

Tuesday - Saturday 4-10
Happy Hour
4-6 and 8-Close



MAGNOLIA

First Course

Onion Soup | 9

Walla Walla Onion • Gruyere • Shallot

Frites (french fries) | 7

Country Mustard Crème Fraiche • Tarragon Aioli v

Wild Mushrooms | 14

Red Wine • Garlic • Baguette V

Caesar Provencal | 14

Romain • Crouton • Chickpea • Mushroom • Red Onion V

Kale Nut Salad | 14

Baby Kale • Walnut Vinaigrette • Bacon • Blue Cheese Candied Orange Zest GF

Crisp Oyster Sliders | 15

Remoulade • Pickled Shallot

*Charcuterie Board | 16/25

Cured Meat • Cheese • Chefs Selection
Small (Serves 1-3) Large (Serves 4-6)

Mussel & Frites (french fries) | 16

White Wine • Crème Fraiche • Fennel

Dessert

Café Crème Brûlée | 8

Biscotti

Rustic Pear Tart | 8

Spiced Crème Fraiche • Caramel

Frozen Dark Chocolate Mousse | 8

Hazelnut Cream

Main Course

Magnolia Smash Burger | 15

Two grilled beef patties • Dijonaise • Cambozola Caramelized Onion • Garlic Fries

Add Egg | 2 Add Bacon | 3 Add Demi | 2

Market Vegetables | 16

Harrissa Roasted Cauliflower & Brussels Sprouts

Caramelized Onion • Chickpeas
Currant Vinegar Syrup VG • GF

Wild Mushroom Risotto | 17

Creamy Rice • Wild Mushrooms • Truffle Crème Fraiche

Pappardelle | 19

Chicken • Wild Mushrooms • Asparagus
Buttermilk Brandy Cream Sauce • Walnuts

*Rockfish | 20

Butternut Squash • Shaved Asparagus
Pine Nuts • Red Wine Butter GF

Chicken Piquant | 22

Green Beans • Potato Lyon • Red Wine Glaze GF

*Pork Loin Chop | 22

Brussels • Potato • Grape & Tarragon Jus GF

Bouillabaisse | 24

Seafood Stew • Saffron Broth • Fingerling Potato

*Flat Iron Steak & Frites (french fries) | 28

Bernaise Butter • Garlic Fries GF

Features

Wine- Rasa Vineyards, Occam's Razor Red Blend WA | 10

First- Parisian Poutine Garlic Butter • Frites • Shredded Pork • Gruyere • Demi | 14

Daily Specials

Tuesday

Braised Pork Shank | 34

Rosemary Gigante Bean • Roast Carrot

Demi Glacé

Wednesday

*Ribeye Pommery | 34

1.4oz Local Ribeye • Crispy Smashed Potatoes

Roasted Carrots • Creamy Pommery Mustard

Thursday

Pork Chop Etienne | 24

Center Cut Pork Loin Chop

Shaved Brussels • Fingerling Potato • Bacon Fennel Jam

Friday

Spicy Creole Garlic Shrimp | 26

Truffle Creamed Lentils • Fire Roasted Pepper

Saturday

*Ribeye Sauvage | 36

1.4oz Local Ribeye

Wild Mushrooms • Smashed Potato • Grilled Asparagus • Creamy Green Peppercorn Sauce

*Consuming raw or undercooked foods may cause illness GF = Gluten Free V = Vegetarian VG = Vegan
Many items can be made Gluten Free, Vegetarian, or Vegan, Please Ask Your Server

Red Wine

Christopher Michael Pinot Noir OR | 9/36
Bright, Cherry, Light Body

Chateau Galand Bordeaux FR | 10/40
Blackberry, Vanilla, Full Body

Châtelet de Gaudou Malbec FR | 10/40
Light Pepper, Woody, Full Body

Lobo Right Bank Merlot WA | 13/52
Strawberry, Chocolate, Full Body

Helix Cab Sauv WA | 9/36
Fig, Dark Fruit, Full Body

Train Station | 12/48
Cote Bonneville, Red Blend WA
Cherry, Pomegranate, Soft Body

White Wine

Lorelle Pinot Grigio WA | 9/36
Pear, Green Apple, Bright

Jacques Bourguignon Chardonnay FR | 8/32
Crisp, bright, Steel Cask

Novelty Hill Chardonnay WA | 12/48
Buttery, Oak

Cuvée Jean-Paul Rosé FR | 9/36
Fruit Forward, Sweet

Giesen Sauvignon Blanc NZ | 10/40
Fruit Forward, Slightly sweet

Poets Leap Riesling WA | 11/44
Dry, Slightly Sweet

On Tap

Fluffy Puffy Sunshine | 7
Yaya Brewing, Spokane WA

Chapel Belgian Ale | 6
Selkirk Abbey, Post Falls ID

Autumn Blend (9.8% ABV, 12oz) | 9
Selkirk Abbey, Post Falls ID

Postal Porter | 7
Paradise Creek Pullman WA

Simcoe Fresh Hop IPA | 7
Hidden Mother, Spokane WA

Lake Day Pilsner | 6
Lumberbeard Spokane WA

Black Saison | 7
Hidden Mother, Spokane WA

Huckleberry Seltzer | 6
Paradise Creek, Pullman WA

Bubbles

Ramon Raventos, Cava 10/40

Montelliana, Prosecco 10/40

Dibon, Cava | 8/32

Saracco, Moscato d'Asti (375ml) | 16

By the Bottle/Can

Paradise Creek Lincoln Lager 16 oz | 7

One Tree Cider 16oz Staycation Pineapple Mango | 6

Bud Light 12 oz | 5

Budweiser 12 oz | 5

Becks N/A 12 oz | 5

Classic Cocktails

French 75 | 9
Gin • Bubbles • Citrus

Harvey Wallbanger | 10
Vodka • Galliano • OJ

Side Car | 10
Cognac • Orange Liqueur • Lemon

French Blonde | 10
Gin • Lillet Blanc • Elderflower • Grapefruit

Old Fashioned | 10
Bourbon • Bitters • Demerara • Orange Peel

Vieux Carré | 12
Rye • Vermouth • Cognac

Sazerac | 12
Absinthe • Rye • Cognac

House Cocktails

The French Intervention | 10
House Infused Pepper Tequila • Lime • Agave • Bubbles

Hallmark | 10
House Infused Lavender, Honey, Lemon, and Earl Grey Vodka
B&B • Skidmore Basil Lavender Bitters • Cabernet Float

Poire Blonde (Pear) | 10
House Infused Pear Rosemary Peppercorn Vodka • Lillet Blanc
Gran Bassano Vermouth • OJ • Honey

The Pool | 10
Hibiscus & Blueberry Tea Infused Rum • Passion Fruit Purée
Demerara • Skidmore Blueberry Mint Bitters

The Other Side | 10
House Infused Cucumber Gin • Luxardo Apricot Liqueur
Aperol • Lemon

Ice and Snow | 11
Skadi Aquavit • Absinthe • Luxardo • Skidmore Orange Bitters

Averna's Curse | 11
Tequila • Averna Amaro • OJ • Lime
Skidmore Huckleberry Jalapeño Bitters