

mornin'

DAILY 7AM TILL 10AM

main DISHES

Magnolia Breakfast \$18

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

Spokane Falls Omelette \$16

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

Hub City Chicken & Waffles \$18

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

Inland Berry Waffles \$15

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



110 S.
MADISON ST.
Spokane, WA 99201
509.862.6400



HUB CITY CHICKEN & WAFFLES

\$18

HAND HELD



River City Avocado Toast \$16

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

Centennial Breakfast Burrito \$15

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

Centennial Breakfast Sandwich \$13

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

Dean's List Breakfast Burger \$15

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.

DESSERTS

Madisons 1st Parfait \$15

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

Local Fruit Bowl \$10

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

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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.

Dinner

Small Plates

Arancini 11

Golden deep fried risotto balls with marinara sauce & housemade pesto

Szechuan Dumplings 12

Housemade pork wontons in a spicy Szechuan sauce

Caesar Salad 14

Classic Caesar salad with Romaine hearts, croutons, shredded Parmesan cheese.

Add blackened chicken 6

Add blackened salmon 8

Burgers

Chorizo Burger 19

Housemade patty with Chorizo and ground beef, pepperjack cheese, jalapenos, grilled onions & avocado. Served with garlic aioli and accompanied with fries.

House Burger 18

Certified Angus beef patty, garlic aioli, tomatoes, pickles, onion, lettuce and American cheese on a Brioche bun. Served with fries.

Entrees

Red Wine Braised Beef 27

Red wine braised short rib served over house made garlic mashed potatoes. Accompanied with brown butter & breadcrumbs.

Jalapeno Cilantro Infused Fettuccini Alfredo Pasta

Fettuccini pasta tossed in a roasted jalapeno cilantro-infused Alfredo sauce.

With chicken 24

With salmon 26

Rose Pasta

Fettuccini pasta served with a creamy garlic sauce combined with marinara.

With chicken 24

With salmon 26

Pan Seared Salmon 25

Pan-seared & blackened salmon served over housemade garlic mashed potatoes with seasonal vegetables and brown butter.

