

mornin'

DAILY 7AM TILL 10AM



110 S.
MADISON ST.
Spokane, WA 99201
509.862.6400



**HUB CITY CHICKEN
& WAFFLES**

\$18

MAIN DISHES

Magnolia Breakfast

Three eggs cooked to order, fresh artisan bread toasted, choice of crispy bacon or sausage. Served with savory breakfast potatoes.

Spokane Falls Omelette

Four eggs, smoked salmon, cream cheese topped with fresh dill.

Hub City Chicken & Waffles

Fluffy & fresh waffles topped with crispy fried boneless chicken, maple syrup, and dusted with powdered sugar.

Inland Berry Waffles

Fluffy made to order waffles topped with fresh berries, whipped cream and maple syrup

All egg products, fresh, liquid, and whites are cage free.

AM
COCKTAILS

Morning Mimosa	\$8
Wake-up Call Bloody Mary	\$10
Fresh Spiked Fruit Punch	\$8

EXTRAS & SIDES

Toast	\$2
Two Eggs	\$5
Pork Sausage	\$4
Bacon (3 strips)	\$5
Impossible Sausage	\$4
Breakfast Potatoes	\$5
Chef Selection Pastries	\$6

HAND HELD

River City Avocado Toast

Toasted artisan bread topped with mashed avocado, cherry tomatoes, toasted and seasoned pumpkin seeds, and pickled red onions.

\$16

Centennial Breakfast Burrito

Scrambled eggs, sausage or bacon, cheddar cheese, fresh peppers wrapped in a warm tortilla.

\$15

Centennial Breakfast Sandwich

Scrambled eggs, sausage or bacon, cheddar cheese, fresh peppers, served on a fresh brioche bun.

\$13

Dean's List Breakfast Burger

85/15 choice ground chuck patty cooked to order, fresh sliced tomato, pepper jack, house made chipotle mayo, served open face with a fried egg and breakfast potatoes.

\$15

DESSERTS

Madisons 1st Parfait

Greek yogurt folded with local honey, granola, and fresh seasonal berries

Local Fruit Bowl

A selection of seasonal fruit. Served with greek yogurt and local lavender-infused honey

\$15

\$10

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KIDS MENU

Mini Pancakes

\$8

Fluffy, bite-sized pancakes stacked high and served with a side of warm syrup and butter. Perfectly sized for little hands, these mini pancakes are a sweet treat that's sure to please!

French Toast Sticks

\$9

Golden, crispy on the outside and soft on the inside, these fun, bite-sized French toast sticks are served with a side of warm syrup for dipping. A tasty and playful twist on a classic breakfast favorite!

Kids Magnolia Breakfast

\$10

one scrambled egg, choice of crispy bacon or sausage, toast, breakfast potatoes.

Oatmeal

\$8

A warm, comforting bowl of creamy oatmeal, served with a sprinkle of cinnamon and a drizzle of honey. Topped with fresh fruit for a sweet, nutritious start to the day. Simple, wholesome, and perfect for little appetites!

All egg products, fresh, liquid, and whites are cage free.



DRINKS

Coca-Cola fountain sodas	\$3
Orange Juice	\$4
Apple Juice	\$4
Naked Smoothie	\$5
Assorted flavor loose leaf tea	\$4
Fresh Brewed Coffee	\$5
Sparkling water	\$3

OUR STORY

A Glimpse into History: Hotel Indigo Spokane

Step into the timeless elegance of Hotel Indigo Spokane, where historic charm meets modern sophistication. Originally built in 1911 as the Willard Hotel, this iconic landmark stands as a tribute to Spokane's early 20th-century growth. Located in the heart of downtown, its architecture beautifully reflects the city's vibrant past, with carefully restored details that honor its heritage.

In early 2024, Doña Magnolia was brought to life by a group of local owners. Led by Executive Chef Marcus McConnell, a Spokane native, our menu showcases an eclectic mix of flavors and elevated dishes. Featuring favorites from past Hotel Indigo guests, items from previous menus, and inspirations drawn from across the United States, our dining experience is designed to delight every guest.

EVENIN'

DAILY 4PM TILL 9PM



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STARTERS

Palouse Pesto Bruschetta \$12

Toasted baguette topped with fresh basil pesto, cherry tomatoes, mozzarella, and a balsamic glaze, finished with sea salt

Spokane Falls Sliders \$12

Juicy mini beef patties topped with melted cheddar, crisp lettuce, pickles, and a tangy house-made sauce, served on soft brioche buns.

Mac N' Cheese Bites \$

Golden, crispy on the outside and creamy on the inside, these bite-sized mac and cheese morsels are breaded to perfection and fried until crunchy.

Arancini \$13

Golden, crispy risotto balls stuffed with gooey mozzarella, served with a rich marinara pesto sauce



RED WINE BRAISED BEEF

\$30

FEATURES

Spokane Valley Ribeye \$47

Grass fed beef topped with a rosemary and shallot compound butter. Served with seasonal vegetables and garlic mashed potatoes.

Pacific Pan Seared Salmon \$26

Pan seared in house made garlic butter and huckleberry reduction. Served with roasted corn and quinoa salad.

Chorizo Burger \$24

A blend of beef and spicy chorizo, served with pepper jack, jalapeño, grilled onions, avocado and a garlic aioli.

House Burger \$15

A juicy, perfectly seasoned beef patty, grilled to your liking, and served on a toasted brioche bun. Topped with crisp lettuce, ripe tomatoes, pickles, and a dollop of our signature house sauce. Served with a side of golden, crispy house cut fries.

Wild Mushroom Risotto \$20

Creamy risotto featuring a blend of wild mushrooms in a creamy white sharp cheddar dizzled with truffle oil.

Jalapeno Cilantro Alfredo Pasta \$24

Silky fettuccine tossed in a creamy Alfredo sauce infused with the subtle heat of jalapeño and cilantro. **ADD Chicken - \$26 / ADD Salmon - \$28**

Red Wine Braised Beef \$30

A house favorite. Red wine braised short rib served over a pillow of garlic mashed potatoes.

Green Bluff Signature Salad \$15

A hearty medley of crisp lettuce, smoked turkey, ham, hard-boiled eggs, cheddar and Swiss cheeses, cherry tomatoes, and cucumber slices.

Caesar Salad \$17

Crisp romaine lettuce tossed with creamy Caesar dressing, crunchy garlic croutons, and parmesan. **ADD Chicken - \$21 / ADD Salmon - \$24**

Earle's Wedge Salad \$15

A crisp iceberg lettuce wedge topped with creamy blue cheese dressing, smoky bacon crumbles, cherry tomatoes, dusted with cracked black pepper.

EXTRAS & SIDES

House cut fries	\$2
Side caesar salad	\$5
Side house salad	\$4
Mashed potatoes	\$5
Chef choice veggies	\$4

DESSERTS

House Made Bread Pudding \$18

Chef Specialty. Seasonal rotating house made bread pudding.

Chocolate Torte \$16

An indulgent, velvety dark chocolate cake with a rich, fudgy texture, crafted without flour. Finished with a dusting of cocoa powder and served with a dollop of fresh whipped cream. A decadent treat for chocolate lovers

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KIDS MENU

Goopy Grilled Cheese \$8

Golden, buttery bread toasted to perfection and filled with melty American cheese. Served with a side of fries or fresh fruit.

Jack N' Jill Sliders \$9

Two kid-sized hamburger sliders with juicy beef patties on soft buns. Served plain or with cheese, plus a side of fries or fresh fruit.

Fettucini Alfredo \$10

Creamy Alfredo sauce tossed with tender fettuccine noodles. A cheesy, comforting favorite! Served with a side of garlic bread.

Slim's Tenders \$8

Crispy, golden chicken tenders made fresh and served with house made ranch dressing dipping sauce. Comes with fries or fresh fruit.



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