♡

Served Warm with Bourbon Sauce and Vanilla Ice Cream.

Flourless Chocolate Torte 8 ⬢

Served with Raspberry Sauce and Vanilla Ice Cream

Please also check our Patisserie for daily baked pastry and desert specials

LATE NIGHT FARE

NIGHT BITES

Ahi Poke 15

Fresh Ahi Tuna with Sea Salt, Soy, Sesame and Scallions with Mustard Soy and Taro Chips

Hummus Plate 9

Served with homemade Pita Chips

Stone Oven Flatbreads

Wild Mushrooms 14

Stone Oven Roasted Mushrooms, Garlic Confit, Gruyère and Truffle Oil

Eggplant & Mozzarella 12

Grilled Eggplant, Tomatoes, Red Onion, Mozzarella and Basil Oil

Pear & Gorgonzola 14

Roasted Pears, Gorgonzola, Hazelnuts and Onion Jam with Arugula

Cured Salmon 14

Cured Salmon, Red Onion, Crème Fraîche, Avocado, Watercress and Capers

Lahmacun 12

Minced Ground Beef with Fresh Tomatoes, Cucumbers, Red Onion, and Lemon

Desserts

Crème Brûlée 8 ♡

Traditional Vanilla Bean Custard with Fresh Fruit

Apple Crostada 8 ♡

Hand Formed Apple Filled Pastry Served with Vanilla Ice Cream

* Gluten Free When Requested/Served without Bread ⬢ Items May Contain Nuts ♡ Vegetarian Friendly

. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Not all ingredients are listed on the menu. Please let your server know if you have any food allergies.

Any substitution may require an additional charge to the listed menu price.

HOT DRINKS

Custom Roasted Artisan Coffees

HOUSE COFFEE

Artisan House Coffee 2.25/2.50

Flora & Muse Special Blend

Flora & Muse French Press 5

Fresh Made to Order Press from our Signature Coffee Blend

ESPRESSO

Espresso 2/2.5

Doppio/Triple

Traditional Macchiato 2.25

Doppio Espresso topped with a Dollop of Velvety foam

Cubano 2.25

Doppio Espresso poured over a cube of Turbinado Sugar

ConPanna 2.25

Doppio Espresso Topped with a Dollop of Freshly Whipped Cream

Café Americano 2.5/3

Shots of Espresso over Hot Water

Cappuccino 3.25/4

Fresh Espresso combined with Equal parts of Steamed Milk and Foam

Café Au Lait 3/4

Equal Parts of Freshly Brewed Artisan Coffee and Steamed Milk

Shot-in-the-Dark 3/3.50

Freshly Brewed Coffee with a Shot of Espresso

Turkish Coffee 3

High Quality Coffee Beans that are Blended, Carefully Roasted and very Finely Ground, then Slowly Cooked in a Turkish Coffeepot

Regular Size 12oz – 2 shots of espresso

Large Size 16oz – 3 shots of espresso

Additional Espresso Shot .50

Breve .50

Syrups .50

SWEETENED ESPRESSO

Café Mocha 3.50/4.50

Fresh Espresso, Chocolate Sauce, Steamed Milk, topped with Homemade Whipped Cream

Café Bianca 3.50/4.50

Fresh Espresso, White Mocha, Steamed Milk, topped with Homemade Whipped Cream

Café Viennese 3.50/4.50

Fresh Espresso, Homemade Caramel Sauce, Steamed Milk, topped off with Homemade Whipped Cream and Caramel Sauce

Café Latte 3.25/4.25

Fresh Espresso and Steamed Milk Topped with Light Foam

ALTERNATIVE HOT DRINKS

Hot Chocolate 3/3.5

Chocolate Sauce and Steamed Milk topped with Homemade Whipped Cream and Chocolate Drizzle

Vanilla Steamer 3

Steamed Milk sweetened with Vanilla Syrup

TEA

Premium Organic Tea Selection

Full Leaf Tea 2.50

Choose from a wide variety of Full Leaf Teas

Tea Au Lait 3/4

Freshly Brewed Tea and Steamed Milk topped with Light Foam

Chai Tea Latte 3.50/4.50

Organic Spiced Chai and Steamed Milk topped with Foam

Vanilla Chai 3.50/4.50

Organic Spiced Chai, Vanilla Syrup and Steamed Milk

Darkened Chai 4/4.50

Organic Spiced Chai, Espresso, Vanilla Syrup and Steamed Milk

* Gluten Free When Requested/Served without Bread ♦ Items May Contain Nuts ♡ Vegetarian Friendly

. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.
Not all ingredients are listed on the menu. Please let your server know if you have any food allergies.

Any substitution may require an additional charge to the listed menu price.

COLD DRINKS

Custom Roasted Artisan Coffees

ICED COFFEE & TEA

Latte Freeze 4/4.50

Cold Brewed Coffee, Frappe Powder, Syrup of your Choice, Milk and Ice, all blended together and topped with Whipped Cream

Mocha Freeze 4/4.50

Cold Brewed Coffee, Frappe Powder, Chocolate Sauce, Milk and Ice, all blended together and topped with Whipped Cream and Chocolate Drizzle

Iced Vanilla Chai Tea Latte 4/4.50

Organic Spiced Chai, Vanilla Syrup and Cold Milk, served over Ice

Iced Green Tea 3

A Green Tea infusion of Jasmine Poured over Ice

Spritzer 3

Your Choice of Premium Fruit Flavoring and Sparkling Water over Ice

Creamosa 3

Your Choice of Premium Fruit Flavoring, Sparkling Water with a Splash of Cream and topped with Homemade Whipped Cream

F&M Signature Premium Iced Teas 3

SMOOTHIES

Available in One Size

Sunshine 4

Strawberry, Banana and Orange Juice

Day Starter 4

Peach, Mango and Orange Juice

Berry Blend 4

Mixed Berry, Banana and Apple Juice

Super Fruit 4

Choice of Two

Strawberry, Blueberry, Peach, Mango, Banana and Mixed Berry

Additional Items .50

Protein, Almond, Nut Butter and Flax Seed or Additional Smoothie Flavor

FRESH JUICES 3/4

Orange, Grapefruit and Apple

OTHER COLD DRINKS

Milk 2.50

Chocolate Milk 3

Soft Drinks 2.5

Bottled Water 3

Bottled Coca-Cola 3

Bottled Tea 4

* Gluten Free When Requested/Served without Bread ♦ Items May Contain Nuts ♡ Vegetarian Friendly

. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Not all ingredients are listed on the menu. Please let your server know if you have any food allergies.

Any substitution may require an additional charge to the listed menu price.



JOIN US FOR...

SUNDAY MUSE HOUR

LIVE MUSIC AND SPECIAL FOOD & WINE PACKAGES
3:00PM -6:00PM

Open Mic Tuesday

MUSIC BY LOCAL TALENTS FOLLOWING MUSIC BY OUR AMAZING HOST WASI
TOWNSEND
7:30PM TO 11:00PM

Friday Night Live &

Last Friday of every month for Salsa
Dance the night away to rhythmic beats provided by local musicians



HAPPY HOUR

Monday through Friday between 4:30pm and 6:30pm enjoy our half-priced appetizers and drinks!

LADIES REVIVAL NIGHT

Every Wednesday night amazing food and drink specials for ladies only priced at **\$3!**

MONDAY NIGHT FOOTBALL SPECIAL

Food and Beverage specials all night long! Surprise your lady with chocolate covered strawberries while enjoying the game



PARKING

CITYCENTRE has 3 free enclosed parking garages, 5 valet stations and street parking available for all CITYCENTRE guests.

Please send all inquiries regarding
GROUP & CORPORATE EVENTS to
events@floraandmuse.com

BISTRO&BAR COFFEE&FLOWERS

www.floraandmuse.com
info@floraandmuse.com

* Gluten Free When Requested/Served without Bread ♦ Items May Contain Nuts ♡ Vegetarian Friendly

. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Not all ingredients are listed on the menu. Please let your server know if you have any food allergies.

Any substitution may require an additional charge to the listed menu price.